



Holiday Menu

Appetizers

Stuffed Italian Long Hots \$12.00

Prosciutto mozzarella, gorgonzola, roasted onions

Mozzarella Fritta \$10.00

Lightly breaded crispy fried mozzarella,
marinara sauce

Bacon Wrapped Sea Scallops \$11.00

Chardonnay scampi, fresh lemon

Bruschetta \$8.00

Crisp italian bread, traditional tomato bruschetta,
pecorina, virgin olive oil.

Calamari Fritto \$12.00

Crispy squid, zucchini, red onion, long hots, marinara

HomeMade Pastas

Pomodoro Sauce \$17.00

Served over your choice of pasta and meatballs

Ricotta Ravioli \$17.95

Bolognese & Spaghetti \$18.00

Ground sirloin, fresh herbs and tomato sauce

Al Vodka Sauce \$19.00

Penne

Pasta Mudosturo \$22.00

Tiger shrimp, asparagus, sun dried tomato

Chicken or Veal

Chicken MonaLisia \$20.00

Sauteed chicken, roasted red pepper, asparagus, pecorino,
mozzarella, chardonnay over pasta

Veal Oscar \$26.00

Sauteed veal medallions, asparagus, lump crab, sauce beamaise

Abruzzese

Chicken \$19.00 Veal \$21.00

Bell peppers, italian long hots, button mushrooms, veal demi
over pasta chicken

Marsala

Chicken \$18.00 Veal \$20.00

Button mushrooms, sweet marsala, veal demi

Parmesan

Chicken \$18.00 Veal \$20.00 Shrimp \$22.00

Lightly breaded chicken or veal, marinara, pecorino,
provolone, basil

Piccata

Chicken \$18.00 Veal \$20.00

Fresh garlic, capers, lemon, chardonnay, sweet butter

PEI mussels \$11.00

Fresh garlic, sea salt, basil, chardonnay, toasted italian
bread (red, white, or spicy diavolo)

Insalata Caprese \$10.00

Ripe tomato, fresh mozzarella, basil, balsamic, garlic
E olio

Clams Casino \$14.00

Seafood Bisque \$7.00

Meat

Filet MonaLisia \$36.00

Skilled seared filet, garlic, smashed potatoes, blue
crab beamaise

Pork Chop \$29.00

Seafood

Little Neck Clams \$19.00

Red, white, or spicy diavolo with choice of pasta

Lump Crab & Flounder \$23.00

Broiled stuffed flounder, sauteed vegetables,
chardonnay lobster beurre blanc

Lobster & Shrimp Fra Diavolo \$30.00

(spicy or mild)

Cold water lobster tail, shrimp, garlic, basil, spicy
marinara over pasta

Zuppa Di Pesce \$35.00

(red or white)

Littleneck clams, mussels, lump crab, shrimp, scallops,
calamari, chardonnay butter brodo over pasta

Shrimp & crab Scampi \$27.00

Sauteed garlic, basil, a splash of lemon, chardonnay scampi
butter over pasta

Shrimp and Scallops Alfredo \$25.00

Classic alfredo sauce, homemade fettuccine

Lobster Ravioli \$26.00

Lump crab, shrimp, crushed tomato, lobster sherry cream
sauce