

SALOON DINNER MENU

APPETIZERS

CLAMS CASINO

whole clams topped with peppers, onion, bacon and bread crumbs
\$8-

MUSSELS FRA DIAVOLO

fresh tender mussels in a red sauce served (hot or mild)
\$10-

CLAMS BIANCO

clams simmered in a white wine butter sauce with fresh tomatoes , basil , garlic and red pepper flakes
\$12-

BRUSCHETTA

crispy Italian bread served with a fresh tomato and basil salsa
\$6-

SPIDINNI

egg dipped and sautéed mozzarella served with marinara sauce drizzled with basil pesto
\$9-

CALAMARI

tender floured calamari seved with a spicy marinara sauce and anchovy mayo.
\$10-

TUSCAN GARLIC BREAD

Italian bread topped with garlic, olive oil, butter and grated Pecorino Romano
\$5-

ANTIPASTO

sliced prosciutto and sopresata, Italian cheeses, marinated artichokes, roasted peppers, mushrooms, eggplant and kalamatta olives served with grilled crostinis.
\$13-

SOUPS

FRENCH ONION SOUP

a traditional onion soup topped with melted gruyere cheese
\$5-

SOUP OF THE DAY

served in a crock
\$4.5

SALADS

BLEU CHEESE & WALNUT SALAD

baby greens tossed with balsamic vinaigrette, bleu cheese, candied walnuts and dried cranberries
\$7-

ORANGE SALAD

mixed greens tossed in a orange vinaigrette topped with sliced orange and imported provolone cheese
\$7-

CAPRESE SALAD

sliced tomatoes, roasted peppers and fresh basil topped with fresh mozzarella cheese and drizzled with imported extra virgin olive oil
\$7-

CAESAR SALAD

fresh romaine lettuce tossed with roasted croutons and our Caesar dressing
\$6-

MIXED GREEN SALAD

baby greens, tomatoes, cucumbers and red onions tossed in our balsamic vinaigrette
\$5-

CHAR GRILLED

(steaks , chops & fish are served with a side of pasta or potatoes)

14 OZ. SIRLOIN

black Angus beef bone out
\$35-

8 OZ. FILET

center cut filet mignon
\$36-

14 OZ. PORK CHOP

double cut pork chop
\$21-

GRILLED STEAK & CHOP TOPPINGS

GOMBOTTO

roasted potatoes , hot & sweet peppers
\$4-

MARSALA

sautéed mushrooms in a marsala wine sauce
\$4-

CRAB SCAMPI

jumbo lump crabmeat in a garlic butter sauce
\$12-

DYNAMITE SHRIMP

jumbo shrimp in a spicy garlic sauce
\$10-

FRESH SEAFOOD

TOSCANO

pan seared topped with roma tomatoes , basil and prosciutto in a white wine butter sauce
\$23 salmon \$19 tilapia

MEDITERRANEAN

artichoke hearts , kalamata olives , roma tomatoes and fresh basil in a garlic olive oil sauce
\$23 salmon \$19 tilapia

PICATA

lightly floured and sautéed in a lemon butter caper sauce
\$23 salmon \$19 tilapia

CRAB SCAMPI

topped with sautéed jumbo lump crabmeat in a garlic butter & Italian flat leaf parsley sauce
\$32 salmon \$29 tilapia

OLIVIA

sautéed with black olives , green olive , sliced zucchini & roasted red peppers in a white wine sauce
\$23 salmon \$19 tilapia

JUMBO LUMP CRAB FRANCAISE

sautéed francaise style with sun-dried tomatoes and artichokes in a lemon butter sauce, topped with jumbo lump crabmeat.
\$33 salmon \$30 tilapia

CATCH OF THE DAY

SALMON, TILAPIA , SCALLOPS, SHRIMP

choice of / herb crusted salsa cruda, avocado & chipotle sauce, scampi style or cajun mango

SIDE ORDERS

SAUTÉED SPINACH

garlic & olive oil
\$5-

ESCAROLE & BEANS

garlic & olive oil
\$6-

BROCCOLI

garlic & olive oil
\$6-

ESCAROLE & BEAN WITH SAUSAGE

sautéed in garlic & extra virgin olive oil.
\$9-

PLEASE BE ADVISED

consuming raw or uncooked meats, poultry , seafood , shellfish or eggs may increase your risk of foodborne illness

PASTA

PORCINI LINGUINE

porcini mushrooms, Italian sausage and prosciutto in a light parmesan cream sauce tossed with linguine pasta
\$18-

LINGUINE CLAM

whole baby clam sautéed in your choice of a red or white sauce
\$17-

VODKA RIGATONI

a rich pink sauce with sliced prosciutto de parma tossed with rigatoni
\$15-

SEAFOOD FRA DIAVOLO

sea scallops, shrimp, jumbo lump crabmeat, mussels and clams your choice (a spicy red or white sauce) over linguine
\$29-

SCALLOPS CARBONARA

pan seared dayboat scallops tossed in an applewood bacon, shallot and romano cream sauce.
\$27-

RIGATONI BOLOGNESE

ground beef, veal & pork in a sweet tomato basil garlic sauce topped with ricotta cheese tossed with rigatoni pasta
\$21-

PENNE ALFREDO

alfredo cream sauce with peas, sausage and imported prosciutto tossed with penne
\$17-

CRABMEAT ANGEL HAIR

jumbo lump crabmeat sautéed with garlic, olive oil and fresh parsley tossed with angel hair pasta
\$MP

SHRIMP MACCIATO

jumbo shrimp sautéed with red chipped pepper, plum tomatoes & roasted garlic in a tomato basil sauce tossed with

angel hair pasta
\$26-

RAVIOLI

ricotta filled ravioli topped with a plum tomato sauce
\$15-

VEAL - CHICKEN

MARSALA

lightly floured sautéed with sliced mushrooms in a marsala wine sauce
\$23 veal \$17 chicken

SALTIMBUCCA

sage, prosciutto and melted provolone cheese over spinach , light wine sauce
\$24 veal \$18 chicken

FRANCAISE

egg dipped and sautéed in a lemon butter fresh parsley sauce
\$22 veal \$16 chicken

SCARPARELLO

sautéed with Italian sausage, hot & sweet peppers in a roasted garlic sauce
\$24 veal \$18 chicken

SORRENTINO

breaded, topped with grilled eggplant, prosciutto, melted mozzarella & marinara
\$23 veal \$17 chicken

PICATA

floured and sautéed in a lemon butter caper sauce
\$22 veal \$16 chicken

FLORENTINO

pan seared, with grape tomatoes, spinach and mozzarella in a buttered tomato sauce
\$24 veal \$18 chicken

PARMESAN

breaded cutlet topped with melted mozzarella and marinara sauce
\$21 veal \$16 chicken

GORGONZOLA

a gorgonzola cream sauce with fresh roasted peppers & sliced mushrooms
\$23 veal \$17 chicken

(chicken & veal dishes are served with a side of pasta marinara or pasta garlic & olive oil)