

Dinner Menu

ALL MAIN COURSE SELECTIONS ARE SERVED WITH
OUR HOUSE ANTIPASTO, CRUSTY ITALIAN BREAD & HOMEMADE TOMATO PIE ALL SERVED FAMILY STYLE
& YOUR CHOICE OF ONE OF THE FOLLOWING SALADS
MIXED GREEN TOSSED SALAD, CLASSIC CAESAR SALAD, BLT WEDGE SALAD & STRAWBERRY SPINACH SALAD

Macaroni

PENNE ALLA VODKA

SWEET PEAS, CRISPY PANCETTA
IN A BLUSH VODKA SAUCE \$35

HOUSE MADE SPAGHETTI & MEATBALLS

HOMEMADE SPAGHETTI PASTA,
SUNDAY GRAVY, A SCOOP OF RICOTTA
& ITALIAN LONG HOT PEPPER \$29

HOUSE MADE LARGE CHEESE RAVIOLI OR RICOTTA GNOCCHI

WITH POMODORO SAUCE & HOUSE MEATBALLS \$35

LOBSTER RAVIOLI

WITH A DELICATE CRAB SAUCE TOPPED WITH
SHRIMP & SCALLOPS \$59

ASPARAGUS STUFFED GNOCCHI WITH JUMBO LUMP CRAB & ASPARAGUS TIPS

LITTLE PILLOWS OF LOVE STUFFED WITH
ASPARAGUS & CHEESE IN A DELICATE CRAB
SAUCE \$59

HOUSE MADE FETTUCINE ALFREDO

WITH CHICKEN \$39 / WITH SHRIMP \$42

SEAFOOD RISOTTO

LIGHT RED SEAFOOD BROTH, SHRIMP,
SCALLOPS, JUMBO LUMP CRAB, MUSSELS &
LITTLENECK CLAMS \$59

SHRIMP SCAMPI

LINGUINI PASTA WITH WHITE WINE SAUCE &
CRACKED BLACK PEPPER \$42

ALLA VONGOLE

LINGUINI PASTA WITH MIDDLENECK CLAMS IN
A GARLIC WHITE WINE SAUCE \$42

ALLA PESCATORE

CHUNKS OF JUMBO LUMP CRABMEAT, JUMBO
SHRIMP & SCALLOPS IN A PINK SAUCE OVER
LINGUINI PASTA \$59

FRUTTI DI MARE

HOMEMADE TAGLIATELLE PASTA WITH
LANGOSTINO, MUSSELS, SCALLOPS & JUMBO
LUMP CRABMEAT IN A GARLIC WHITE WINE
SAUCE WITH FRESH CHERRY TOMATOES \$79

SEAFOOD FRADIAVOLO

SHRIMP, SCALLOPS, JUMBO LUMP CRABMEAT
& MUSSELS IN A SPICY PINK SAUCE WITH A
4 OZ. SOUTH AFRICAN LOBSTER TAIL & ITALIAN
LONG HOTS OVER LINGUINI PASTA \$79



Pesce

2 ORANGE SIZE CRABCAKES

"ALL CRAB" TOPPED WITH A DELICATE WHITE
CRAB SAUCE, SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$79



BAKED CHILEAN SEABASS

OVER BROCCOLI RABE, TOPPED WITH CHUNKS
OF JUMBO LUMP CRABMEAT & A DELICATE
CRAB SAUCE, SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$89

ROASTED KING SALMON OR PAN SEARED BRANZINO

JUMBO SHRIMP, WHITE WINE LEMON CAPER
SAUCE, SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$59

STUFFED SOUTH AFRICAN COLDWATER LOBSTER TAIL

LOADED & BAKED WITH JUMBO LUMP
CRABMEAT, SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$89

Pollo e Vitella

EGGPLANT / CHICKEN / VEAL PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA &
PARMIGIANO CHEESES WITH BABY RIGATONI
EGGPLANT \$32 / CHICKEN \$35 / VEAL \$45

CHICKEN / VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A
TOUCH OF CREAM & WILD MUSHROOMS,
SERVED WITH YUKON MASHED POTATOES &
ROASTED ASPARAGUS
CHICKEN \$39 / VEAL \$49 / ADD CRAB \$20

VEAL DI PAOLO

TENDER MILK-FED VEAL, LEMON WHITE WINE
GARLIC SAUCE, SUNDRIED TOMATOES, LARGE
SHRIMP, CHUNKS OF JUMBO LUMP
CRABMEAT, SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$75

16 OZ. VEAL CHOP PARMIGIANO

LIGHTLY BREADED & PAN FRIED, BAKED WITH
SMOKED MOZZARELLA CHEESE OVER
POMODORO BASIL SAUCE WITH A SIDE OF
HOUSE RICOTTA GNOCCHI \$79

16 OZ. STUFFED CENTER CUT VEAL CHOP MARSALA

OVER GARLIC SPINACH & STUFFED WITH
FONTINA CHEESE & PROSCIUTTO DI PARMA,
TOPPED WITH MIXED WILD MUSHROOMS,
SERVED WITH YUKON MASHED POTATOES &
ROASTED ASPARAGUS \$99



Bistecca

16 OZ. "THICK CUT" RIBEYE

CERTIFIED ANGUS BEEF TOPPED WITH
WILD MUSHROOMS, SWEET SHALLOTS &
CHIANTI WINE REDUCTION SAUCE, SERVED
WITH YUKON MASHED POTATOES
& ROASTED ASPARAGUS \$69

10 OZ. CENTER CUT FILET MIGNON

CERTIFIED ANGUS BEEF TOPPED WITH
WILD MUSHROOMS, SWEET SHALLOTS &
CHIANTI WINE REDUCTION SAUCE, SERVED
WITH YUKON MASHED POTATOES
& ROASTED ASPARAGUS \$79

10 OZ. CENTER CUT FILET GORGONZOLA

CERTIFIED ANGUS BEEF WITH COLOSSAL
CRABMEAT & GORGONZOLA CREAM SAUCE,
RED ROASTED PEPPERS & MIXED WILD
MUSHROOMS, SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$99

GRILLED DOMESTIC WHOLE RACK OF LAMB

MARINATED WITH FRESH ROSEMARY,
ROASTED GARLIC & EXTRA VIRGIN
OLIVE OIL TOPPED WITH SHALLOTS
& WILD MUSHROOM CHIANTI SAUCE,
SERVED WITH YUKON MASHED POTATOES
& ROASTED ASPARAGUS \$89

32 OZ. PORTERHOUSE STEAK

CERTIFIED ANGUS BEEF TOPPED WITH
WILD MUSHROOMS, SWEET SHALLOTS &
CHIANTI WINE REDUCTION SAUCE, SERVED
WITH YUKON MASHED POTATOES
& ROASTED ASPARAGUS \$99

SURF & TURF

8 OZ. FILET & ONE ALL JUMBO LUMP
CRABCAKE SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$89

Dinner for Two Special

FIRST COURSE - FAMILY STYLE
HOUSE ANTIPASTO, BREAD & TOMATO PIE

SECOND COURSE - SELECT TWO
MIXED GREEN TOSSED SALAD
CLASSIC CAESAR SALAD
BLT WEDGE SALAD
STRAWBERRY SPINACH SALAD

THIRD COURSE - SELECT ONE
3 1/2 LB. WHOLE LOBSTER
LOADED WITH CRABMEAT,
ROASTED GARLIC & BUTTER



Or



38 OZ. TOMAHAWK STEAK
TOPPED WITH CHOPPED SCALLOPS, SHRIMP,
LOBSTER & CRABMEAT
IN A GARLIC BUTTER SAUCE

FOURTH COURSE - SELECT TWO
CREME BRULEE WITH BERRIES
SICILIAN CANNOLI
LIMONCELLO MASCARPONE CAKE
TIRAMISU
STRAWBERRY CHEESECAKE

\$179