

Appetizers

Stuffed Mushrooms	\$9.50
<i>Baked with Fresh Lump Crabmeat Imperial</i>	
Eggplant Rollatine Parmigiana	\$8.95
<i>Filled with a Blend of Ricotta and Parmesan Cheese</i>	
Jumbo Lump Crabmeat Cocktail	\$15.95
<i>Served with Cocktail and Mustard Sauce</i>	
Fresh Mozzarella, Roasted Red Pepper and Tomato	\$9.50
<i>with Fresh Basil and Balsamic Vinaigrette</i>	
Shrimp Cocktail	\$13.95
<i>Served with Homemade Cocktail Sauce</i>	
Fried Calamari	\$12.95
<i>Tender Rings Served with Hot or Sweet Marinara Sauce</i>	
Rock Shrimp Arabiatta	\$14.50
<i>Sautéed with Olive Oil, Garlic, White Wine and Crushed Red Pepper Seeds, Garnished with Fresh Tomato Concasse and Chives.</i>	
Mango Calamari	\$13.95
<i>Tender Rings Served with a Mango Chili Sauce</i>	

Soup

Tortellini in Brodo	\$4.95
Minestrone	\$4.95

Salads

Caesar Salad	\$7.95
<i>Romaine Lettuce Tossed with Croutons, Parmesan Cheese and Homemade Caesar Dressing</i>	
House Salad	\$4.95
<i>Assorted Greens with Your Choice of Dressing</i>	
Greek Salad	\$9.50
<i>Romaine Lettuce Tomatoes, Cucumbers, Black Calamata Olives, Feta Cheese, and Red Onions</i>	

Dessert

Cheese cake

Tiramisu

Chocolate Mousse

\$ 7.00

Entrees

Filet of Atlantic Salmon	\$24.95
<i>Tomato Basil Dressing</i>	
Baked Salmon encrusted with horseradish breadcrumbs, mustard sauce	\$24.95
Grilled Filet Mignon	8oz. \$26.95
<i>Wrapped in Bacon and Encrusted with Herb Bread Crumbs, Finished with Brandy Demi-Glaze</i>	12oz. \$31.95
Breast of Chicken	\$19.95
<i>Served Francese, Parmigiana, or Marsala Style</i>	
Broiled Lump Crab Cakes	\$25.95
<i>Served in a Chardonnay Buerre Blanc</i>	
Seafood Fra Diavolo	
<i>Shrimp Scallops ,Calamari ,Mussels and Clams in a Spicy Red Sauce Served Over Linguini</i>	\$25.95
Broiled Stuffed Shrimp	\$24.95
<i>With Crabmeat Imperial and Finished with White Wine, Lemon and Butter</i>	
Penne Bolognese	\$19.95
<i>Beef, Pork and Veal Ragu Finished with Mascarpone Cheese</i>	
Penne alla Vodka	\$17.95
<i>Tossed in a Tomato Basil Cream Sauce with a Touch of Vodka</i>	
ADD SHRIMP OR CHICKEN - Additional \$ 4.50	
Eggplant Rollatini Parmagiana	\$19.95
<i>Filled with a Blend of Ricotta and Parmesan Cheese with Linguini</i>	
Grilled Loin Veal Chop	\$29.95
<i>Layered with Roasted Red Pepper, Portabella Mushroom and Smoked Mozzarella Cheese, Finished with a Porcini Mushroom Sauce</i>	
Shrimp Francese or Shrimp Scampi	\$23.95
<i>Served over Linguini</i>	
Lobster Ravioli	\$22.95
<i>Tomato Basil Cream Sauce with Rock Shrimp and Mushrooms</i>	
Veal Scaloppini	\$24.95
<i>Served Francese, Parmigiana, or Marsala Style</i>	
Rack of Lamb	\$28.95
<i>Topped with Seasoned Bread Crumbs and a Honey Mint Sauce</i>	
Swordfish Sicilian	\$26.95
<i>Sautéed with Olive Oil, Garlic, Shallots Lemon, Capers, and Tomato Concasse</i>	
Grilled Swordfish olive oil and lemon dressing served over broccoli rabe	\$26.95
Grouper Filet	\$27.95
<i>With Artichoke Hearts, Sundried Tomatoes, Shiitake Mushrooms and Shrimp Served on a Bed of Spinach and Finished with a Chardonnay Buerre Blanc</i>	

Half Trays

<i>Caesar Salad</i>	\$35
<i>House Salad</i>	\$30
<i>Greek Salad</i>	\$40
<i>Rock Shrimp Arrabiatta</i>	\$55
<i>Fried Calamari</i>	\$45
<i>Eggplant Rollatine</i>	\$40
<i>Broiled Lump Crab Cakes</i>	\$60
<i>Chicken</i>	\$50
<i>(Francese, Marsala, Parmigiana)</i>	
<i>Veal</i>	\$60
<i>(Francese, Marsala, Parmigiana)</i>	
<i>Shrimp</i>	\$60
<i>(Francese, Scampi, Fra Diavolo)</i>	
<i>Grilled Salmon</i>	\$55
<i>Tomato Basil Dressing</i>	
<i>Penne Vodka</i>	\$45
<i>(With Chicken \$55 or Shrimp \$60)</i>	
<i>Penne Pomodoro</i>	\$40