



Appetizers

Polpette della Nonna

Homemade meatball stuffed with fresh mozzarella, served with Pomodorino sauce and ricotta
\$12.95

Melenzane Palermitana

Eggplant rolled and stuffed with ricotta, mozzarella, and Parmigiano cheeses, baked in a light marinara sauce
\$12.95

Grilled Octopus

Octopus grilled to perfection, served with three bean ragu, garnished with grilled lime wedge and extra virgin olive oil
\$16.95

Gorgonzola Calamari

Fried calamari rings served with crumbled Gorgonzola cheese, fried cherry peppers, and topped with lemon butter sauce \$15.95

Fried Buffalo Mozzarella

Buffalo mozzarella breaded and fried, served with Champagne Plum tomato garlic sauce
\$15.95

Seafood Hot Antipasto Oreganata

Broiled New Zealand mussels, shrimp, clam oreganata, clam casino, fried calamari and topped with lemon-garlic white wine butter sauce \$18.95

Fantasia di Mare

Seafood salad with shrimp, calamari, octopus, mussels, scungilli in house special lemon vinaigrette
\$15.95

Stuffed Artichoke Oreganata

Artichoke stuffed with garlic, fresh herb bread crumbs, Parmigiano cheese, baked, and topped with lemon butter sauce \$15.95

Jumbo Shrimp Cocktail

Four jumbo shrimp served with the chef's special cocktail sauce \$14.95

Soup & Salad

New England Clam Chowder

Traditional New England style; with clams, potatoes, smoked bacon, onion, cream and thyme in a light savory broth
\$8.95

Insalata alla Caesar

Romaine lettuce tossed in our homemade Caesar dressing with croutons and shaved Parmigiano cheese
\$8.95

Insalata Contadina

Baby field greens, sliced apples, walnuts, imported goat cheese tossed in a truffle-walnut vinaigrette
\$9.95

Beet Salad

Sliced red beets layer between honey pistachio ricotta mousse with arugula and avocado, dressed with shallot vinaigrette \$12.95

Homemade Pasta Specialties

Bronze Rigatoni Primavera

Grilled Portobello mushrooms, zucchini, roasted red peppers, asparagus and sun dried tomato finished in pesto cream sauce and garnish with baby arugula \$22.95

Seafood Ravioli

Homemade ravioli filled with scallop, crab meat and calamari, ricotta, mascarpone stuffing, served with sautéed shrimp and finished in a Champagne plum tomato sauce \$32.95

Squid Ink Fettuccini Pescatore

Sautéed clams, mussels, shrimp, calamari in a fresh tomato saffron white wine sauce \$34.95





Entrées

Halibut Agrodolce

Pan seared, 8oz halibut finished with a blood orange agrodolce sauce, served over vegetables fregola
\$36.95

Lobster Francese

8 oz Lobster tail butter fly, egg buttered pan fried finished with a lemon butter and white wine sauce and served with parmesan risotto and wilted baby spinach
\$38.95

Scallops La Dolce Vita

Scallops wrapped in pancetta, pan roasted and finish with agave white wine lemon reduction, served over mashed Fava Bean and sautéed spinach
\$34.95

Chilean Sea Bass Brodetto

Fillet of Chilean Sea Bass and clams cooked in a tomato broth with anisette, fennel, garlic and extra virgin olive oil
\$37.95

Braised Short Rib

Braised short rib with carrots, celery, plum tomatoes and Barolo wine reduction served over saffron risotto
\$36.95

Veal Chop

16 oz French cut milk fed veal chop grilled to your liking, topped with herb butter, served with sautéed broccoli rabe and roasted garlic mashed potatoes
\$42.95

Stuffed Shrimp

Jumbo shrimp stuffed with lump crabmeat, baked, topped with scampi sauce, and served over vegetable risotto
\$32.95

Stuffed Chicken alla Belmar

Fillet of chicken pounded thin and stuffed with wild mushrooms, fontina cheese, roasted red pepper, finished with a sherry wine reduction, served with roasted potato and Brussel Sprouts
\$26.95

Filet Mignon Oscar

10 oz. filet mignon grilled to your liking, topped with jumbo lump crabmeat finished in house made Hollandaise sauce, accompanied with mashed potatoes and grilled asparagus
\$39.95

Kids Menu

All kids entrées \$12.95

Cheese Ravioli

Chicken Parmigiana

Penne with Butter Sauce

Chicken Fingers and French Fries

20% Gratuity will be added to your check for parties of 6 or more

