

# 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 POTATO GNOCCHI

WITH POMODORO SAUCE  
& HOUSE MEATBALLS \$35

### LOBSTER RAVIOLI

WITH A LOBSTER BLUSH 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 \$69

### 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 FRADIIVOLO

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 Vitello

### 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 POTATO GNOCCHI \$59

### 14 OZ. BONE-IN CENTER CUT PORK CHOP

STUFFED WITH FONTINA CHEESE &  
PROSCIUTTO DI PARMA WITH PORT WINE  
REDUCTION SAUCE, SERVED WITH YUKON  
MASHED POTATOES & ROASTED  
ASPARAGUS \$59

## 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 2 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 MIXED BERRIES  
SICILIAN CANNOLI  
LIMONCELLO MASCARPONE CAKE  
TIRAMISU  
STRAWBERRY CHEESECAKE

\$179