**Appetizers**

**BRUSCETTA** 5.95
Toasted Italian bread topped with plum tomatoes, onions, marinated in olive oil and fresh herbs

**CRAB & SPINACH SPRING ROLL** 11.95
Served in a shalot white wine cream sauce

**TOMATO & MOZZARELLA** 6.95
Plum tomatoes and fresh mozzarella marinated in garlic, olive oil and fresh herbs

**SEAFOOD INVOLTINI** 9.95
Shrimp, scallops and crabmeat rolled in Italian pastry dough, served in a brandy pink cream sauce

**HERB CRUSTED SHRIMP** 10.95
Served with a cucumber salsa

**STUFFED PORTABELLA MUSHROOM** 11.95
Grilled portobello stuffed with jumbo lump crab meat, served over spinach garlic & oil, complemented with roasted peppers

**GORGONZOLA SALAD** 12.95
Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, olives and bruschetta

**BROCCOLI RABE, SPINACH GORGONZOLA SALAD** 12.95
Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, marinated in olive oil, served over a field of greens

**WARM CRAB DIP** 11.95
Served with toasted homemade Italian pita bread

**ANTIPASTO** 8.95
An array of cheeses, prosciutto and salami, complemented with roasted peppers, grilled eggplant, artichokes, olives and bruschetta

**1 DOZEN LITTLE CLAMS** 9.95
Your choice red or white sauce

**MUSSELS** 8.95
Your choice red or white sauce

**FRIED CALAMARI** 8.95
Served in a garlic dijon cream sauce with roasted peppers

**CAESAR SALAD** 4.95
Soup du jour 3.95

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**House Specialties**

**CAPPELLINI POSITANO** 13.95 D 23.95
Fresh jumbo lump crabmeat sauteed in a garlic light pomodoro sauce

**GRILLED HOMEMADE ITALIAN SAUSAGE** 9.95 D 15.95
Served over broccoli rabe

**SEAFOOD INVOLTINI** 11.05 D 16.95
Shrimp, scallops and crabmeat rolled in Italian pastry dough, served in a brandy pink cream sauce

**GNOCCI GORGONZOLA** 10.95 D 16.95
Homemade potato gnocchi served in a gorgonzola cheese cream sauce

**FILET & CRABMEAT** 26.95
Filet mignon medallions served in a mushroom demi glaze sauce, topped with jumbo lump crabmeat and mozzarella cheese

**VEGETABLE RISOTTO** 9.95 D 15.95
Fresh garden vegetables, served in a garlic white wine sauce, tossed in risotto

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**You Be the Chef**

Create your own culinary vision. If you would like to create your own signature dish and we have the ingredients, it will be our chef’s pleasure to create it for you. All of our dishes are prepared to order. We love “special requests.”

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**Chicken or Veal**

**PARMAGIANA**
Breaded and topped with marinara and mozzarella cheese
Chicken L 8.95 D 15.95 • Veal L 9.95 D 17.95

**MICHAEL**
Sautéed in a vodka pink cream sauce, topped with jumbo shrimp, spinach, roasted peppers and mozzarella cheese
Chicken L 11.95 D 18.95 • Veal L 12.95 D 21.95

**ANGELO**
Sautéed in a garlic white wine demi glaze sauce sauce, served with asparagus and artichokes
Chicken L 12.95 D 21.95 • Veal L 13.95 D 23.95

**ALMOND CRUSTED**
Served in a white wine sauce with chopped tomatoes and broccoli, served over a roasted pepper & mushroom sauce
Chicken L 11.95 D 18.95 • Veal L 12.95 D 21.95

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**Shrimp & Scallops**

**EGGPLANT PARMIGIANA**
Baked Penne tossed in ricotta

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**Traditional Pasta L 6.95 D 10.95**

**Penne Fusilli Fettuccine Linguine Cappellini**

Your Choice of Sauce:
Alfredo • Primavera (cream or marinara) • Garlic & Oil
Tomato & Mozzarella • Marinara • Pesto Cream Sauce • Garlic & Broccoli
Meat Sauce • Mushroom Sauce • Pomodoro Sauce • Puttanesca

For an additional $1.00 substitute Ravioli, Tortellini, Whole Wheat Fettuccine or Gnocchi

**For an additional $2.95 add Homemade Sausage or Meatballs • For an additional $3.00 add Chicken**
Salads/ Insalads

CAESAR SALAD 4.95
Crisp romaine lettuce tossed in our homemade dressing

MESCLUN SALAD 5.95
Wild greens, roasted peppers, tomatoes, onions and fresh mozzarella cheese, tossed in a Dijon vinaigrette dressing

CHICKEN CAESAR SALAD 7.95
Grilled chicken breast served over our crisp Caesar salad

GARDEN SALAD 5.95
Tossed salad garnished with roasted peppers, grilled eggplant, olives, tomatoes and artichokes, served with house dressing

LEMON PEPPER CHICKEN SALAD 7.95
Grilled lemon pepper seasoned chicken breast, served over wild greens topped with a Dijon vinaigrette dressing

CHICKEN VINAIGRETTE SALAD 7.95
Grilled chicken breast, served over wild greens topped with a strawberry vinaigrette dressing

GORGONZOLA SALAD 12.95
Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, olives, served in a balsamic vinaigrette over a field of greens

Sandwiches/Panini

Your Choice 6.95

PORTABELLA MUSHROOM
Grilled portabella mushroom topped with roasted peppers, caramelized onions & fresh mozzarella cheese

GRILLED HOMEMADE ITALIAN SAUSAGE
Served with broccoli rabe

CHICKEN CAESAR
Grilled chicken breast mixed in our Caesar salad

PROSCIUTTO, EGGPLANT & ROASTED PEPPERS
Prosciutto, marinated grilled eggplant, fresh mozzarella and roasted peppers

GRILLED CHICKEN & ROASTED PEPPERS
Grilled chicken breast and roasted peppers

CHICKEN PARMIGIANA
Served on a homemade foccacio

MEATBALL PARMIGIANA
Served on a homemade foccacio

SAUSAGE & PEPPERS
Homemade Italian sausage sauteed in a marinara sauce with onions, mushrooms and peppers, served on a homemade foccacio

Children’s Menu 6.95
(Under 10 Yrs Old Please) • Includes Beverage and Ice Cream

Chicken Fingers • Stuffed Shells • Ravioli • Linguine & Meatball
Fettuccine Alfredo • Chicken Parmigiana

Homemade Desserts
Combination Dessert Plate 4.95 per person
(For 2 or More)

Let our chef create an array of homemade desserts for your entire party, “A Tasters Delight”