

Appetizers

Maryland Lump Crab Cakes – Braised
Lentil Salad, Ginger Wasabi Drizzle
\$12

House-made Mozzarella – Sweet Roasted
Peppers, Grilled red Onion, Fresh Basil,
Balsamic Vinaigrette \$8

Zuppa di Mussels – PEI Mussels with a
Tomato – Pinot Grigio Broth
\$10

Calamari Fritti – Spicy Marinara & Lemon
Horseradish Sauce \$9

North Shore Top-Neck Clams Orogenata
\$9

Beet Carpaccio with Goat Cheese, Baby
Arugula, Pistachios, Lemon & Olive Oil
\$8

Escarole and White Bean Soup w/ Toasted
Garlic \$6

SANDWICHES

Served with Choice of Fries or Salad

Grilled Chicken with Roasted Red Peppers
Fresh Goat Cheese, Basil and Balsamic Dressing
\$12

Chicken Parmesan Hero \$11

Veal Parmesan Hero \$13

Eggplant Parmesan Hero \$10

ENTREES

Spaghetti with North Shore Clams, Red or White \$15

Cavetelli with Slow Cooked Bolognese & Shaved Reggiano \$15

Orecchiette with House made Hot & Sweet Sausage, Broccoli Rabe,
Garlic, Cherry Peppers \$17

Veal Scaloppini with Sundried Tomatoes, Peas & Artichokes,
Lemon Butter – White Wine Sauce \$17

Chicken Parmesan with Spaghetti \$14

Balsamic Grilled Chicken topped with Roasted Peppers & Goat Cheese
Over Broccoli Rabe \$16

Grilled Swordfish with Lemon & Fresh Herbs over Creamy Parmesan Risotto \$19

Angus Beef Burger with Onions, Mushrooms & Melted Gorgonzola
With Choice of Fries or Salad \$11

Citrus Grilled Shrimp & Baby Arugula Salad w/ Plum Tomatoes, Cucumber & Mint Pesto
Drizzle \$17

Grilled Chicken & Stella Gorgonzola Salad with Fresh Strawberries, Candied Pecans, Greens,
Raspberry Vinaigrette \$16

Gluten Free Pasta Available for a \$5 upcharge