

## **APPETIZERS**

**EGGPLANT ROLLATINI, 12**  
RICOTTA & SPINACH, MELTED MOZZARELLA

**LONG ISLAND LITTLENECK CLAMS, 13**  
CASINO OR OREGANATA

**FRESH MOZZARELLA & TOMATO, 13**  
PORTOBELLO, PARMA PROSCIUTTO, ROASTED PEPPERS & BALSAMIC  
DRIZZLE

**PRINCE EDWARD ISLAND MUSSELS, 12**  
BIANCO OR SPICY MARINARA

**FRIED CALAMARI, 14**  
FRA DIAVOLO & GARLIC BASIL AIOLI

**ESCARGOT, 15**  
GARLIC BUTTER & FINE HERBS

**TEMPURA COCONUT SHRIMP, 15**  
TOASTED COCONUT, PINA COLADA SAUCE

**SMOKED NOVA SCOTIA SALMON & RAINBOW TROUT, 15**  
RED & BLACK TOBICO CAVIAR

## **RAW BAR**

\*\*CLAMS ON THE ½ SHELL, 12  
\*\*OYSTERS ON THE ½ SHELL, \$3 (EACH)  
COLOSSAL CRAB COCKTAIL, 18  
(4) JUMBO SHRIMP COCKTAIL, 18

## **CAVIAR**

1 OZ. AMERICAN STRUGEON, 45  
1 OZ. AMERICAN OSETRA, 165  
TOAST POINTS, CRÈME FRAICHE, EGG, CAPERS, ONIONS

## **SALADS**

**TRICOLORE, 11**  
RADICCHIO, ARUGULA, ENDIVE, DICED TOMATO,  
BALSAMIC VINAIGRETTE, CRUMBLLED BLEU CHEESE OR GOAT CHEESE

**GREEK, 11**  
ROMAINE & MESCLUN GREENS ~ FETA CHEESE, KALAMATA OLIVES,  
CUCUMBERS, TOMATOES, PEPERRONCINI ~ HERB VINAIGRETTE

**POACHED PEAR, 11**  
ORGANIC MESCLUN GREENS, CANDIED WALNUTS,  
CRUMBLLED BLEU CHEESE ~ PORT WINE DRESSING

**CLASSIC CAESAR FOR TWO, 22**

**\*THIS MENU ITEM CAN BE COOKED TO ORDER**  
**\*\* THIS MENU ITEM IS SERVED RAW**  
CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH  
OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF  
FOOD BOURNE ILLNESS- ESPECIALLY IF YOU HAVE CERTAIN  
MEDICAL CONDITION

## HOUSE MADE PASTA

**TAGLIATELLE BOLOGNESE, 23**

**ORECCHIETTE CAROLINE, 23**

LITTLE EAR PASTA, HOT & SWEET SAUSAGE,  
BROCCOLI RABE, FRESH TOMATO  
GARLIC & OIL ~ TOASTED BREADCRUMBS

**RICOTTA GNOCCHI ALA PESTO, 23**

GRILLED CHICKEN

**CAVATELLI ALA VODKA, 22**

**PENNE MARINARA WITH FRESH RICOTTA, 22**

**SEAFOOD FRA DIAVOLO, 28**

SHRIMP, CALAMARI, LITTLENECK  
CLAMS. PEI MUSSELS OVER LINGUINE  
(BLANCO OR SPICY MARINARA)

**LINGUINE VONGOLE, 24**

LITTLENECK CLAMS, WHITE WINE,  
GARLIC & OLIVE OIL

**PASTA PRIMAVERA, 23**

FRESH GARDEN VEGETABLES WITH GARLIC & OIL  
TOASTED BREADCRUMBS

## MAIN COURSE

**CHICKEN BREAST, 23**

FRANCESE, MARSALA  
PICATTA OR MILNESE

**CHICKEN SCARPARELLO, 24**

BONELESS BREAST OF CHICKEN,  
HOT & SWEET SAUSAGE  
PEPPERS ONIONS &  
MUSHROOMS

**CHICKEN PARMIGIANA, 23**

LINGUINI POMODORO

**ORGANIC SALMON FILLET, 28**

LUMP CRABMEAT CRUST,  
HORSERADISH SAUCE

**SCAMPI PICCOLO, 28**

JUMBO SHRIMP, BABY  
ARTICHOKE HEARTS,  
GARLIC & WHITE WINE

**SHRIMP ALA PEGGY, 28**

JUMBO SHRIMP OREGANATA  
SERVED WITH  
CAPELLINI POMODORO

**FILLET OF SOLE ROBERTO, 25**

LIGHTLY BREADED, FRESH  
TOMATO & BASIL LEMON &  
WHITE WINE SAUCE

**SCALOPPINE OF VEAL, 24**

FRANCAISE, MARSALA, PICATTA  
OR MILANESE

**VEAL SALTIMBOCCA, 25**

PROSCIUTTO, FRESH SAGE,  
SAUTÉED SPINACH,  
& HARD BOILED EGG

**VEAL PARMIGIANA, 24**

LINGUINI POMODORO

**PORK CHOP MILANESE, 27**

TOPPED WITH ARUGULA,  
CHERRY TOMATOES,  
E.V.O & SHAVED PARMESAN

**\* DOUBLE CUT PORK CHOP, 27**

HOT CHERRY PEPPER,  
MUSHROOM ONIONS &  
POTATO HASH

**VEAL CHOP VALDOSTANO, 39**

STUFFED WITH PROSCIUTTO  
DI PARMA, MOZZARELLA,  
BRANDY MUSHROOM DEMI GLACE

**VEAL CHOP "FLAHERTY" 39**

STUFFED WITH PROSCIUTTO  
DI PARMA, MOZZARELLA  
SPICY VODKA SAUCE

**\* FILET MIGNON, 41**

GRILLED OR AU POIVRE

**\* PRIME SIRLOIN STEAK, 41**

GRILLED OR AU POIVRE

## SIDES

HAND CUT FRENCH FRIES 6, SAUTÉED SPINACH 6, SAUTÉED BROCCOLI RABE 8,  
SAUTÉED MUSHROOMS & ONIONS 7, SAUTÉED ESCAROLE, BEANS & PANCETTA 7

\*\*ANY APPETIZER, SALAD OR ½ ORDER OF PASTA SERVED AS A MAIN COURSE ADD \$5  
\$5 DOLLAR SERVICE CHARGE PER PERSON FOR SHARING ENTREES