

Dinner Menu



Fresh oysters baked with spinach, bread crumbs, fresh herbs and garlic butter 19.95

ITALIAN ARANCINI

Sicilian riceballs with pancetta ,mushrooms, peas and marinara sauce 11.5

ANTIPASTO

Italian meats, cheeses and marinated vegetables with fig jam 14.95

CLAMS CASINO

Top-neck clams with applewood smoked bacon, bread crumbs, peppers and herbs 15.95

BURRATA DI PARMA

Burrata cheese with Prosciutto di Parma , Roma tomato and basil vinaigrette 14.5

MEATBALLS

Italian meatballs with marinara sauce, parmigiano Reggiano and grilled Italian bread 11.75

CRISPY CALAMARI

Crispy fried calamari served with roasted garlic Aioli, marinara sauce and fresh lemon 14.95

BUONA VIA MUSSELS

P.E.I mussels , Andouille sausage, bell peppers , onions, Italian bread, spicy tomato broth 13.75

EGGPLANT ROLLATINI

Breaded eggplant, stuffed with ricotta cheese, mozzarella and marinara sauce 11.75

SALAD & RAW BAR

HOUSE SALAD

Mix green, tomato, cucumber, red onion with balsamic vinaigrette 9.95

CLASSIC CAESAR SALAD

Romaine lettuce, homemade dressing, croutons, parmesan cheese 9.95

CAPRESE SALAD

Fresh mozzarella, Roma tomato, roasted peppers, fresh basil with balsamic reduction 11.75

BEETS SALAD

Arugula, beets, crumble goat cheese, candied walnuts with champagne vinaigrette 12.5

OYSTERS

Seasonal oysters with mignonette and cocktail sauce, 6 or 12 M.P.

SHRIMP COCKTAIL

Three Colossal shrimp served chilled with cocktail sauce 14.95

CRAB COCKTAIL

Jumbo lump crabmeat served with cocktail sauce 18.95

- Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness

A 1.5% convenience fee is applied for all credit card payments.

PASTA & RISOTTO

LINGUINI PESCATORE

Shrimp, calamari, mussels and clams in a spicy tomato broth 28.95

FETTUCCHINE BOLOGNESE

Traditional Bolognese beef, pork, veal & herbs sauce 21.75

PENNE VODKA BLUSH

Penne pasta with sun-dried tomato ,sweet peas in a Vodka blush sauce 19.95

CAPPELLINI GRANCHIO

Angel hair pasta with jumbo lump crabmeat, fresh arugula, tomato, capers and basil in white wine garlic sauce 28.75

LOBSTER RAVIOLI

Lobster ravioli topped with chopped Lobster and basil in a Brandy rosé sauce 28.95

GNOCCHI GORGONZOLA

Gnocchi pasta with mushrooms, crushed walnuts in a creamy Gorgonzola sauce 23.75

RISOTTO ARAGOSTA

Arborio rice with Lobster and peas in Cognac rosé sauce topped with creamy Mascarpone 29.95

SIDES & CONTORNI

SIDE OF PASTA 8.75

SAUTEÉD SPINACH 7.50

BROCCOLI RABE 8.50

ASPARAGUS 8.50

GARLIC MASHED POTATO 6.25

VEGETABLES OF THE DAY 6.25

ENTRÉES

CHICKEN PARMIGIANA

Chicken cutlet, mozzarella cheese, marinara, fresh basil , with spaghetti marinara 23.95

CHICKEN CACCIATORE

Sauteéd chicken breast with peppers, mushrooms and onions in a light red Cacciatore sauce, roasted potatoes and veggies 25.95

CHICKEN MILANESE

Chicken cutlet topped with a baby arugula salad, cherry tomato and shaved parmigiano and fresh lemon 23.95

VEAL CAPRESE

Sauteéd veal medallions, fresh mozzarella and Roma tomatoes in a Red wine demi-glace sauce , roasted potato and veggies 28.95

VEAL MARSALA

Sauteéd veal medallions with mushrooms in a creamy Marsala wine sauce, roasted potato and veggies 27.95

SALMONE

Salmon in a lemon white wine caper sauce, served with potatoes and vegetables 25.95

N.Y. STEAK

12oz. NY steak, sauteed mushrooms, shallots, in chianti wine reduction sauce , served with garlic mashed potato 36.95

PORK CHOP

French cut 12oz pork chop, peppers and onions with a Dijon beurre blanc sauce served with a broccoli rabe 32.75

SHRIMP & SCALLOPS

Pan seared wild shrimp & Sea scallops finished with a balsamic reduction served with grilled asparagus 33.75

Side substitution are subject to an additional upcharge