

NOT AVAILABLE SUNDAY, 6/15/25

Lunch Menu

Primi

CRISPY CALAMARI

TRADITIONAL STYLE - FRIED WITH LEMON \$19
SPICY - FRIED CRISPY WITH ROASTED CHERRY
TOMATOES & HOT PEPPERS \$22

**APPLEWOOD BACON WRAPPED
DIVER SCALLOPS (4)**

WRAPPED WITH THICK CUT CRISPY APPLEWOOD
BACON CHIPOTLE DIPPING SAUCE
& COCKTAIL SAUCE \$34

FRIED BUFFALO MOZZARELLA (5)

LIGHTLY BREADED WITH ITALIAN SEASONED
BREADCRUMBS, DRIZZLED WITH BALSAMIC
REDUCTION & SWEET ROASTED PEPPERS WITH
POMODORO SAUCE FOR DIPPING \$22

COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL SAUCE \$22

PEI MUSSELS

BIANCO - WHITE WINE, GARLIC & EXTRA VIRGIN OLIVE OIL \$22
DIAVOLO - SPICY RED WITH ITALIAN LONG HOTS \$22

TEQUILA CLAMS

FRESH MIDDLENECK CLAMS SAUTEED WITH HABANERO
PEPPERS, TEQUILA, GARLIC & CILANTRO \$22

ROASTED SICILIAN WINGS (8)

GRILLED WITH EXTRA VIRGIN OLIVE OIL & SEA SALT AND
ROASTED WITH CARAMELIZED ONIONS, ROSEMARY, CRUSHED
CHILI PEPPER & SHAVED PARMIGIANO \$22

ARANCINI “ITALIAN RICE BALLS”

COATED WITH BREADCRUMBS & FRIED TO GOLDEN BROWN
(4) GROUND BEEF, SAUCE & PEAS \$18
(4) CHEESESTEAK \$18
(4) PULLED BUFFALO CHICKEN \$18



Insalata

BLT WEDGE

WITH FILET MEDALLIONS, GRILLED SHRIMP, CHERRY
TOMATOES, CRISPY BACON, RED ONION, CRUMBLD
GORGONZOLA & HOUSE BLEU CHEESE DRESSING \$27

CITRUS GRILLED SALMON

MIXED GREENS, AVOCADO, FRESH ORANGES & GRILLED
PINEAPPLE IN MANGO VINAIGRETTE DRESSING \$27

CAESAR SALAD

GRILLED SHRIMP OR GRILLED CHICKEN \$24

HOMEMADE MEATBALL & RICOTTA SALAD

OVER ROMAINE & MIXED FIELD GREENS, CHERRY TOMATOES,
CUCUMBERS, RED ONION, SHAVED PARMIGIANO, EXTRA
VIRGIN OLIVE OIL & BALSAMIC VINAIGRETTE \$24

BONE-IN PORK CHOP MILANESE

BREADED & PAN FRIED TOPPED WITH ARUGULA, CHERRY
TOMATOES, RED ONION, GOAT CHEESE, WITH LEMON
VINAIGRETTE DRESSING \$32

Primi

SIGNATURE JUMBO LUMP MINI CRABCAKES (2)

ALL CRAB - NO FILLER, WHITE CRAB SAUCE
& A SIDE OF ROASTED ASPARAGUS \$34

LOBSTER MAC N’ CHEESE

LUMACHE PASTA WITH GRUYERE, AGED CHEDDAR
& FONTINA CHEESE WITH LOBSTER CHUNKS,
BAKED WITH TOASTED PANKO BREADCRUMBS \$39

SALUMI & FORMAGGIO BOARD

PROSCIUTTO DI PARMA, CAPICOLLO, SOPPRESSATA,
PISTACHIO MORTADELLA, AGED PROVOLONE,
IMPORTED ASIAGO, MEDITERRANEAN OLIVES,
CANDIED WALNUTS, MARINATED ARTICHOKEs,
CROSTINI & STUFFED PEPPER SHOOTERS \$27

ITALIAN SAUSAGE STUFFED EGGROLLS (4)

ITALIAN SAUSAGE, HOT CHERRY PEPPERS, BROCCOLI RABE
& SMOKED PROVOLONE \$18

ZUCCHINI FLOWERS (4)

PAN FRIED STUFFED ZUCCHINI BLOSSOMS WITH
PARMIGIANO/MOZZARELLA & GARDEN HERBS \$15

IMPORTED CREAMY BURRATA

ROASTED SWEET CHERRY TOMATOES, MIXED FIELD GREENS,
PROSCIUTTO DI PARMA, EXTRA VIRGIN OLIVE OIL & GARLIC
ROSEMARY FOCCACIA WITH BALSAMIC \$22

STUFFED ITALIAN LONG HOTS (4)

SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR
CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO &
WRAPPED WITH CRISPY PROSCIUTTO \$24

BRUSCHETTA

OVER TOASTED TUSCAN BREAD \$12

COLOSSAL CRAB STUFFED KENNETT MUSHROOMS

OVERSIZED MUSHROOMS STUFFED WITH CRABMEAT \$34

Zuppe

SIGNATURE LOBSTER BISQUE

CHUNKS OF COLD-WATER LOBSTER, SHERRY WINE
& LOBSTER CREAM SERVED IN A SOURDOUGH
BREAD BOWL \$24



SCREPELLE “ABBRUZZESE SPECIALTY”

DELICATELY ROLLED HOMEMADE EGG CREPES WITH
PECORINO ROMANO & PARMIGIANO REGGIANO CHEESES IN A
SAVORY CHICKEN BROTH WITH CRACKED BLACK PEPPER \$15

SOUP OF THE DAY

\$10

Pizzas

MARGHERITA

FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL
& BASIL \$19

BIANCO

WHITE, GARLIC, EXTRA VIRGIN OLIVE OIL,MOZZARELLA
CHEESE, SLICED TOMATO, GARLIC, SPINACH & RICOTTA \$19

THE GODFATHER

RED, MOZZARELLA CHEESE, SAUSAGE, PEPPERONI,
MUSHROOMS, ITALIAN HOT & SWEET PEPPERS \$19

Handhelds

ALL HANDHELDS ARE PAIRED WITH
JERSEY SHORE FRIES, PICKLE & COLE SLAW

CRABCAKE SANDWICH

ONE-HALF POUND ALL JUMBO LUMP
CRABCAKE WITH BIBB LETTUCE, TOMATO
& RED ONION ON A SOFT BRIOCHE BUN \$29

TOASTED MEATBALL PARMIGIANO

HOMEMADE MEATBALLS & MELTED PROVOLONE \$19

TOASTED CHICKEN PARMIGIANO

BREADED CHICKEN, MELTED PROVOLONE & SAUCE \$19

PRIME RIB PHILLY CHEESESTEAK

FRIED SWEET PEPPERS, FRIED ONIONS, MUSHROOMS,
COOPER SHARP CHEESE \$21

CHICKEN CUTLET OR ROASTED PORCHETTA

BROCCOLI RABE, ROASTED SWEET PEPPERS
& AGED PROVOLONE \$19

GRILLED CHICKEN

SAUTEED SPINACH, SWEET PEPPERS & MELTED
BUFFALO MOZZARELLA WITH PESTO \$19

BIG MIKE’S ITALIAN HOAGIE

EXTRA VIRGIN OLIVE OIL, PROSCIUTTO DI PARMA,
SOPPRESSATA, DRY CAPICOLA, MORTADELLA, AGED
PROVOLONE, BIBB LETTUCE, SLICED TOMATO, RED ONION,
SWEET PEPPERS & FRIED ITALIAN LONG HOTS \$21

BBQ BACON CHEDDAR BURGER

BBQ SAUCE, AGED CHEDDAR, THICK APPLEWOOD BACON,
BIBB LETTUCE, RED ONION & SLICED TOMATO \$19



ALL AMERICAN BURGER

COOPER SHARP CHEESE, BIBB LETTUCE, SLICED TOMATO
& RED ONION \$19

Lunch Menu



Entrees

ALL ENTREES ARE SERVED WITH SALAD & BREAD

HOMEMADE SPAGHETTI & MEATBALL

HOMEMADE SPAGHETTI PASTA, SUNDAY GRAVY, A SCOOP OF
RICOTTA & ITALIAN LONG HOT PEPPER \$24

BURRATA FILLED CHEESE RAVIOLI & MEATBALL

WITH POMODORO SAUCE & HOUSE MEATBALLS \$24

HOUSE MADE POTATO GNOCCHI SORRENTO
& MEATBALL

BAKED WITH MOZZARELLA CHEESE & BASIL \$24

ASPARAGUS & RICOTTA STUFFED GNOCCHI

ASPARAGUS TIPS, PARMIGIANO CREAM SAUCE \$35

OVERSTUFFED RICOTTA GNOCCHI WITH FILET TIPS

TOPPED WITH PORTOBELLO MUSHROOMS, GORGONZOLA
CREAM SAUCE \$42

PROSCIUTTO & FONTINA SACHETTI

STUFFED PASTA PURSES TOSSED WITH PEAS, MUSHROOMS &
PROSCIUTTO IN A PARMIGIANO CREAM SAUCE \$35

ALLA VONGOLE

LINGUINI PASTA WITH MIDDLENECK CLAMS IN A GARLIC
WHITE WINE SAUCE \$27

SHRIMP SCAMPI

LINGUINI PASTA WITH WHITE WINE SAUCE & CRACKED BLACK
PEPPER \$27

ALLA PESCATORE

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

SHRIMP & CRAB FRADIAVOLO

SHRIMP & JUMBO LUMP CRABMEAT IN A SPICY BLUSH SAUCE
WITH ITALIAN LONG HOTS \$45

ORANGE SIZE CRABCAKE (1)

“ALL CRAB” TOPPED WITH A DELICATE WHITE CRAB SAUCE,
SERVED WITH YUKON MASHED POTATOES & ROASTED
ASPARAGUS \$39

CRISPY BRANZINO

SERVED WITH A SIDE OF HOMEMADE GARLIC & OLIVE OIL
SPAGHETTI \$42

ROASTED KING SALMON WITH SHRIMP

JUMBO SHRIMP, WHITE WINE LEMON CAPER SAUCE, SERVED
WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS \$39



CHICKEN OR VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM
& WILD MUSHROOMS, SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS
CHICKEN \$32 / VEAL \$42

BONE-IN STUFFED PORK CHOP

STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA
WITH PORT WINE REDUCTION SAUCE, SERVED WITH
YUKON MASHED POTATOES & ROASTED ASPARAGUS \$42

7 OZ. FILET MIGNON WRAPPED WITH APPLEWOOD
BACON - TOPPED WITH BABY PORTOBELLOS

PREPARED IN A GORGONZOLA CREAM SAUCE, PAIRED WITH
YUKON MASHED POTATOES & ROASTED ASPARAGUS \$55