



# 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 FOR 2

LUMACHE PASTA WITH GRUYERE, AGED CHEDDAR & FONTINA CHEESE WITH LOBSTER CHUNKS, BAKED WITH TOASTED PANKO BREADCRUMBS 24

### 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

### PAPPARDELLE BOLOGNESE

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

### HOUSE MADE FETTUCINE ALFREDO

WITH CHICKEN 39 / WITH SHRIMP 42

### TORTOLLONI BOSCIAOLA

SAUSAGE MEDALLIONS, PEAS, MUSHROOMS, PARMIGIANO REGGIANO CREAM SAUCE 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

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 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 99

### ALLA FRUTTI DI MARE

LINGUINI WITH SHRIMP, SCALLOPS, COLOSSAL CRABMEAT, MUSSELS & LITTLENECK CLAMS IN A WHITE WINE GARLIC SAUCE 79

## Pesce

SERVED WITH  
YUKON MASHED POTATOES,  
ROASTED ASPARAGUS & CARROTS

### ORANGE SIZE CRABCAKES

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

### ALL CRAB STUFFED FLOUNDER

LOADED WITH CRABMEAT & TOPPED WITH CHUNKS OF COLOSSAL CRABMEAT 69

### PAN SEARED BRANZINO WITH GARLIC SHRIMP

LEMON WHITE WINE CAPER SAUCE 59

### 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

## 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 & CARROTS  
CHICKEN 45/VEAL 55/ADD CRAB 20

### 16 OZ. VEAL CHOP FRADIIVOLO

POUNDED THIN & FRIED CRISPY TOPPED WITH A SPICY BLUSH FRADIIVOLO 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 & CARROTS 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 & CARROTS 59

## Bistecca

SERVED WITH  
YUKON MASHED POTATOES,  
ROASTED ASPARAGUS & CARROTS

### ALL CERTIFIED ANGUS BEEF

**20 OZ. CENTER CUT RIBEYE STEAK**  
TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS 79

### 18 OZ. PAN SEARED NY STRIP "PITTSBURGH STYLE"

TOPPED WITH A PEPPERCORN COGNAC CREAM SAUCE WITH SWEET ONIONS & MUSHROOMS 69

### 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

### LIMONCELLO SPRITZ 12

LIMONCELLO, PROSECCO, SPLASH SODA WATER, LEMON SLICES

### WATERMELON MARGARITA 12

TEQUILA, TRIPLE SEC, FRESH WATERMELON JUICE, LIME JUICE, SALT RIM

### SPICY PINEAPPLE HABANERO MARGARITA 12

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

### STRAWBERRY MOJITO 12

WHITE RUM, STRAWBERRIES, MINT LEAVES, LIME JUICE, SIMPLE SYRUP & CLUB SODA

### PEACH BELLINI 12

PEACH PUREE, TOPPED WITH PROSECCO

### WHISKY SOUR 12

WHISKY, LEMON JUICE, SIMPLE SYRUP

### NEGRONI 12

GIN, CAMPARI, SWEET VERMOUTH

### PALMOMA 12

TEQUILA, GRAPEFRUIT SODA, LIME JUICE, PINCH OF SALT

### LYCHEE MARTINI 12

VODKA, LYCHEE, ELDERFLOWER, LEMON

### LEMON DROP MARTINI 12

VODKA, FRESH LEMON JUICE, SIMPLE SYRUP, TRIPLE SEC, LEMON TWIST & SUGAR RIM

### 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.