



Dinner 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 WITH CHIPOTLE DIPPING SAUCE & HOUSE COCKTAIL SAUCE 34

SIGNATURE JUMBO LUMP MINI CRABCAKES (2)

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

COLOSSAL CRAB STUFFED KENNETT MUSHROOMS

OVERSIZED MUSHROOMS STUFFED WITH CRABMEAT 34

FRIED BUFFALO MOZZARELLA (5)

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

ITALIAN EGGROLLS (4)

ITALIAN SAUSAGE, HOT CHERRY PEPPERS & SMOKED PROVOLONE 22

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 FOCACCIA WITH BALSAMIC 22

ARANCINI "ITALIAN RICE BALLS" (4)

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

COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL SAUCE 22

LOBSTER MAC N' CHEESE

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

PEI MUSSELS

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

SALUMI & FORMAGGIO BOARD

ASSORTED ITALIAN MEATS & CHEESES, MEDITERRANEAN OLIVES, CANDIED WALNUTS, MARINATED ARTICHOKEs, CROSTINI & STUFFED CHERRY PEPPER SHOOTERS 27



BRUSCHETTA

OVER TOASTED TUSCAN BREAD 12

TEQUILA CLAMS

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

STUFFED ITALIAN LONG HOTS (4)

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

ROASTED SICILIAN WINGS (8)

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

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

ITALIAN WEDDING SOUP

CHICKEN BROTH, ORZO PASTA, ESCAROLE, MEDLEY OF VEGETABLES AND MINI MEATBALLS 10



Tomahawk or Lobster Dinner for Two



32 OZ. TOMAHAWK STEAK

TOPPED WITH CHOPPED SCALLOPS, SHRIMP, LOBSTER & CRABMEAT IN A GARLIC BUTTER SAUCE

Or



3 1/2 LB WHOLE LOBSTER

LOADED WITH CRABMEAT, ROASTED GARLIC & BUTTER

SPECIAL WILL INCLUDE

BREAD & TOMATO PIE FOR TWO, SIGNATURE HOUSE ANTIPASTA FOR TWO, CHOICE OF 2 SALADS, 2 SIDES OF YUKON GARLIC MASHED POTATOES & ROASTED ASPARAGUS

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
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 FETTUCINE ALFREDO

WITH CHICKEN \$39 / WITH SHRIMP 42

PAPPARDELLE BOLOGNESE

FRESH HOMEMADE WIDE PASTA TOSSED WITH BEEF, PORK & VEAL RAGU TOPPED WITH A SCOOP OF HOUSE RICOTTA, SHAVED PARMIGIANO & FRESH BASIL 39

BURRATA CHEESE RAVIOLI

WITH POMODORO SAUCE & MEATBALLS 35

LOBSTER RAVIOLI

WITH A BLUSH CRAB SAUCE, TOPPED WITH CHUNKS OF SUCCULENT CRAB MEAT 69

RICOTTA GNOCCHI SORRENTO

BAKED WITH MOZZARELLA CHEESE & BASIL IN POMODORO SAUCE WITH MEATBALLS 35

ASPARAGUS STUFFED GNOCCHI

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE, TOPPED WITH CRAB AND ASPARAGUS TIPS IN A DELICATE CRAB SAUCE 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 75

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 99

Pollo e Vitello

EGGPLANT / CHICKEN / VEAL PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESES WITH SPAGHETTI EGGPLANT 35/CHICKEN 39/VEAL 49

CHICKEN / VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH MASHED POTATOES & ASPARAGUS CHICKEN 45/VEAL 55/ADD CRAB 20

16 OZ. VEAL CHOP FRADIAVOLO

POUNDED THIN & FRIED CRISPY TOPPED WITH A SPICY BLUSH FRADIAVOLO SAUCE, MELTED MOZZARELLA CHEESE & CHOPPED ITALIAN LONG HOTS WITH A SIDE OF SPICY RICOTTA GNOCCHI 79

16 OZ. STUFFED CENTER-CUT VEAL CHOP

STUFFED WITH FONTINA & SPINACH TOPPED WITH SWEET IMPORTED MARSALA WINE SAUCE & BABY PORTOBELLO MUSHROOMS, WITH MASHED POTATOES & ASPARAGUS 89

16 OZ. VEAL CHOP PARMIGIANO

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

VEAL DI PAOLO

TENDER MILK-FED VEAL, LEMON WHITE WINE GARLIC SAUCE, SUNDRIED TOMATOES, LARGE SHRIMP, CHUNKS OF JUMBO LUMP CRAB, WITH MASHED POTATOES & ASPARAGUS 79

16 OZ. BONE-IN CENTER CUT PORK CHOP

STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA WITH PORT WINE REDUCTION SAUCE, WITH MASHED POTATOES & ASPARAGUS 59

Pesce

SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS

ORANGE SIZE CRABCAKES

ALL CRAB - TOPPED WITH A DELICATE WHITE CRAB SAUCE
2 FOR 79 OR 1 FOR 55



BAKED CHILEAN SEABASS

OVER BROCCOLI RABE, TOPPED WITH CHUNKS OF JUMBO LUMP CRABMEAT & A DELICATE CRAB SAUCE 99

ROASTED KING SALMON

JUMBO SHRIMP, WHITE WINE LEMON CAPER SAUCE 59

STUFFED SOUTH AFRICAN COLDWATER LOBSTER TAIL

LOADED & BAKED WITH JUMBO LUMP CRABMEAT 99

Bistecca

SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS

ALL CERTIFIED ANGUS BEEF

18 OZ. CENTER CUT RIBEYE STEAK

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS 79



CENTER CUT FILET MIGNON

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS
10 OZ. 79 / 7 OZ. 69

CENTER CUT FILET GORGONZOLA

IN A GORGONZOLA CREAM SAUCE WITH CRAB, RED ROASTED PEPPERS AND BABY PORTOBELLO MUSHROOMS
10 OZ. 99 / 7 OZ. 89

WHOLE RACK OF DOMESTIC LAMB

OVER BROCCOLI RABE & WHITE CANNELINI BEANS 89

32 OZ. PORTERHOUSE STEAK

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS 99

SURF & TURF

7 OZ. CENTER CUT FILET WITH BABY PORTOBELLO MUSHROOMS & ONE ALL JUMBO LUMP CRABCAKE 89

Featured Cocktails

CUCUMBER BASIL MARTINI 12

FRESH LIME JUICE, GIN, SIMPLE SYRUP, BASIL LEAVES, FRESH GINGER, CUCUMBER, GARNISHED WITH BASIL LEAF & CUCUMBER RIBBON

SPICY PINEAPPLE HABANERO MARGARITA 12

TEQUILA, TRIPLE SEC, LIME JUICE, SLICED HABANERO PEPPER, PINEAPPLE JUICE, GARNISHED WITH SLICED PINEAPPLE & LIME WEDGE WITH SALT RIM

POT O' GOLD PUNCH 12

RUM, PINEAPPLE, CITRUS, PROSECCO

EMERALD ISLE APPLLETINI 12

GREEN APPLE VODKA, SOUR APPLE, LEMON

LIMONCELLO LUCK DROP 12

LIMONCELLO, VODKA, FRESH LEMON, GARNISHED WITH LEMON TWIST & SUGARED RIM

TUSCAN PEAR MARTINI 12

VODKA, PEAR LIQUEUR, SPLASH OF PROSECCO GARNISHED WITH LEMON PEEL

TEQUILA STRAWBERRY MULE 12

TEQUILA, GINGER BEER, LIME JUICE, FRESH STRAWBERRIES GARNISHED WITH A FRESH STRAWBERRY

LYCHEE MARTINI 12

VODKA, LYCHEE, ELDERFLOWER, LEMON

★ BIG MIKE'S ESPRESSO MARTINI 14

VANILLA VODKA, KAHLUA, FRESH ESPRESSO, SIMPLE SYRUP, GARNISHED WITH ESPRESSO POWDER & COFFEE BEANS

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