

# Appetizers

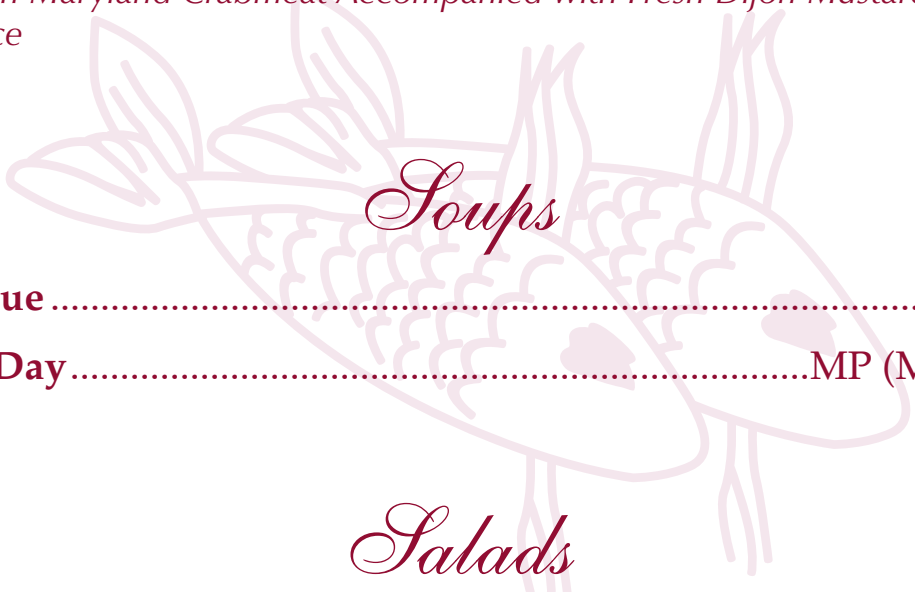
## COLD

- Oysters Half Shell**..... 14.95  
*Served with Homemade Cocktail Sauce*
- Shrimp Cocktail** ..... 12.95  
*Jumbo Shrimp Served with Homemade Cocktail Sauce*
- Clams on the Half Shell**..... 9.95  
*Half Dozen Chilled Littlenecks Served with Cocktail Sauce*
- Fresh Mozzarella, Tomato and Roasted Peppers**..... 12.95  
*With Red Onion, Virgin Olive Oil, Garlic & Fresh Basil*
- Cold Antipasto**..... 13.95  
*Aged Provolone, Prosciutto, Fresh Mozzarella, Sopressata, Roasted Red Peppers, Roasted Eggplant, Roasted Zucchini, Portebella Mushroom*
- Colossal Crabmeat Cocktail**..... 16.95  
*Fresh Maryland Crabmeat Served with Mustard Sauce and Cocktail Sauce*

## HOT

- Oysters Rockefeller** ..... 16.95  
*½ Dozen Oysters Stuffed with Lobster Meat, Spinach, Gorgonzola Cheese, Pine Nuts, Served with Lemon Butter Sauce*
- Torre Vegetable** ..... 9.95  
*Healthy Layers of Portabella Mushrooms, Broccoli Rabe, Spinach, Zucchini, Eggplant, Roasted Red Pepper and Fresh Mozzarella, Topped with Balsamic Glaze*
- Coconut Shrimp** ..... 12.95  
*Four Jumbo Shrimp Encrusted with Coconut Flakes and Served with a Delicious Coconut Mango Cream Sauce*
- Hot Antipasto For Two** ..... 18.95  
*A Delicious Sample of Shrimp Scampi, Stuffed Mushrooms with Fresh Crabmeat Imperial, Mussels Marinara, Clams Casino, Eggplant Rollatini and Shoe String Zucchini*
- Clams Casino** ..... 10.95  
*Baked with Herb Butter, Peppers, Shallots & Bacon*
- Clams Oreganata**..... 9.95  
*Baked with Seasoned Bread Crumbs and Topped with Chardonnay Beurre Blanc Sauce*

<b>Stuffed Mushrooms</b> .....	10.95
<i>Baked with Fresh Lump Crabmeat Imperial and Topped with Chardonnay Beurre Blanc Sauce</i>	
<b>Fried Calamari</b> .....	14.95
<i>Tender Rings and Tentacles Served with Hot or Sweet Marinara Sauce</i>	
<b>Zuppa di Clams or Mussels</b> .....	13.95
<i>One Dozen Clams or Mussels Sautéed in Olive Oil, Fresh Basil and Plum Tomatoes</i>	
<b>Fried Shoe String Zucchini</b> .....	10.95
<i>Thinly Sliced Zucchini, Fried and Sprinkled with Fresh Grated Romano Cheese</i>	
<b>Eggplant Rollatini Parmigiana</b> .....	10.95
<i>Filled with a Blend of Ricotta and Parmesan Cheese and Topped with Mozzarella</i>	
<b>Lump Crab Cakes</b> .....	15.95
<i>Broiled Fresh Maryland Crabmeat Accompanied with Fresh Dijon Mustard Cream Sauce</i>	



*Soups*

<b>Lobster Bisque</b> .....	10.95
<b>Soup of the Day</b> .....	MP (Market Price)

*Salads*

<b>Spring Salad</b> .....	8.50
<i>Romaine Lettuce, Diced Tomatoes, Sliced Pears, Onions, Dried Cranberries, Fresh Mozzarella, Strawberries, with Creamy Italian Dressing</i>	
<b>Caesar Salad</b> .....	7.25
<i>Romaine Lettuce Tossed with Croûtons and the Classic Dressing of Olive Oil, Parmesan Cheese and Special Seasonings</i>	
<b>House Salad</b> .....	7.95
<i>Romaine Lettuce, Radicchio, Endive, Cucumbers, Tomatoes, Gaeta Olives with a Whole Grain Mustard Vinigaret</i>	
<b>Tri-Color Salad</b> .....	6.95
<i>Radicchio, Arugula &amp; Endive with Balsamic Vinigaret</i>	

# Pastas

<b>Penne Classico</b> .....	16.95
<i>Broccoli Rabe, Sausage and Sweet Cherry Peppers, Sautéed in Olive Oil and Garlic, with a Touch of White Wine, Tossed Over Penne Pasta with Smoked Mozzarella Cheese</i>	
<b>Penne Fantasia</b> .....	19.95
<i>Shrimp, Sundried Tomatoes, Sautéed in Olive Oil, Garlic and a Touch of Fresh Plum Tomato Cream Sauce, Tossed with Pencil Points Pasta and Garnished with Lump Crabmeat</i>	
<b>Seafood Capellini</b> .....	25.95
<i>Shrimp and Baby Lobster Tail in Olive Oil, with Marechiaro Sauce, Garnished with Baby Clams and Mussels Over Angel Hair Pasta</i>	
<b>Penne alla Vodka</b> .....	16.95
<i>Quill Shaped Pasta in a Pink Vodka Sauce, Parmesan Cheese, a Touch of Tomato and Fresh Basil</i>	
<b>with Shrimp - 20.95    with Chicken - 18.95</b>	
<b>Ravioli Saraceni</b> .....	16.95
<i>Cheese Filled Ravioli, Served with Sautéed Spinach, Shallots, Sundried Tomatoes, with a Touch of Brandy Cream Sauce and Topped with Mozzarella Cheese</i>	
<b>Capellini Dotani</b> .....	19.95
<i>Shrimp, Sundried Tomatoes and Arugula, Sautéed with White Wine, Olive Oil and Garlic and Topped with Fresh Crabmeat</i>	
<b>Eggplant Rollatini Parmigiana</b> .....	17.95
<i>Filled with a Blend of Ricotta and Parmesan Cheese, Served with Linguini</i>	
<b>Linguini Clam Sauce - White or Red</b> .....	19.95
<i>One Dozen of Littleneck Clams Sautéed with Olive Oil and Garlic, Fresh Basil and Served Over Linguini</i>	



# Seafood

We Are Proud to Serve Only The Finest & Freshest Certified Seafood and Shellfish Available

<b>Risotto Pescatore</b> .....	24.95
<i>Shrimp, Calamari, Scallops, Clams, Mussels, Sautéed in Olive Oil, Garlic and Light Plum Tomato Sauce</i>	
<b>Filet of Red Snapper</b> .....	25.95
<i>Madamia Nut Encrusted over a bed of Sautéed Spinach, Finished with a White Wine Lemon Butter</i>	
<b>Lump Crab Cakes</b> .....	24.95
<i>All Lump Maryland Crabmeat Broiled and Glazed with a Beurre Blanc Sauce</i>	
<b>Filet of Tilapia Marechiarra</b> .....	20.95
<i>Sautéed in Olive Oil with Garlic, Light Plum Tomatoes, Fresh Basil, Garnished with Baby Clams, Mussels and Baby Shrimp</i>	
<b>Risotto Porcini</b> .....	25.95
<i>Shrimp, Wild Mushrooms Sautéed in Olive Oil, Garlic and Shallots, with a Touch of Lite Porcini Mushroom Sauce, Garnished with Crabmeat</i>	
<b>Baked Filet of Tilapia Oreganata</b> .....	19.95
<i>Topped with Herbed Bread Crumbs Glazed with Chardonnay Buerre Blanc Sauce</i>	
<b>Broiled Stuffed Shrimp</b> .....	23.95
<i>With Lump Crab Imperial Stuffing</i>	
<b>Baked Filet of Atlantic Salmon</b> .....	20.95
<i>Horseradish Encrusted Salmon Served with a Dijon Mustard Sauce</i>	
<b>Pan Seared Red Snapper Portofino</b> .....	25.95
<i>Served Over Spinach Topped with Roasted Garlic Sauce, Sundried Tomatoes, Artichoke Hearts, Shitake Mushrooms and Garnish with Crab Meat</i>	
<b>Grilled Atlantic Salmon</b> .....	20.95
<i>Over an Array of Grilled Vegetables with a Light Tomato Basil Bruschetta</i>	
<b>Seafood Fra Diavolo</b> .....	25.95
<i>A Tantalizing Variety of Seafood - Shrimp, Scallops, Clams, Mussels and Calamari Sautéed in a Spicy Red Sauce and Served on a Bed of Linguini</i>	
<b>Shrimp Scampi</b> .....	22.95
<i>Sautéed in Olive Oil, Garlic, Herbs and White Wine, Served over Linguini</i>	
<b>Shrimp Francese</b> .....	22.95
<i>Lightly Dipped in Flour and Eggs then Sautéed in Lemon, Butter and White Wine, Served Over Linguini</i>	
<b>Shrimp Fra Diavolo</b> .....	22.95
<i>Gulf Shrimp Sautéed in Olive Oil with Fresh Basil in a Spicy Red Sauce Over Linguini</i>	
<b>Lobster Ravioli</b> .....	20.95
<i>Lobster Filled Ravioli, Served with Baby Shrimp, Shitaki Mushrooms, in a Tomato Basil Cream Sauce</i>	
<b>Seafood Medley</b> .....	26.95
<i>Large Crab Cake, Jump Shrimp and Tilapia Oreganata</i>	

Warning: Consuming raw fish can increase the risk of food borne illnesses

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# Chicken

- Chicken Toscano** ..... 19.95  
*Breast of Chicken with Broccoli Rabe, Sauteed in Olive Oil, Garlic and Shallots, Sundried Tomatoes, Roasted Red Peppers, Topped with Smoked Mozzarella, and Roasted Potatoes finished with Bearnaise Sauce*
- Chicken Saltimbocca** ..... 19.95  
*Sauteed Breast of Chicken, Layered with Prosciutto, Spinach, Mozzarella, Served with Risotto Topped with Porcini Demi Glaze*
- Chicken Marsala**..... 18.95  
*Breast of Chicken with Mushrooms, Demi Glaze and Marsala Wine*
- Chicken de La Casa**..... 19.95  
*Grilled Breast of Chicken, Layered with Fresh Sliced Tomatoes, Fresh Mozzarella, Roasted Red Peppers, Topped with Bearnaise Sauce*
- Grilled Breast of Chicken**..... 19.95  
*Layered with Portabella Mushrooms, Roasted Peppers and Smoked Mozzarella with a Porcini Mushroom Sauce*
- Chicken Parmigiana** ..... 18.95  
*Lightly Breaded Cutlet Topped with Tomato Sauce and Mozzarella Cheese*
- Chicken Francese** ..... 18.95  
*Breast of Chicken Dipped in Flour and Egg, Sauteed in Lemon, Butter and White Wine, Accompanied with Fresh Broccoli Spears*
- Chicken Giambotta**..... 19.95  
*Chicken Breast Sauteed in Olive Oil and Garlic with Sweet Cherry Peppers, Onions, Mushrooms, Potatoes and Sausage*

# Meat

*Accompanied with Patate Alla Parmigiana and Seasonal Vegetables*

- Grilled Black Angus Steak Murphy**..... 29.95  
*Served with Sauteed Mushrooms, Onions, Hot Cherry Peppers, Sweet Sausages, Finished with Brandy Demi Glaze Sauce*
- Grilled Double Cut Pork Chop** ..... 28.95  
*Layered with Portabella Mushrooms, Roasted Pepper & Smoked Mozzarella with a Porcini Mushroom Sauce*
- Filet Mignon (8 oz.)**..... 32.95  
*Grilled Prime Tenderloin of Beef Wrapped in Bacon, Topped with Herbed Bread Crumbs and Finished with a Brandy Demi Glaze Sauce, Rested on a Portabella Mushroom*
- Lamb Osso Buco**..... 29.95  
*Braised Lamb Shank slowly cooked in natural juices, topped with spices & herbs, garnished with pistachio nuts and lemon line zest*
- Pork Chops Giambotta**..... 29.95  
*Pork Chops Sauteed in Olive Oil and Garlic with Sweet Cherry Peppers, Onion, Mushrooms, Potatoes and Sausage*

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# Veal

<b>Veal Saltimbocca</b> .....	21.95
<i>Sauteed and Layered with Prosciutto, Spinach, Mozzarella, Served over Risotto, Topped with Porcini Demi Glaze</i>	
<b>Veal Parmigiana</b> .....	20.95
<i>Lightly Breaded Cutlet Topped with Tomato Sauce and Mozzarella Cheese</i>	
<b>Veal Milanese</b> .....	20.95
<i>Breaded Veal Cutlet Topped with Arugula and Tomato Sauce with Red Onion and Balsamic Dressing</i>	
<b>Veal Sorrentino</b> .....	21.95
<i>Medallions of Veal Sauteed with Prosciutto, Eggplant, Mushrooms and Mozzarella Cheese in a Marsala Wine Sauce</i>	
<b>Veal Francese</b> .....	20.95
<i>Lightly Dipped in Flour and Egg then Sauteed in Lemon, Butter and White Wine, Accompanied with Fresh Broccoli Spears</i>	
<b>Veal Marsala</b> .....	20.95
<i>With Mushrooms, Demi Glaze and Marsala Wine</i>	
<b>Veal and Shrimp Nicoise</b> .....	22.95
<i>Sauteed Artichokes, Shiitake Mushrooms, Black Olives, Capers, Tomato Concasse, White Wine and Garlic Lemon Butter Sauce</i>	

## Vegetables & Condiments

*Sauteed with Olive Oil,  
Garlic and Lemon*

**Asparagus - 7.95**

**Broccoli Rabe - 9.95**

**Spinach - 6.95**

**Broccoli Spears - 5.95**

**Garlic Mashed Potatoes - 3.95**

**Side of Pasta - 3.45**

**Broccoli Rabe with Sweet Sausage  
and Hot Cherry Peppers - 11.95**

## Children's Menu

*For our young friends 12 and under  
Served with milk or soda and ice cream*

**Mozzarella Stix and French Fries - 7.95**

**Linguini with Marinara Sauce - 6.25**

**Chicken Parmigiana w/Linguini - 7.95**

**Cheese Filled Tortellini Alfredo - 6.95**

**Fried Jumbo Shrimp w/Linguini - 9.95**

**Baked Cheese Ravioli - 6.25**

**Chicken Fingers and Fries - 6.95**