

## SOUP

Italian Wedding Soup (bowl only) w/ escarole, mini meatballs & shredded chicken . . . . \$7.95

## APPETIZERS

Calamari Steak (lightly breaded) w/ spinach in a light cream sauce . . . . . \$17.95

Eggplant Meatballs w/ ricotta cheese and topped w/ marinara sauce . . . . . \$14.95

Grilled Octopus w/ chorizo, cannellini beans, escarole & fresh tomatoes . . . . . \$16.95

## SALADS

Spinach Salad w/ feta cheese, tomatoes, carrots & almonds in a warm bacon vinaigrette \$14.95

Antipasto w/ burrata, salami, roasted red peppers, tomatoes, cucumbers,  
black olives & red onions . . . . . \$16.95

Shrimp Caesar Salad w/ asiago cheese & homemade croutons . . . . . \$15.95

## PASTA (Includes house salad)

Seafood Lasagna w/ crab, scallops & shrimp in a lobster bisque sauce . . . . . \$28.95

Veal Ossobuco Ravioli w/ fresh mushrooms in a marsala wine sauce . . . . . \$34.95

Mussels w/ tomatoes & asparagus in a white wine sauce over long fusilli pasta . . . . . \$26.95

## ENTREES (Includes house salad)

Shrimp Poblano stuffed w/ breadcrumbs, roasted poblano peppers  
topped w/ corn & peas over Risotto . . . . . \$34.95

Filet (8oz Grilled) stuffed w/ crabmeat wrapped w/ bacon and topped w/ onions & mushrooms  
in a brandy sreme sauce over roasted potatoes . . . . . \$56.95

Lobster Francaise w/ broccoli & yellow squash over pappardelle pasta . . . . . \$49.95

Scallops w/ yellow squash, asparagus & carrots in a champagne creme sauce . . . . . \$34.95

Porchetta stuffed w/ pancetta, spinach & provolone cheese over roasted potatoes . . . . \$29.95

Salmon baked in an Apple Honey Demi Glaze over risotto . . . . . \$28.95

Halibut Pomodoro w/ roasted and sundried tomatoes, capers, black olives  
& asparagus over pasta . . . . . \$38.95

(Garlic Bread \$2.50)

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

**PARTIES OF SIX OR MORE WILL BE CHARGED A 20% GRATUITY**