

Appetizers

Stuffed Avocado

\$15.95

pitted fresh avocado stuffed with crab meat dressed in lemon, oil, scallion and cilantro; served over mixed greens

Fried Smelts Napolitano

\$15.95

with hot & sweet vinegar cherry peppers and marinara sauce

Entrées

Grilled 14 oz Veal Chop

\$39.95

grilled 14 oz bone in veal chop topped with sautéed onions and mushrooms; served with baked potato

Seafood Casserole

\$27.95

stuffed sole, shrimp & scallops topped with white wine, butter & breadcrumbs; served with baked potato

Chicken Caprese

\$22.95

sautéed with onions & crushed plum tomatoes topped with fresh mozzarella; served over rigatoni

Pasta Of The Day

Lobster Mascarpone

\$32.95

chunks of lobster meat tossed in a cheese cream sauce with a blend of cream, parmesan and mascarpone cheese; served over house made Pappardelle

Dessert Specials

Fresh Strawberry and Brownie

\$7.50

Parfait

fresh sliced strawberries and brownie crumbles swirled with vanilla ice cream

Rice Pudding

\$7.00

house made rice pudding topped with cinnamon and whipped cream

