



APPETIZERS

Mussels \$13

Chorizo sausage, chipotle pepper, and imported beer

Greens and Beans \$10

Hot sausage discs, banana peppers, onions, great northern beans and spinach

Substitute shrimp for sausage add \$5

Bruschetta \$10

Cream cheese, fresh dill, and capers topped with cold smoked salmon, red onion, and a balsamic reduction

Stuffed Portobello \$14

Large Portobello mushroom stuffed with crab and melted Gorgonzola

Black and Blue Wings \$12

Baked, then grilled with Cajun, tossed with Sriracha buffalo sauce, and topped with crumbled blue cheese

SALADS

Caesar \$7

House Caesar dressing, anchovy, Parmesan, tomato, and olive

Beet Salad \$11

Beets and fresh greens topped with bacon, balsamic, and extra virgin olive oil

House \$7

Mixed greens, olives, cucumbers, tomatoes, onions and pepperoncini

Dressings: Italian, Buttermilk Ranch, Blue Cheese, Red Pepper Balsamic or Caesar

PASTAS

*Choice of: Penne, Spaghetti, Linguini or Farfalle
Add Chicken, Meatballs, or Sausage \$4 / Shrimp \$7*

Red or White Clam \$16

Chopped sea clams in a spicy clam broth

Bolognese \$16

Savory, classic meat sauce

Scoglio \$26

Shrimp, scallops, mussels and clams in your choice of red or white sauce

Mushroom Ravioli \$16

Sautéed seasonal mushrooms in an herbed garlic and oil sauce over fresh spinach

Marinara \$12

House red sauce

Shrimp with Gorgonzola Butter \$24

Sautéed shrimp, mushrooms, roasted red peppers, and spinach in a Gorgonzola white wine and butter sauce

BLT Chicken \$16

Grilled chicken, bacon, and spinach in a tomato cream sauce

Paesana \$16

Sausage, pepperoni, peppers, onions, and mushrooms in a spicy marinara sauce topped with cheese and baked

CHICKEN or VEAL

Diavola \$22/\$28

Sautéed onions, hot and sweet peppers in a spicy marinara sauce over your choice of pasta

Marsala \$22/\$28

Sautéed tossed with mushrooms in a Marsala brown sauce over your choice of pasta

Parmesan \$22/\$28

Lightly breaded with house marinara sauce covered with melted Provolone and Mozzarella cheeses over your choice of pasta

Romano \$22/\$28

Pan fried in egg and imported cheese batter with touches of lemon and white wine with a choice of a starch and a vegetable

ENTREES

Served with a your choice of Starch and vegetable

Stuffed Shrimp \$25

Five jumbo shrimp stuffed with jumbo lump crab and topped with a Sherry cream sauce

***Mediterranean Red Snapper \$24**

Grilled and finished with artichoke hearts, Kalamata olives, capers, tomatoes, and lemon

***Salmon \$26**

Your choice of Jack Daniels Glazed, or Blackened with blue cheese

Jumbo Lump Crab Cakes \$29

Two crab cakes sautéed and baked with red onion and caper remoulade

***Delmonico \$32**

12 oz. aged grilled to your specifications with field mushrooms in a Marsala demi-glaze

***New Zealand Lamb Chops \$34**

Grilled to your liking and finished with sautéed mushrooms and onions in a rosemary demi-glaze

SPECIALTY PIZZAS

Cheese \$12--Meat topping \$2--Vegetable topping \$1

Margherita \$13

Garlic, Extra virgin Olive Oil, fresh tomatoes, Provolone, Mozzarella and fresh basil

Sausage and Peppers \$14

Red sauce, spicy sausage and tri-colored peppers

Seafood \$16

Garlic, Extra Virgin Olive Oil, scallops, shrimp and jumbo lump crab meat

Buffalo chicken \$15

Grilled chicken, red onions, gorgonzola Buffalo sauce, and mozz/prov blend

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness**