

APPETIZERS

Crab Cakes

Jumbo lump crab cakes served with a honey mustard sauce. \$10

Bruschetta

Toasted bread topped with prosciutto, tomato, artichoke and roasted red pepper. \$8

Goat Cheese Tapa

Goat cheese baked in the oven with a red sauce & served with pesto dipping bread. \$8

Fried Calamari

Lightly battered and deep-fried calamari served with a peppercorn dipping sauce. \$8

SALADS

Peasant's Salad

Crusty Italian bread, artichokes, soppressata, fresh mozzarella and olives tossed with mixed greens with our own red wine vinaigrette. \$10

Caesar Salad

Romaine, croutons and parmesan cheese. \$4.50/6.50

Pear and Spinach Salad

Pears, applewood smoked bacon and blue cheese tossed on a bed of spinach and romaine in an apple cider vinaigrette. \$8

Greek Salad

Cucumbers, tomatoes, red onions, feta cheese and Kalamata olives in a balsamic vinaigrette. \$4.50/6.50

House Salad

Cucumbers, tomatoes, carrots and black olives served on a bed of romaine. 4.25/6.25

FRESH PASTAS

MADE FRESH DAILY!

Matt's Favorite

Roma tomatoes and roasted red peppers tossed with pasta, goat cheese and fresh basil. \$15

Baked Rigatoni and Sausage

Our own homemade spicy Italian sausage tossed in a red sauce topped with mozzarella and baked in the oven. \$15

Clams and Linguine

Littleneck clams sautéed in garlic and olive oil and finished in a garlic butter sauce and tossed in our own house made linguine. \$20

SPICY Fra Diavolo

Lobster claw meat sautéed with garlic in a fiery red sauce tossed with linguine. \$23

Mark's Favorite

Our own homemade Italian sausage with sun-dried tomatoes, Kalamata olives and roasted red peppers in a red sauce over rigatoni. \$15

SPICY Thai Chicken Pasta

Chicken and fresh vegetables sautéed with fresh ginger and garlic and tossed in sesame oil and soy sauce over linguine. \$15

Baked Crab and Asparagus

Crab meat tossed with asparagus and rigatoni in a cream sauce topped with mozzarella and baked in the oven. \$22

OFF THE GRILL

Rib-eye Steak **USDA PRIME**

A grilled rib-eye served with potatoes and fresh vegetables. \$32

Prosciutto Wrapped Halibut

Halibut wrapped in prosciutto and grilled finished in the oven with a lobster sauce served with fresh green beans. \$24

Blue Cheese Crusted Salmon

A salmon filet topped with cheese and grilled. Served with potatoes and vegetables. \$23

STUFFED PASTAS

Chicken Tortellini

Chicken, prosciutto, asparagus and cheese tortellini tossed in a cream sauce. \$15

Portabella Ravioli

Cheese ravioli with chicken and portabella mushrooms in a rich demi cream sauce. \$16

SPICY *Jambalaya*

Cheese tortellini with shrimp, hot Italian sausage, peppers and onions in a spicy red sauce. \$22

Smoked Salmon Ravioli

Smoked salmon and cheese ravioli tossed with sun-dried tomatoes and capers in a cream sauce. \$21

Ravioli Al Forno

Cheese ravioli topped with a red sauce and mozzarella cheese then baked in the oven. \$14

NEW YORK STYLE PIZZAS

Brooklyn

Hot Italian sausage, peppers and kalamata olives topped with mozzarella cheese. \$23

Margherita

Fresh basil in a light tomato sauce topped with mozzarella cheese. \$19

The Wise Guy

Cappicola, salami, hot cherry peppers and provolone. \$23

Pizza Florentine

Chicken, spinach and artichokes in a white sauce. \$23

Veggie

Artichokes, onions, mushrooms, olives, roasted red peppers and spinach. \$23

3 Topping Pizza

Choose any three toppings - mozzarella included. \$23

BUILD YOUR FAVORITE PIZZA

CHEESES

Mozzarella
Goat
Feta
Blue
Parmasan
Provolone

MEATS

Prosciutto
Sausage
Salami
Pepperoni
Chicken
Cappocola

VEGETABLES

Tomatoes *Spinach*
Artichokes *Red Onion*
Black olives *Green olives*
Kalamata olives *Mushrooms*
Sun-dried Tomatoes
Roasted Red Peppers
Cherry Peppers *Capers*

An 18% gratuity will be added on tables of 8 or more.