



Clams San Marino \$15.95

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

Crostini di Lamb \$16.95

three lamb chops, marinated with aged balsamic vinegar & pure honey, lightly breaded & broiled; served with garlic bread

Stuffed Calamari Marinara \$15.95

stuffed with seafood & bread crumb stuffing, simmered in marinara sauce; served with garlic bread

Entrées

Scallops Aragusta \$26.95

Seared scallops served over a grilled portabello mushroom cap stuffed with sautéed spinach, then topped with fresh lobster meat and a roasted red pepper garlic cream sauce; served with garlic mashed potatoes

Stuffed Chicken Breast \$21.95

filled with broccoli, sausage & mozzarella stuffing, dusted with bread crumbs and topped with sherry brown sauce; served with garlic mashed potatoes and roasted brussel sprouts with bacon & balsamic

Pumpkin Ravioli \$17.95

with a walnut, honey butter sauce

Veal Osso Bucco \$26.95

veal shank in a light herb and vegetable burgundy wine sauce served over fettucini

Risotto of the Day

Grilled Vegetable Risotto \$10.95

grilled vegetables simmered in Arborio rice with white wine & butter

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

Elysian "Space Dust" IPA \$5.50

The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo. Light to medium body

Dessert Specials

Pumpkin Spice Bundt Cake \$5.00

Moist pumpkin bundt soaked with a buttery orange glaze, filled with spiced cream and drizzled with caramel