



APPETIZERS

- SEAFOOD SALAD18**
Combination of shrimp, calamari, octopus, PEI mussels, and Olives. Drizzled with extra virgin olive and lemon
- SHRIMP COCKTAIL.....15**
Jumbo shrimps served with tasty cocktail sauce
- MIXED APPETIZERS PLATE.....17**
A healthy plate of hummus, eggplant spread and yogurt dip.
- FRIED CALAMARI.....12**
Chef's marinated calamari, deep fried, served with homemade marinara sauce
- STEAMED MUSSELS.....15**
Fresh mussels steamed and served in white wine sauce
- BAKED CLAMS.....16**
½ dozen baked clams served oreganata style
- CHICKEN**
- CHICKEN MARSALA24**
Chicken filet sautéed with mushrooms and Marsala wine. Served with mashed potato

- COC AU VIN 25**
Chicken is braised in burgundy sauce ,onion and mushroom. Served with rice
- CHICKEN ROLLATINI28**
Chicken breast stuffed with prosciutto, eggplant, and mozzarella cheese in light brown sauce. Served with mashed potato, sautéed spinach

- CHICKEN PICATTA26**
Chicken breast cooked in wine garlic sauce, melted mozzarella, asparagus on top served with mashed potato and steam veggies

SEAFOOD

- LOBSTER FEAST34**
½ lobster, baked clams, shrimp served with corn on the cob
- SHRIMP SCAMPI27**
Jumbo shrimps cooked in savory garlic and rich combination of olive oil and butter. Served with risotto.
- ATLANTIC SALMON26**
Grilled salmon served with spinach, broccoli and couscous
- GRILLED BRANZINO28**
Gently grilled Mediterranean Sea bass serve with house salad. Your choice of whole or fillet
- SALMON SCALOPPINI.....27**
Pan seared salmon in wine garlic sauce served with mashed potato and steam vegetables

SIDES

- 6**
- FRENCH FRIES**
- RISOTTO**
- SAUTEED SPINACH**
- HOUSE SALAD**
- ROSEMARY POTATO**
- STEAM VEGGIES**

SALADS

- CAPRESE SALAD.....14**
Buffalo Mozzarella, tomatoes, basil and olive oil
- CAESAR SALAD12**
Romaine lettuce, blended with homemade sauce, mixed with crouton topped with, hard parmesan
- GOAT CHEESE SALAD14**
Baby spinach and arugula, tomato, red onion, walnuts, goat cheese, drizzled with balsamic vinaigrette
- HOUSE SALAD.....12**
Mixed green salad with tomatoes, cucumbers, , shredded carrots and red onions in a vincotto dressing

PASTA

- PENNE ALLA VODKA18**
Penne pasta perfectly blended with creamy tomato vodka sauce
- PAPPARDELLE BEEF RAGOUT.....20**
Pappardelle with rich beef ragout sauce
- SPAGHETTI WITH CLAM SAUCE24**
Spaghetti sautéed with clams in a white wine sauce
- CRISPY GNOCCHI24**
Crispy gnocchi sautéed with broccoli rabe, sausage and shaved grana padano cheese
- SEAFOOD LINGUINI.....26**
Combination of shrimp, mussels, calamari, salmon over linguini with choice of red or white sauce
- CHICKEN FETTUCCINE ALFREDO22**
Fettuccine pasta blended with a homemade Alfredo sauce topped with sliced grilled chicken

MEAT

- RIB EYE STEAK30**
Angus rib eye steak served with mashed potato
- FILET MIGNON35**
Premium filet mignon topped with sautéed mushroom Madeira sauce. Served with rosemary potato
- STRACCETTI W ARUGULA & PARMESAN.....25**
Grilled and sliced skirt steak. Served over arugula topped shaved parmigiano
- LAMB SHANK.....28**
Slowly simmered with fresh rosemary, tomatoes, and red wine. Served with mashed potato
- BEEF SHORT RIBS30**
Slowly cooked ribs braised in red wine sauce and mushroom. Served with mashed potato

DESSERTS

- 10**
- TIRAMISU**
- MIXED BERRY CAKE**
- CHOCOLATE CAKE**
- CHEESECAKE**
- CHOCOLATE LAVA CAKE**