

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 CARMELIZED ONIONS, ROSEMARY, CRUSHED CHILI PEPPER & SHAVED PARMIGIANO \$22

ARANCINI “ITALIAN RICE BALLS” (4)

COATED WITH BREADCRUMBS & FRIED TO GOLDEN BROWN STUFFED WITH GROUND BEEF, SAUCE & PEAS \$18



Insalata

BLT WEDGE

WITH FILET MEDALLIONS, GRILLED SHRIMP, CHERRY TOMATOES, CRISPY BACON, RED ONION, CRUMBLED 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, CAPICOLO, 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

3 Course Specials

**ALL ENTREES COME WITH
A CHOICE OF A SOUP OR SALAD
AND A DESSERT**

ENTREE SELECTION (SELECT ONE)

CHICKEN OR EGGPLANT PARMESAN
AND SPAGHETTI \$24.95

SPINACH & CHEESE STUFFED RAVIOLI

ROASTED GARLIC CREAM SAUCE
& SUNDRIED TOMATO \$24.95

BURATA CHEESE STUFFED RAVIOLI

AND MEATBALLS \$24.95

GNOCCHI SORRENTO WITH MEATBALLS

BAKED WITH BASIL & MOZZARELLA CHEESE \$24.95

LINGUINI SHRIMP SCAMPI

\$24.95

LINGUINI & CLAMS

IN A WHITE CLAM SAUCE \$24.95

FETTUCINE ALFREDO WITH CHICKEN

\$24.95

PAPPARDELLE BOLOGNESE

TOPPED WITH A SCOOP OF HOUSE RICOTTA
& ITALIAN LONG HOTS \$24.95

ROASTED SALMON & SHRIMP

IN A LEMON WHITE WINE SAUCE
WITH GARLIC MASHED POTATOES
& ROASTED VEGETABLES \$29.95

14 OZ. BONE IN STUFFED PORK CHOP

WITH GARLIC MASHED POTATOES
& ROASTED VEGETABLES \$29.95

CHICKEN MARSALA

WITH GARLIC MASHED POTATOES
& ROASTED VEGETABLES \$29.95

BRAISED SHORT RIB

OVER SAFFRON RISOTTO WITH ROASTED ASPARAGUS \$34.95

ORANGE SIZE “ALL CRAB” CRABCAKE

WITH GARLIC MASHED POTATOES
& ROASTED VEGETABLES \$39.95

14 OZ. CENTER CUT NY STRIP AU POIVRE

TOPPED WITH BABY PORTOBELLO
MUSHROOMS & COGNAC PEPPERCORN CREAM SAUCE
WITH GARLIC MASHED POTATOES & ROASTED VEGETABLES \$39.95

½ RACK ROSEMARY ROASTED LAMB CHOPS

OVER BROCCOLI RABE & WHITE CANNELINI BEANS
WITH GARLIC MASHED POTATOES \$39.95

LINGUINI ALLA PESCATORE

COLOSSAL CRABMEAT, SHRIMP, SCALLOPS
IN A LOBSTER BLUSH SAUCE \$39.95

LOBSTER RAVIOLI

TOPPED WITH COLOSSAL CRABMEAT
IN A LOBSTER BLUSH SAUCE \$39.95

PAN SEARED BRANZINO

LEMON CAPER PICCATA SAUCE
WITH GARLIC MASHED POTATOES
& ROASTED VEGETABLES \$39.95

**KINDLY NOTE, A 3% CONVENIENCE FEE APPLIES TO ALL NON-CASH PAYMENTS.
A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.**