

## 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, cucumbers and focaccia croutons with choice of dressing	4.99
<b>Spinach Salad</b> – with hot bacon dressing	4.99/6.99
<b>Tuscan Caesar</b> – romaine, shaved asiago, pine nuts and focaccia croutons	4.99/6.99
<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	6.99
<b>Caprese Salad</b> – mixed greens tossed in our balsamic vinaigrette, fresh mozzarella, vine ripened tomatoes, basil and olives	6.99
<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	6.99

## Appetizers

<b>New Zealand Mussels</b> - please ask the server for today's preparation	10.99
<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 beurre 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 Rockefeller</b> - baked with fresh spinach, applewood smoked bacon sambuca liquor and parmesan cheese	9.99
<b>Seafood Stuffed Mushrooms</b> - baked with mozzarella cheese	9.99
<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	10.50
<b>Italian Egg Roll</b> - Italian sausage, fresh spinach wrapped in an egg roll with a blend of chesses served with marinara sauce	9.99
<b>Fried Green Tomato and Crab</b> - lemon zest beurre blanc, peach and mango salsa	8.99

## Pasta

<b>Spaghettoni</b> -with roma tomato and basil	11.99
with meat sauce	12.99
Add meat balls or Italian sausage	2.99
<b>Gnocchi</b> - tossed with marinara sauce	14.99
tossed with meat sauce	15.99
<b>Baked Lasagne</b> -layers of ground beef, Italian sausage, mozzarella and seasoned ricotta topped with meat sauce	15.99
<b>Spaghettoni alla Fruitti di Mara</b> - mussels, Gulf shrimp and scallops tossed with fresh roma tomatoes, basil, onions and garlic	17.99
<b>Gnocchi</b> - potato dumpling, butter milk blue cheese cream sauce with toasted walnuts and prosciutto di Parma	17.99
<b>Eggplant Parmigiana</b> -eggplant layered with mozzarella cheese, marinara, and béchamel, served with pasta marinara	14.99
<b>Bucatini Pasta</b> -tossed in fresh tomato basil sauce, with Fresh Buffalo mozzarella and ricotta cheese	14.99
<b>Rigatoni Pasta</b> -tossed in a parmesan cheese cream sauce with Italian sausage and fresh broccoli	14.99
<b>Grilled Vegetable &amp; Cheese Filled Ravioli</b> -tossed in a Basil pesto cream sauce with sautéed julienne vegetables	14.99

## Chicken & Veal

- Chicken Marsala**-chicken breast, fresh mushrooms, marsala wine served with papparadelle and vegetables 14.99
- Chicken Picatta**-chicken breast, sautéed with white wine, butter, capers and lemon served with papparadelle and vegetables 14.99
- Chicken Parmigiana**-chicken breast, lightly breaded, baked with marinara sauce and mozzarella cheese, served with pasta marinara 14.99
- Chicken Valdostana**-chicken breast stuffed with fire roasted 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 16.99
- Chicken Fellini**-chicken breast sautéed with fresh mushrooms, fire roasted tomatoes and artichokes finished with a light sherry cream sauce, served with papparadelle and vegetables 14.99
- 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 14.99
- Veal Marsala**-veal tenderloin medallions, fresh mushrooms, marsala wine served with papparadelle and vegetables 19.99
- Veal Picatta**-veal tenderloin medallions, sautéed with white wine, butter, capers and lemon, served with papparadelle and vegetables 19.99
- Veal Fellini**-veal tenderloin medallions sautéed with fresh mushrooms, fire roasted tomatoes and artichokes finished with a light sherry cream sauce, served with papparadelle and vegetables 19.99
- Veal Saltimbocca**-veal tenderloin medallions sautéed with fontina prosciutto di Parma, and a white wine sage butter sauce served with papparadelle, sautéed spinach with pine nuts and golden raisins 19.99
- Veal Parmigiana**-veal cutlet, lightly breaded, baked with marinara sauce and mozzarella cheese, served with pasta marinara 19.99

## Seafood

<b>Mixed Seafood Grill</b> -fresh catch, Gulf shrimp and Nantucket Bay scallops drizzled with a tarragon beurre blanc, with angel hair pasta and vegetable	23.99
<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	20.99
<b>Scampi Siciliani</b> -Gulf shrimp sautéed with lemon, butter, white wine garlic, artichoke, capers, olives and tomatoes, with angel hair pasta and vegetable	20.99
<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	28.99
<b>Salmon Souffle Alla Parmigiano</b> -fresh salmon fillet topped with a parmesan and roasted shallot soufflé, with pasta and vegetable	21.99
<b>Crab Cakes</b> -topped with a lemon zest beurre blanc with angel hair pasta and vegetable	26.99
<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	27.99
<b>Tuna alla Puttanesca</b> -grilled ahi tuna served over angel hair pasta with fresh roma tomato and basil, onions, capers, olives, anchovies, artichokes and garlic	22.99
<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	23.99

## Grill

*For the most tender and juicy steak we recommend medium rare to medium*

<b>Classic Filet Mignon</b> -Black Angus tenderloin, grilled, herb butter, served with potato and vegetable	30.99
<b>Petite Bacon Wrapped Filet Mignon</b> -Wrapped with applewood smoked bacon, served with potato and vegetable	25.99
<b>New York Strip</b> -herb butter, potato and vegetable	29.99
<b>Ribeye</b> -herb butter, potato and vegetable	29.99
<b>Crab Stuffed Filet Mignon</b> -Black Angus, stuffed with lump crab meat served with angel hair pasta and a champagne dill beurre blanc and vegetable	32.99
<b>Pimento Bleu Cheese Filet</b> - served with potato and vegetable	31.99
<b>Cajun Filet</b> -Black Angus, coated with Cajun spices and served with flash fried shrimp, angel hair pasta, Cajun beurre blanc and vegetable	32.99
<b>Petite Rack of Lamb</b> -marinated in fresh rosemary olive oil and garlic, served with a rosemary lamb demi glace, mashed potatoes and vegetable	25.99
<b>Filet and Seafood Medley</b> -Cajun spiced Black Angus filet stuffed with lump crabmeat, Cajun spiced salmon stuffed with crawfish served with flash fried shrimp drizzled in a Cajun beurre blanc, angel hair pasta and vegetable	32.99
<b>Filet with Cracked Pepper Chèvre</b> -Black Angus, topped with wild mushroom pesto, with potato and vegetables	31.99
<b>Gorgonzola Filet</b> -Black Angus, stuffed with prosciutto ham and fresh mozzarella baked with gorgonzola cheese, topped with a gorgonzola demi glace, sautéed portabella and flash fried shallots, mashed potato and vegetables	32.99