



First Course

Caesar Salad 6

romaine, homemade Caesar, shaved pecorino, house
baked focaccia croutons

House Salad 8

spring greens, sliced strawberries, goat cheese, candied
walnuts, house strawberry vinaigrette

Wedge Salad 8

iceberg, bacon, red onion, grape tomatoes, crumbled
gorgonzola, buttermilk ranch

Bruschetta Flatbread 10

drizzled with a balsamic reduction

Antipasti Freddi 14

cured meats, Italian cheeses, and marinated vegetables

Mozzarella en Carozza 10

fried block of mozzarella served over a tomato cream
with capers and shaved parmesan

Steamed Mussels/Clams 14

red, white or fra diavolo

California Quesadilla 12

crispy chicken, bacon, cheddar cheese, tomatoes,
guacamole, sour cream

Crudite & Hummus 10

fresh vegetables, hummus, pita rounds

Thai Shrimp 14

fried baby shrimp tossed in a sweet chili glaze and
sprinkled with sesame seeds

Main Course

Cioppino 27

pei mussels, littleneck clams, and
crabmeat served over spaghetti
pasta in your choice of red, white
or fra diavolo sauce

Salmon & Crab 30

broiled salmon filet served over
orzo pasta with a sherry infused
lobster cream filled with crab
meat; complete with sauteed
spinach

Grilled Salmon 24

served over sauteed spinach with
mashed potatoes and garnished
with our tomato bruschetta

Crab Cakes 29

100% broiled crab served over a
champagne cream sauce with
whipped potatoes and chef's
vegetables

Pasta al Granchi 26

jumbo lump crab, asparagus tips,
shiitake mushrooms, brandy
infused tomato cream, spaghetti

Tilapia Genovese 26

white wine lemon and butter sauce
with jumbo lump crab, shiitake
mushrooms and capers over
spaghetti

Short Rib Ravioli 21

red wine demi-glace, shiitake
mushrooms, basil, crushed san
Marzano tomatoes

Mushroom Ravioli 19

asparagus tips, wild mushroom
blend, sundried tomatoes, sherry
cream sauce

Lobster Ravioli 24

shiitake mushrooms, asparagus
tips, lobster & sherry cream sauce,
crab meat

Scallopine 21

hot and mild Italian sausage, bell
peppers, sweet onions, sherry
marinara, fettuccini pasta

Gnocchi Bolognese 19

traditional meat sauce

Vodka Penne 18

prosciutto di parma, sweet peas,
vodka infused tomato cream

Marsala 19/24

veal/chicken, whipped potatoes
and chef's vegetables

Francaise 19/24

veal/chicken whipped potatoes and
chef's vegetables

Veal Saltimbocca 26

prosciutto di parma, mozzarella,
shiitake mushrooms, sage and
white wine demi glace; mashed
potatoes & sauteed spinach

Chicken Florentine 20

chicken chicken breast, roasted
red peppers, sauteed spinach,
provolone cheese, white wine &
garlic sauce, penne pasta

Parmigiana 18/23

eggplant, chicken or veal; served
over penne pasta

