



Clams San Marino \$15.95

herb butter roasted clams with rosemary, garlic and oregano then topped tableside with lemon oil

Polpetone \$12.95

over sized, old world style meatball stuffed with Romano, fontina & ricotta cheese with marinara sauce

Fried Lobster Tails \$16.95

served with our lemon aioli

Entrées

Striped Bass \$24.95

fresh striped bass pan seared to perfection then served over sautéed jullienne zucchini and squash then topped with fresh basil pesto

Grilled Lamb Chops \$26.95

Two tender lamb chops grilled with fresh rosemary and garlic and served with our Italian fries and long hot peppers

Veal Giorgio \$23.95

veal sautéed with mushrooms, shallots, thyme & baby shrimp in a creamy brandy sauce; served with fettuccine

Stuffed Pork Chop \$24.95

French cut pork chop stuffed with broccoli rabe & fresh mozzarella topped with a rich demi glaze; served with garlic mashed potatoes

Risotto of the Day

Risotto with Peas & Proscuitto \$11.95

simmered in Arborio rice with white wine & butter with a touch of mascarpone cream

Beer Special

Blue Point Hoptical Illusion \$7.00

Plenty of hops five different ways. The "Essence of the Hop" really shine through and give a citrus-burst punch. New York, ABV: 7.0

Hooker Fairway IPA \$7.00

The abundance of CITRA hops drives this brew all the way to the green. It makes any day on or off the course a hole in one.