

Appetizers

EGGPLANT ROLLATINI

ricotta, spinach and melted mozzarella \$14

LONG ISLAND LITTLE NECK CLAMS

casino OR oreganata \$16

FRESH MOZZARELLA & TOMATO

portobello, parma prosciutto

roasted peppers and balsamic drizzle \$15

PRINCE EDWARD ISLAND MUSSELS

fra diavolo OR bianco \$15

FRIED CALAMARI

fra diavolo OR thai style \$16

CRISPY BLUE POINT OYSTERS

truffle aioli and thinly sliced prosciutto \$18

ESCARGOT

garlic butter and fine herbs \$16

MARYLAND LUMP CRAB CAKES

roasted corn, avocado and chive oil \$19

JUMBO STUFFED ARTICHOKE

seasoned bread crumbs, melted goat cheese \$16

TEMPURA COCONUT SHRIMP

toasted coconut and piña colada sauce \$17

CHEESE PLATE

four cheeses varying in taste and texture accompanied with honey, grapes, and almonds \$19

Raw Bar

**LITTLE NECK CLAMS ON THE 1/2 SHELL \$2.00 each

**OYSTERS ON THE 1/2 SHELL

ask your server for selection and price

COLOSSAL LUMP CRAB COCKTAIL \$25

JUMBO SHRIMP COCKTAIL \$7.00 each

Caviar

caviars are served with blinis & toast points

chopped egg, parsley, onions and capers

creme fraiche

**1 OZ AMERICAN PADDLEFISH \$60

**1 OZ ROYAL SIBERIAN OSSETRA \$150

Salads

TRICOLORE

radicchio, arugula, endive

diced tomatoes, balsamic vinaigrette \$13

with crumbled bleu cheese, goat cheese or shaved parmesan add \$2.00

GREEK

crisp romaine, feta cheese, kalamata olives, cucumbers

dolmades, tomatoes, herb vinaigrette \$13

with anchovies add \$2.00

**CLASSIC CAESAR FOR ONE

OR substitute kale instead of romaine \$13

with anchovies add \$2.00

POACHED PEAR

organic mesclun greens, candied walnuts

port wine dressing and crumbled bleu cheese \$14

before placing your order, please inform your server if a person in your party has a food allergy.

*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 borne illness - especially if you have certain medical conditions.

Pasta

PENNE ALLA VODKA \$22

add grilled chicken \$3

PENNE MARINARA \$22

add fresh ricotta \$2

TAGLIATELLE BOLOGNESE \$24

RICOTTA GNOCCHI AL PESTO \$24

add grilled chicken \$3

PASTA PRIMAVERA \$25

fresh garden vegetables with garlic and oil, toasted bread crumbs

ORECCHIETTE CAROLINE \$26

little ear pasta, hot and sweet sausage, broccoli rabe, fresh tomato
garlic and oil, toasted bread crumbs

(2) SHORT RIB CANNELLONI \$26

truffle cream sauce with english peas

(1) piece \$16

LINGUINE WITH

WHITE CLAM SAUCE \$26

SEAFOOD FRA DIAVOLO \$31

shrimp, calamari, little neck clams, PEI mussels over linguine

Entrées

FILLET OF SOLE ROBERTO

lightly breaded, fresh tomato and basil
lemon white wine sauce \$27

SHRIMP ALLA PEGGY

jumbo shrimp oreganata
served over capellini pomodoro \$31

CRAB MEAT CRUSTED SALMON FILLET

horseradish sauce \$32

SCAMPI PICCOLO

jumbo shrimp with artichoke hearts
garlic and white wine \$35

CHICKEN BREAST

francese, marsala, piccata OR milanese \$24

CHICKEN PARMIGIANA

linguine pomodoro \$24

CHICKEN SCARPARELLO

boneless breast of chicken, hot and sweet sausage
peppers, onions and mushrooms \$26

*14oz GRILLED CENTER CUT PORK CHOP

hot cherry peppers, mushrooms
onions and potato hash \$28

PORK CHOP MILANESE

topped with chopped tricolor salad and shaved parmesan
and mashed potatoes \$28

PORK CHOP VALDOSTANO OR "FLAHERTY"

stuffed with prosciutto di parma, mozzarella
brandy mushroom sauce or spicy vodka sauce \$32

SCALOPPINE OF VEAL

francese, marsala, piccata OR milanese \$28

VEAL PARMIGIANA

linguine pomodoro \$28

VEAL SALTIMBOCCA

prosciutto, fresh sage
sautéed spinach and hard boiled egg \$30

VEAL CHOP VALDOSTANO OR "FLAHERTY"

stuffed with prosciutto di parma, mozzarella
brandy mushroom sauce or spicy vodka sauce \$49

*12oz FILET MIGNON OR

*14oz PRIME SIRLOIN STEAK

grilled or au poivre \$50

*18oz BROILED CENTER CUT VEAL CHOP

sautéed broccoli rabe, home made french fries \$59

Sides \$9

SAUTÉED MUSHROOMS &
ONIONS

BROCCOLI

sautéed OR steamed

SPINACH

sautéed OR steamed

SAUTEED BROCCOLI RABE

ESCAROLE & BEANS WITH
PANCETTA

HAND CUT FRENCH FRIES
MASHED POTATOES

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