

## Appetizers

<b>Calamari Fritti</b> – served with remoulade and marinara sauce	9.99
<b>New Zealand Mussels</b> - please ask the server for today's preparation	11.99
<b>Fried Oysters</b> - lightly dusted oysters served with a remoulade sauce	10.99
<b>Flash Fried Jumbo Shrimp</b> - with langostino tail meat and a Champagne buerre blanc	10.99
<b>Grilled Petite Rack of Lamb</b> -with flash fried yam sticks and apple mint jelly	12.99
<b>Lobster Ravioli</b> – lobster and cheese filled ravioli served in a lobster dill cream sauce	11.99
<b>Oysters Casino</b> -baked with bell peppers, fresh herbs, garlic applewood smoked bacon	10.99
<b>Oysters Rockefeller</b> - baked with fresh spinach, applewood smoked bacon sambuca liquor and parmesan cheese	10.99
<b>Seafood Stuffed Mushrooms</b> - baked with mozzarella cheese	10.99
<b>Hot Artichoke and Crab Dip</b> - served with parmesan bread rounds	10.99
<b>TNT Shrimp</b> - jumbo chilled shrimp with cocktail sauce, wasabi and horseradish- <i>DYNAMITE HOT</i>	11.99
<b>Gorgonzola Beef Roll</b> - shaved filet mignon sautéed with shallots and Gorgonzola cheese, baked in a light pastry shell with a Madeira butter sauce, with flash fried portabella mushrooms and shallots	10.99
<b>Italian Egg Roll</b> - Italian sausage, fresh spinach wrapped in an egg roll with a blend of cheeses served with marinara sauce	9.99
<b>Fried Green Tomato and Crab</b> - lemon zest beurre blanc, peach and mango salsa	9.99

## Soups and Salads

<b>Lobster Bisque</b> – dry sherry and crème fraiche	5.00/7.00
<b>House Salad</b> – garden greens, tomatoes, red onions, cucumber and focaccia croutons with choice of dressing	5.50
<b>Spinach Salad</b> – with hot bacon dressing	5.99
<b>Tuscan Caesar</b> – romaine, shaved asiago, pine nuts and focaccia croutons	6.25
<b>Goat Cheese Salad</b> – mixed greens, red onions and oranges tossed in our balsamic vinaigrette topped with oven warmed almond encrusted goat cheese and fried shallots	8.50
<b>Caprese Salad</b> – mixed greens tossed in our Balsamic vinaigrette fresh mozzarella, vine ripened tomatoes, basil and olives	8.50
<b>Wedge Salad</b> – iceberg with buttermilk bleu cheese, diced tomatoes applewood smoked bacon and bleu cheese dressing	6.99
<b>Panzanella</b> – roma tomatoes, fresh mozzarella, olives, capers, red onion, roasted peppers, anchovies, basil and shaved asiago with a red wine vinaigrette over toasted ciabatta cubes	8.50

## Pasta

<b>Spaghettoni</b> -with roma tomato and basil	12.99
with meat sauce	13.99
Add meat balls or Italian sausage	2.99
<b>Gnocchi</b> - tossed with marinara sauce	15.99
tossed with meat sauce	16.99
<b>Baked Lasagne</b> -layers of ground beef, Italian sausage, mozzarella and seasoned ricotta topped with meat sauce	16.99
<b>Pappardelle Alfredo</b> - papardelle in a parmesan cream sauce	15.99
<b>Pasta Trio</b> - Baked Lasagna, Gnocchi with a vodka sauce and Pappardelle Alfredo	18.99
<b>Seafood Pappardelle</b> - shrimp, scallops, artichoke hearts, mushrooms, spinach and tomatoes in a parmesan cream sauce	20.99
<b>Rigatoni Pasta</b> -tossed in a parmesan cheese cream sauce with Italian sausage and fresh broccoli	16.99
<b>House Gnocchi</b> - potato dumpling, butter milk blue cheese cream sauce with toasted walnuts and prosciutto di Parma	18.99
<b>Eggplant Parmigiana</b> -eggplant layered with mozzarella cheese, marinara, and béchamel, served with pasta marinara	15.99
<b>Bucatini Pasta</b> -tossed in fresh tomato basil sauce, with Fresh Buffalo mozzarella and ricotta cheese	15.99
<b>Grilled Vegetable &amp; Cheese Filled Ravioli</b> -tossed in a Basil pesto cream sauce with sautéed julienne vegetables	15.99

## Chicken & Veal

- Chicken Marsala**-chicken breast, fresh mushrooms, 16.99  
Marsala wine served with papparadelle and vegetables
- Chicken Picatta**-chicken breast, sautéed with white wine, butter, 16.99  
capers and lemon served with papparadelle and vegetables
- Chicken Parmigiana**-chicken breast, lightly breaded, baked with 16.99  
marinara sauce and mozzarella cheese, served with pasta marinara
- Chicken Valdostana**-chicken breast stuffed with fire roasted 19.99  
tomatoes, artichokes, olives, roasted pine nuts and a blend of chèvre  
and feta cheese lightly breaded and topped with a plum tomato and  
basil butter sauce, served with papparadelle and vegetables
- Chicken Fellini**-chicken breast sautéed with fresh mushrooms, 17.99  
fire roasted tomatoes and artichokes finished with a light  
sherry cream sauce, served with papparadelle and vegetables
- Chicken Saltimbocca**-chicken breast sautéed with prosciutto di parma,  
fontina and a white wine sage butter sauce, with pappardelle,  
sautéed spinach with pine nuts and golden raisins 17.99
- Veal Marsala**-veal tenderloin medallions, fresh mushrooms, 21.99  
marsala wine served with papparadelle and vegetables
- Veal Picatta**-veal tenderloin medallions, sautéed with white wine, 21.99  
butter, capers and lemon, served with papparadelle and vegetables
- Veal Fellini**-veal tenderloin medallions sautéed with fresh 22.99  
mushrooms, fire roasted tomatoes and artichokes finished with a  
light sherry cream sauce, served with papparadelle and vegetables
- Veal Saltimbocca**-veal tenderloin medallions sautéed with fontina 22.99  
prosciutto di Parma, and a white wine sage butter sauce served  
with papparadelle, sautéed spinach with pine nuts and golden raisins
- Veal Parmigiana**-veal cutlet, lightly breaded, baked with 20.99  
marinara sauce and mozzarella cheese, served with pasta marinara

## Seafood

<b>Red Snapper Santa Lucia</b> -pan seared snapper, Gulf shrimp and Nantucket Bay scallop drizzled with dill beurre blanc with angel hair pasta and vegetable	23.99
<b>Mixed Seafood Grill</b> -fresh catch, Gulf shrimp and Nantucket Bay scallop drizzled with a tarragon beurre blanc, with angel hair pasta and vegetable	24.99
<b>Shrimp With Vodka Sauce</b> -Flash fried shrimp baked in a vodka sauce with Fontina cheese served over pene pasta with steamed broccoli	24.99
<b>Scampi Siciliani</b> -Gulf shrimp sautéed with lemon, butter, white wine garlic, artichoke, capers, olives and tomatoes, with angel hair pasta and vegetable	24.99
<b>Linguini alla Fruitti di Mara</b> - mussels, Gulf shrimp and scallops tossed with fresh roma tomatoes, basil, onions and garlic	25.99
<b>Chilean Sea Bass</b> -pan seared sea bass, Gulf shrimp and jumbo crab meat drizzled with a lemon zest beurre blanc, with angel hair pasta and vegetable	29.99
<b>Salmon Souffle Alla Parmigiano</b> -fresh salmon fillet topped with a parmesan and roasted shallot soufflé, with pasta and vegetable	23.99
<b>Crab Cakes</b> -topped with a lemon zest beurre blanc with angel hair pasta and vegetable	27.99
<b>Honey Dijon Encrusted Halibut</b> -dredged in fresh herbs and seasoned bread crumbs and served over papparadelle, sautéed in a Dijon cream sauce and garnished with sautéed julienne vegetables and fried shrimp	29.99
<b>Tuna alla Puttanesca</b> -grilled ahi tuna served over linguini with fresh roma tomato and basil, onions, capers, olives, anchovies, artichokes and garlic	24.99
<b>Grouper DaVinci</b> -fresh grouper pan seared in a light egg batter nestled on a bed of sautéed fresh spinach topped with a lemon zest beurre blanc and garnished with artichoke hearts and jumbo lump crab meat	24.99

## Classic Grill

Select from our Black Angus steaks and pair with any sauce below  
Served with potato and vegetable

**Petite Bacon Wrapped Filet Mignon 27.**

**Classic Filet Mignon 32.**

**New York Strip 31.**

**Ribeye 31.**

Add Pimento Bleu Cheese to  
any steak for 3.50

**Buttermilk Bleu Cheese Butter**

**Gorgonzola Cheese Sauce**

**Au Poivre Sauce**

**Béarnaise Sauce**

**Herb Butter**

## Signature Steaks

### **Crab-Stuffed Filet Mignon**

Served with angel hair pasta tossed with a  
champagne dill beurre blanc 34.

### **Cajun Spiced Filet Mignon**

Served with angel hair pasta tossed with a Cajun beurre blanc,  
garnished with two jumbo flash fried shrimp 34.

### **Petite Rack of Lamb**

Grilled and topped with a rosemary lamb demi glace,  
served with herb butter and roasted garlic mashed potatoes 29.

### **Cajun Spiced Filet & Seafood Medley**

Crab-stuffed filet mignon and crawfish-stuffed Atlantic salmon  
accompanied with flash fried shrimp and served with  
angel hair pasta tossed with a Cajun beurre blanc 34.

### **Gorgonzola Filet Mignon**

Stuffed with Prosciutto ham and Buffalo Mozzarella, covered and baked with  
Gorgonzola cheese, topped with a Gorgonzola demi glace,  
sautéed Portabella mushrooms and flash fried shallots,  
served with herb butter and roasted garlic mashed potatoes 34.