

APPETIZERS

JUMBO LUMP CRAB CAKES

Two freshly prepared jumbo lump crab cakes with basil breadcrumbs and a red pepper aioli.
9.99

CALAMARI FRITTI

Tender calamari lightly breaded, fried and served with fresh marinara sauce and Italian salsa.
9.99

CARPACCIO*

Prime top sirloin thinly sliced and served raw with capers, arugula, Asiago cheese and a Dijon aioli.
8.99

BRUSCHETTA CLASSICO

Oven-toasted Italian bread topped with plum tomatoes, sweet basil, garlic and fresh mozzarella drizzled with a balsamic vinegar glaze.
7.49

FRIED RAVIOLI

Spinach and ricotta cheese-filled ravioli lightly fried and served with a scallion cream sauce.
7.49

MUSSELS IN TOMATO-GARLIC BROTH

A full pound of delicately simmered mussels in a tomato-garlic-white wine broth.
9.99

BUFFALO MOZZARELLA CAPRESE

Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and Kalamata olives splashed with extra virgin olive oil and aged balsamic vinegar.
8.99

CRAB AND LOBSTER DIP

A rich, creamy blend of crab and lobster baked with spinach, artichokes and mascarpone cheese. Served with herbed flat bread for dipping.
8.99

BACON WRAPPED DATES

Applewood smoked bacon wrapped dates oven-roasted with a maple-balsamic glaze.
7.99

STUFFED MUSHROOMS

Stuffed with Italian sausage, spinach, garlic, white wine and herbed butter.
7.99

SOUPS & SALADS

TUSCAN MINISTRONE SOUP

Traditional Tuscan-style soup with assorted vegetables and beans.
4.99

SHERRY TOMATO SOUP

Italian-style tomato soup with a touch of sherry wine. Garnished with our homemade Parmesan croutons.
4.99

LOBSTER CORN CHOWDER

Homemade with Maine lobster, sweet corn, potatoes, vegetables, herbs and a touch of cream.
5.99

CHICKEN FLORENTINE SOUP

Rich cream of chicken soup with fresh spinach and a hint of garlic.
4.99

SOUP OF THE DAY

Our Chef's daily soup prepared from the freshest ingredients.
4.99

HOUSE SALAD

Mixed greens, carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing.
4.99 / 7.99

ROASTED BEET SALAD

Fresh beets roasted with a honey balsamic marinade and served with arugula and field greens, avocado, sun-dried cranberries, toasted pistachios and whipped garlic-herb Montchevre goat cheese.
8.99

SPINACH SALAD

Tender spinach leaves tossed in our sun-dried tomato-bacon dressing. Topped with Gorgonzola cheese, red onion and hard-boiled egg.
6.49

CAESAR SALAD

Romaine lettuce tossed with our homemade Caesar dressing and Parmesan croutons.
5.99 / 9.99

WEDGE SALAD

A wedge of crisp iceberg lettuce topped with our homemade blue cheese dressing, crispy bacon, diced tomatoes and red onion.
6.49

MESSINA SALAD

Field greens, cucumbers, tomatoes, Kalamata olives, capers, red onion and feta cheese splashed with red wine vinegar and olive oil.
5.99

ENTRÉE SALADS

CHICKEN COBB MILANO

Warm Parmesan crusted chicken served over a bed of Romaine lettuce tossed in creamy Parmesan dressing and topped with bacon, tomatoes, hard-boiled egg, green onions and cucumbers.
14.99

CHOPPED CHICKEN SALAD

Iceberg lettuce, grilled chicken, tomatoes, avocado, Gorgonzola cheese, crispy bacon and red onion tossed in our sweet and tangy Italian dressing.
13.99

GRILLED SHRIMP SALAD

Grilled shrimp served on a bed of mixed greens tossed with grilled vegetables, Kalamata olives, pepperoncini, cherry tomatoes and a light mustard vinaigrette.
14.99

SEARED SALMON SALAD*

Fresh salmon fillet hand-cut by our Chef and seared on iron with a fennel seed / black peppercorn crust. Served over mixed greens tossed with red onion, cherry tomatoes, capers, feta cheese and a lemon vinaigrette.
14.99

PIZZA & STROMBOLI

FRESHLY PREPARED HANDMADE DOUGH

Order any of the following as a pizza or stromboli.
Enjoy as an entrée or as an appetizer ... they're perfectly sized for sharing!

PEPPERONI

Pepperoni, fresh tomato sauce
and our Italian cheese blend.
9.99

MEDITERRANEAN

Vegetarian with red and green peppers, onion,
mushrooms, black olives, garlic-herb Montchevré
goat cheese and our Italian cheese blend.
9.99

SICILIAN MEATBALL

Homemade Sicilian meatball crumbles, salami, Italian
cured bacon, caramelized onions, fresh tomato sauce
and our Italian cheese blend.
10.99

MARGHERITA

Traditional preparation with fresh tomato sauce,
basil and our Italian cheese blend.
8.99

SAUSAGE

Italian sausage, fresh tomato sauce
and our Italian cheese blend.
9.99

CHICKEN PICCANTE

Spicy grilled chicken, smoked bacon, leeks, garlic-herb
Montchevré goat cheese and our Italian cheese blend.
9.99

PASTA

ZITI AL FORNO

Savory shrimp and chicken baked in a lobster-cream
sauce with Italian cured bacon, caramelized onions
and our Italian cheese blend.
14.99

PENNE SARDI

Penne pasta tossed with grilled chicken, wild mushrooms,
caramelized onions and a sun-dried tomato cream sauce.
Finished in the oven with a topping of crispy garlic and
oregano seasoned breadcrumbs.
14.49

LASAGNA BOLOGNESE

Pasta layered with our hearty meat sauce and
a three-cheese cream sauce, then baked until golden.
13.99

FETTUCINI WITH LOBSTER

Black fettuccini tossed with lobster, wild mushrooms
and a homemade lobster-cream sauce.
15.99

RIGATONI ALLA BOLOGNESE

Large tube pasta tossed with our hearty meat sauce,
Italian sausage and a touch of cream.
13.99

QUATTRO FORMAGGI TORTELLONI

Extra-large cheese-filled tortelloni tossed in a delicate
cream sauce with a touch of basil and pine nut pesto
and served over fresh marinara sauce.
13.99

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash-filled ravioli tossed in
a sage-brown-butter sauce with toasted walnuts,
diced butternut squash and Parmesan cheese.
13.99

FARFALLE ALFREDO

Grilled chicken, bowtie pasta, roasted red peppers,
crispy Italian cured bacon, caramelized onions and peas
tossed in our three-cheese Alfredo sauce.
14.49

SHRIMP PRIMAVERA

Penne pasta tossed with sautéed shrimp and
fresh vegetables simmered in a spicy white
wine and herb-tomato broth.
14.99

CHICKEN CANNELLONI

Fresh pasta filled with roasted chicken, fresh ricotta
cheese and spinach. Finished with Alfredo
and a touch of marinara sauce.
14.99

SHRIMP AND CRAB CANNELLONI

Spinach pasta filled with shrimp, crab meat, ricotta cheese
and spinach. Baked in a rich lobster-tomato cream sauce.
16.99

SPAGHETTI AND MEATBALLS

Spaghetti with our homemade Sicilian
meatballs and fresh marinara sauce.
13.99

CAPELLINI DI MARE

Angel hair pasta, large shrimp, scallops and calamari
sautéed in a spicy tomato-vegetable sauce and
topped with mussels and Little Neck clams.
16.99

SPAGHETTI MARINARA

Spaghetti with a simple, fresh marinara
sauce, fresh mozzarella and basil.
11.99

HALF PASTA

Enjoy a half portion of any of our delicious pasta selections.
9.49

FROM THE SEA

SALMON & SHRIMP MILANESE*

Fresh fillet of fennel seed / black peppercorn crusted salmon seared on iron. Served with large grilled shrimp, creamy Italian rice with asparagus and saffron and a lemon-basil butter sauce.
18.99

GARLIC SHRIMP OREGANATA

Oven-roasted shrimp in an oregano and garlic breadcrumb crust. Served with capellini pasta tossed in a fresh tomato-basil sauce.
15.99

NORTH ATLANTIC COD

Fillet of moist and flaky North Atlantic cod seasoned with herbs and seared on iron. Served over a bed of whipped cauliflower and sautéed spinach and drizzled with a lemon caper vinaigrette.
17.99

POTATO-PARMESAN CRUSTED TILAPIA

Tender fillet of tilapia lightly pan-sautéed with a potato-Parmesan crust and lemon-basil butter sauce. Served with a medley of sautéed vegetables.
15.49

SEA SCALLOPS

Jumbo scallops seared on iron and served over an asparagus, corn and pancetta risotto with a basil-leek reduction topped with jumbo lump crab.
19.99

MAHI-MAHI CALABRESE

Fillet of Mahi-Mahi seared on iron and finished in the oven with an olive and sun-dried tomato tapenade. Served with Napa cabbage and fresh vegetables simmered in a spicy white wine and herb-tomato broth.
17.99

FROM THE FARM

CHICKEN PARMESAN

Breast of chicken delicately breaded, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti tossed in our light tomato cream sauce.
15.49

CHICKEN MARSALA

Tender pan-sautéed chicken breast with mushrooms, caramelized onions and a Marsala wine sauce. Served with garlic mashed potatoes and sautéed spinach.
16.49

BISTECCA AMERICANA*

An 8 oz. flat iron steak seasoned with cracked pepper and sea salt and grilled to perfection. Served with sautéed spinach and our hand-cut fries tossed with Gorgonzola, crisp bacon and a balsamic demi-cream sauce.
19.99

EGGPLANT PARMESAN

Parmesan-breaded eggplant, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti tossed in our light tomato cream sauce.
13.99

GRILLED CHICKEN PIETRO

Grilled chicken breast topped with a homemade honey mustard sauce with balsamic vinegar and rosemary. Served with sautéed portabello mushrooms and seasonal vegetables.
15.99

OSSO BUCO*

Veal shank slowly braised with garlic, herbs, vegetables and white wine until fall-off-the-bone tender. Served with delicate gnocchi tossed in a sage-brown-butter sauce.
24.99

FILET MIGNON*

An 8 oz. filet mignon grilled to perfection and served with a sun-dried tomato cream sauce, sautéed mushrooms, asparagus, oven-roasted tomatoes and garlic mashed potatoes.
25.99

GRILLED PORK CHOPS WITH PARMESAN-GORGONZOLA BUTTER

Marinated pork chops grilled and topped with a mild Parmesan-Gorgonzola butter. Served with a medley of sautéed vegetables, garlic mashed potatoes and a roasted garlic demi-glaze.
16.99

THE LIGHTER SIDE

ALL UNDER 600 CALORIES

TUSCAN MINESTRONE SOUP

Calories: 120

Traditional Tuscan-style soup with assorted vegetables and beans.

4.99

JUMBO LUMP CRAB CAKES

Calories: 390

Two freshly prepared jumbo lump crab cakes with basil breadcrumbs and a red pepper dill.

9.99

SMALL CAESAR SALAD

Calories: 370

Romaine lettuce tossed with our homemade Caesar dressing and Parmesan croutons.

5.99

GRILLED SHRIMP SALAD

Calories: 530

Grilled shrimp served on a bed of mixed greens tossed with grilled vegetables, Kalamata olives, peppercorn, cherry tomatoes and a light mustard vinaigrette.

10.99

GRILLED PORK CHOP

Calories: 590

Marinated pork chop grilled to perfection. Served with a medley of roasted vegetables and potatoes.

10.99

OVEN-ROASTED TILAPIA

Calories: 540

Tender oven-roasted fillet of tilapia served over a white bean-tomato stew with lemon infused grilled asparagus.

13.49

SHERRY TOMATO SOUP

Calories: 250

Italian-style tomato soup with a touch of sherry wine. Garnished with our homemade Parmesan croutons.

4.99

CHICKEN & ASIAGO PIZZA

Calories: 570

A small pizza with spicy grilled chicken, Asiago cheese, leeks, artichokes and fresh basil.

6.99

SMALL HOUSE SALAD

Calories: 420

Mixed greens, carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing.

4.99

GRILLED VEGETABLE RISOTTO

Calories: 540

Creamy Italian rice with grilled zucchini, red onions, carrots and yellow squash.

9.99

With Chicken (Add 90 calories) - 11.99

With Shrimp (Add 80 calories) - 12.99

DIJON CRUSTED SALMON*

Calories: 570

Fresh salmon fillet seared on iron and baked with a Dijon mustard crust. Served with angel hair pasta, fresh spinach, tomatoes and basil.

13.49

PETITE FILET MIGNON*

Calories: 490

A 5 oz. filet mignon grilled to perfection and served with a mélange of roasted vegetables and potatoes.

19.99

Whenever possible, we will be happy to make modifications or substitutions to accommodate your dietary needs, including:

- Dressings or sauces served on the side
- Reduced-fat dressing
- Substitute a side salad, steamed vegetables or fresh fruit in place of potatoes or fries

Our entire menu is available for take-out.

Our special events room can accommodate a wide variety of group sizes.

Gluten-Free items available.

Gift cards are available in any denomination.



WE PROUDLY SERVE PEPSI PRODUCTS

*THOROUGHLY COOKING PIECES OF ANIMAL ORIGIN (SUCH AS BEEF, EGGS, PORK, LAMB, PORK, POULTRY OR SHRIMP) REDUCES THE RISK OF FOODBORNE ILLNESSES. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.