



*enjoy an enchanting evening under the stars!*

## *Soups*

**DU JOUR** *or*  
**LAGERED FRENCH ONION** \$6  
melted with 3 italian cheeses

## *Salads*

**CAESAR SALAD** \$9  
garlic croutons & parmesan cheese  
served with an anchovy

**SPINACH CHOP SALAD** \$9  
tossed with bacon, eggs, sunflower seeds,  
red onion & a gorgonzola vinaigrette

**CRANBERRY & PISTACHIO SALAD** \$10  
baby greens tossed on raspberry vinaigrette,  
sun-dried cranberries, pistachio topped  
with sweet potato frites

**WARM PEAR SALAD** \$10  
tossed balsamic greens, pears  
and gorgonzola cheese

ADD: any one of these to any salad \$5  
FLANK STEAK,  
CALAMARI,  
GRILLED SALMON *or*  
GRILLED SHRIMP

## *Appetizers*

**ARTICHOKE HEARTS** \$9  
dredged in romano egg batter with a lemon burre blanc

**STACKED SCALLOPS** \$12  
layered scallops, dusted with cornmeal over a sweet  
onion risotto topped with a lemon dill creme

**CLAMS CASINO** 1/2 \$6 OR DOZ. \$12  
stuffing of fresh clams, peppers, onions & bacon

**LAMB LOLLYPOPS** \$12  
grilled lamb pops over a bed of micro greens  
with a drizzle a mint pesto

**ROASTED GARLIC** \$8  
a whole roasted garlic bulb served with  
fresh mozzarella, basil, tomatoes, crustinis  
with a drizzled of olive oil & balsamic

**CRISPY CALAMARI** \$8  
accompanied by kalamata olives,  
parmesan cheese with pommodoro sauce

**LUMP CRAB CAKES** \$9  
drizzled with house made red pepper remoulade

**STUFFED HOT PEPPERS** \$9  
hungarian peppers stuffed with 3 cheeses and  
breadcrumbs served over roasted red pepper aioli

**ARANCINI** \$7  
risotto stuffed with peas mozzarella on a bed of pomodoro

**ROASTED BEETS** \$8  
accompanied by grilled onions, goat cheese  
and pine nuts with balsamic syrup

**STUFFED MUSHROOMS** \$12  
\$6.50 1/2 ORDER (3)  
stuffed crimini mushrooms: crab, steak, sausage.  
2 of each and served with 3 different sauces

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*All pasta and entrees are accompanied by our house-made select green salad*



## Pastas

**HOMEMADE RAVIOLI**  
the pasta is freshly made in-house  
stuffed with creamy ricotta and mint

WITH CHOICE OF:

**POMODORO SAUCE \$16**  
**TUSCAN MEAT SAUCE \$18**

**ANGEL HAIR PASTA \$18**  
shrimp, artichokes, spinach, pesto, goat cheese  
tossed in a white wine and toasted bread crumbs

**PASTA POMMADORO \$14**  
penne pasta served under a light tomato, onion  
and basil sauce served with a dollop of ricotta

ADD: SHRIMP, \$6

**TUSCAN \$17**  
made with mom's delicious meatballs,  
pork and sausage, served over penne  
with a dollop of ricotta

**PUTTENESCA \$16**  
fettuccini, anchovies, capers,  
olives, tomato basil sauce

**LOBSTER & SHRIMP \$30**  
tossed with artichokes, mushrooms, spinach,  
tomatoes, light seafood creme over linguini

**BEANS & GREENS \$16**  
white wine, garlic, fresh greens and  
cannoloni beans sprinkled with parmesan cheese.

ADD: SHRIMP, CLAMS, MUSSELS, OR SCALLOPS  
\$6 EACH CHOICE



## Meats & Seafood

**GRILLED ESCOLAR \$26**  
over exotic mushroom risotto topped  
with mediterranean creme

**PAN SEARED SALMON \$22**  
sauteed spinach with lemon risotto

**SEAFOOD PAELLA \$26**  
shrimp, clams, mussels, cod, scallops  
served with saffron lobster risotto

**BALSAMIC CHICKEN \$18**  
with roasted garlic, gorgonzola & whipped potato

**FILET TRIO \$35**  
**3- 3oz. MEDALLIONS**  
\* au poivre with brown sugar bacon  
\* wellington with puffed pastry and bordelaise  
\* oscar crab meat asparagus and hollandaise



**14oz. GUINNESS BBQ  
PORK CHOP \$22**  
paired with whole cinnamon baked apple,  
sweet potatoes and cayenne honey glaze

**14oz. ROYAL BLACK & BLUE  
STRIP STEAK \$30**  
grilled, served with gorgonzola topped with  
2 jumbo grilled shrimp and wasabi aioli  
and paired with roasted potatoes

**VEAL SCALLOPINI  
A LA MARSALA \$26**  
sauteed veal medallions with mushrooms  
and onions in a sweet marsala sauce