



## Dinner

### Appetizers

**Stuffed Italian Long Hots \$9.00**

Prosciutto, mozzarella, gorgonzola, roasted onions

**Mozzarella Fritta \$10.00**

Lightly breaded crispy fried mozzarella, marinara sauce

**Lump Crab Cake \$13.00**

Arugula, bruschetta, dijon horseradish remoulade

**Bacon Wrapped Sea Scallops \$11.00**

Chardonnay scampi, fresh lemon

**Bruschetta \$7.00**

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

**Antipasta Rustica \$13.00**

Prosciutto, salami, sharp provolone, fresh mozzarella, roasted peppers, italian olives

**PEI mussels \$10.00**

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

**Sicilian Flat Bread \$11.00**

Long hots, bruschetta, tomatoes, mozzarella, fresh arugula and basil pesto

**Insalata Caprese \$9.00**

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

**Calamari Fritto \$10.00**

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

**Crab Stuffed Mushrooms \$9.00**

**Clams Casino \$10.00**

**Eggplant Rollentini \$10.00**

### HomeMade Pastas

~ Your Choice of ~

Spaghetti - Capellini - Ziti - Linguini - Fettuccine

**Ricotta Ravioli \$16.95**

**Pomodoro Sauce \$16.95**

Served over your choice of pasta and meatballs

**Marinara \$16.95**

**Fettuccine Alfredo \$16.95**

Served over your choice of pasta

**Penne Alodka Sauce \$18.00**

Served over your choice of pasta

**Bolognese and Spaghetti \$18.00**

(Ground sirloin, fresh herbs and tomato sauce)

**Pasta Mudosturo \$23.00**

Tiger shrimp, asparagus, sun dried tomato

**Chicken Arrabiata \$18.00**

Roasted long hot chilies, sweet onion, sauteed chicken,

basil, chardonnay (prepared red or white)

**Homemade Gnocchi \$17.00**

### Special Dishes

**Chicken MonaLisia \$18.50**

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

**Laver Eggplant Parma \$17.00**

This sliced eggplant, ricotta, mozzarella, parmesan, basil and marinara

**Veal Oscar \$25.00**

Sauteed veal medallions, asparagus, lump crab, sauce bearnaise

**Louisiana Seafood Jambalaya \$27.00**

Shrimp, scallops, baby clams, mussels, andouille sausage, creole rice

**Veal and Shrimp Parma \$24.00**

Lightly breaded veal medallions, shrimp, marinara, pecorino, provolone, basil

### Chicken or Veal

**Abruzzese - Chicken \$18.50 Veal \$20.50**

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

**Marsala - Chicken \$17.00 Veal \$19.00**

Button mushrooms, sweet marsala, veal demi

**Piccata - Chicken \$17.00 Veal \$19.00**

Fresh garlic, capers, lemon, chardonnay, sweet butter

**Saltimbocca - Chicken \$19.00 Veal \$21.00**

Chicken or veal layered with prosciutto, spinach, mozzarella, sage, veal demi

**Parmesan - Chicken \$17.00 Veal \$19.00 Shrimp \$22.00**

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

**Alla Milanese - Chicken \$18.00 Veal \$20.00**

Blistering cherry tomato, baby arugula, parmigiano reggiano, citrus, virgin olive oil

**Chicken & Shrimp Monalisia \$24.50**

Served in lemon butter white wine sauce with asparagus, sun-dried tomatoes and capers

### Seafood

**Little Neck Clams \$18.00**

Red, white or spicy diavolo with choice of pasta

**Lump Crab & Stuffed Flounder \$22.00**

Broiled stuffed flounder, sauteed vegetables, chardonnay lobster beurre blanc

**Lobster & Shrimp Fra Diavolo \$29.00**

(spicy or mild)

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

**Lobster Ravioli \$25.00**

Served with lump crab, tiger shrimp, crushed tomato in a sherry wine rosa sauce

**Zuppa Di Pesce \$34.00 (red or white)**

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

**Cedar Planked Salmon and Shrimp \$23.00**

Asparagus, agave brandy maple glaze

**Lump Crab Cakes \$27.00**

Chardonnay lobster beurre blanc with garlic mashed potatoes and vegetables

**Mussels \$16.00**

Red, white or spicy diavolo with choice of pasta

**Shrimp & Crab Scampi \$26.00**

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

**Shrimp & Scallops Alfredo \$23.00**

Classic alfredo sauce, handmade fettuccine

### Meats

**Filet Sinatra \$36.00**

Skillet seared filet, garlic smashed potatoes and vegetables in a dijon cream sauce with colossal crab meat

**Roasted Pork Chop \$26.00**

Served with garlic mashed potatoes and sauteed vegetables in a demi glaze sauce

**Filet Mignon \$28.00**

Skillet seared filet, garlic smashed potatoes and sauteed vegetables

### Sides

**Seasoned House Vegetables \$3.00**

**Asparagus \$6.00**

**Spinach E Olio \$4.00**

**Creole Rice \$3.00**

**Gnocchi \$8.00**

**Homemade Italian Meatballs \$3.00**

**Side of Pasta in Garlic & Oil or Red Sauce \$3.00**

**Andouille Sausage \$4.00**