



CARPACCIO

Ristorante

APPETIZERS

Eggplant Rollatini <i>Eggplant rolled with prosciutto & mozzarella cheese in marinara sauce</i>	11.95
Clams Casino <i>Stuffed with bacon, crabmeat, onions, peppers & leeks in a lemon butter sauce</i>	13.95
Stuffed Mushrooms <i>With crabmeat stuffing in a lemon butter sauce</i>	12.95
Crab Cake <i>in a lemon butter sauce</i>	12.95
Fried Calamari <i>marinara dipping sauce</i>	14.95
Hot Antipasto <i>Fried Calamari, stuffed mushrooms, clams casino & eggplant rollatini</i>	15.95
Mozzarella, Tomato, & Roasted Peppers	12.95
Shrimp Cocktail	13.95
New Zealand Mussels Fra Diavolo	13.95
Mozzarella Sticks	7.95

SOUPS

Pasta Fagioli <i>Classic Italian bean & pasta</i>	5.95
Tortellini en Brodo <i>in a light chicken broth</i>	5.95
Stracciatella <i>Spinach, egg drop & parmesan cheese</i>	5.95

SALAD

Caesar Salad <i>add chicken \$8 • shrimp \$12 • salmon \$15</i>	7.95
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ENTREES

served with a house salad, vegetable, & starch of the day

PASTAS

Penne Vodka	18.95
Penne with Broccoli Rabe & Sausage <i>Sweet Italian sausage in garlic & oil</i>	19.95
Penne Primavera <i>Fresh tomatoes, mushrooms, asparagus in garlic & oil</i>	17.95
Spaghetti Bolognese	19.95
Tortellini Carbonara <i>With prosciutto & Peas in a cream sauce</i>	19.95
Linguine - Red or White Clam Sauce	21.95
Linguine Pescatore <i>Shrimp, scallops, clams & calamari in a marinara sauce</i>	25.95
Cheese Ravioli Marinara	15.95
Lobster Ravioli <i>In a vodka sauce with peas</i> <i>add chicken \$8 • shrimp \$12 • salmon \$13</i>	18.95

STEAKS

Petite Filet Mignon & Shrimp Scampi	32.95
Romeo & Juliet <i>Lobster tail, petite filet mignon, & stuffed shrimp</i>	39.95
Eggplant Parmigiana	16.95
Kids Chicken Fingers & French Fries	8.95
Kids Pasta with butter or marinara	8.95

CHICKEN

Chicken Francese <i>Lemon Butter White Wine Sauce</i>	21.95
Chicken Parmigiana	21.95
Chicken Valdostana <i>Chicken breast with mushrooms, prosciutto, mozzarella cheese & white wine</i>	21.95
Chicken Scarpariello <i>Chicken breast sautéed with garlic, sausage, mushrooms & white wine</i>	21.95
Chicken Marsala	21.95
Chicken & Shrimp Au Poivre <i>over pasta, creamy peppercon with a touch of brandy</i>	23.95
Chicken Gardineira <i>Breaded chicken topped with arugula, fresh mozzarella, tomatoes, red onions & our house Italian vinaigrette</i>	21.95
Chicken Carpaccio <i>Chicken breast topped with roasted peppers, mushrooms, melted fresh mozzarella in a sherry wine demi-glace</i>	21.95
Grilled or Blackened Chicken <i>Topped with sautéed spinach & melted mozzarella cheese</i>	20.95

VEAL

Veal Parmigiana	24.95
Veal alla Carpaccio <i>Fresh tomatoes, mushrooms & white wine</i>	24.95
Veal Sorrentina <i>Layered with prosciutto, eggplant & melted mozzarella in marinara</i>	24.95
Veal Saltimbocca <i>Sautéed with shallots, sliced prosciutto, spinach, & mozzarella cheese in a marsala wine demi-glace</i>	24.95
Veal de Casa <i>Peas & mushrooms in a creamy pink sauce</i>	24.95
Veal Giambotta <i>Breaded veal topped with mushrooms, onions, potatoes & hot cherry peppers in a marsala demi-glace</i>	24.95
Veal Romana <i>Artichoke hearts, capers, fresh tomatoes in a lemon butter sauce</i>	24.95
Veal Champagne <i>with shrimp, asparagus in a champagne cream sauce</i>	25.95
Veal Francese <i>Lemon Butter White Wine Sauce</i>	24.95

SEAFOOD

all of our seafood is sprinkled with paprika & topped with lemon butter sauce	
Salmon Broiled Or Blackened	27.95
Flounder & Shrimp Francese <i>over pasta</i>	26.95
Scallops & Spinach <i>champagne cream sauce over pasta</i>	26.95
Flounder Stuffed with Crabmeat	25.95
Seafood Fra Diavolo <i>Lobster tail, shrimp, scallops, & clams over pasta</i>	33.95
Broiled Seafood Combination <i>Scallops, flounder, stuffed shrimp, & lobster tail</i>	35.95
Lobster Tail and Shrimp Scampi <i>over pasta</i>	34.95
Shrimp Scampi <i>over pasta</i>	24.95

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

PLEASE BE ADVISED CONSUMING RAW, COOKED TO ORDER OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A 3.5% FEE IS APPLIED FOR ALL CARD PAYMENTS

WINES BY THE GLASS 9

WHITE WINE

Chardonnay
Moscato
Pinot Grigio
Prosecco
Riesling
Sauvignon Blanc
Rosé
White Zinfandel

RED WINE

Cabernet Sauvignon
Chianti
Malbec
Merlot
Pinot Noir
Shiraz

WINES BY THE BOTTLE

RED

101	Fetzer Merlot, California	24
104	Banfi Chianti Classico, Tuscany, Italy	28
105	Ruffino 'Ducale Tan Label' Chianti Classico Riserva, Tuscany, Italy	46
106	Ruffino 'Ducale Gold' Chianti Classico Riserva, Tuscany, Italy	70
108	Pasqua Amarone, Veneto, Italy	64
110	Kendall-Jackson 'Vintners Reserve' Cabernet Sauvignon, Sonoma, California	34
111	Simi Cabernet Sauvignon, Alexander Valley, California	40
112	Sterling Cabernet Sauvignon, Napa, California	48
113	Sterling Merlot, Napa, California	48
114	Murphy Goode Pinot Noir, California	28
115	Graffigna Malbec, San Juan, Argentina	28
116	Jacob's Creek Shiraz, Barossa Valley, Australia	24

WHITE

151	Voga Pinot Grigio, Trentino, Italy	24
152	Santa Margherita Pinot Grigio, Alto Adige, Italy	42
154	Kendall-Jackson 'Vintner's Reserve' Chardonnay, Sonoma Valley, California	30
155	Sterling Chardonnay, Napa, California	36
156	Simi Chardonnay, Sonoma County, California	30
157	Joseph Drouhin Pouilly-Fuisse, Burgundy, France	44
158	Sterling Sauvignon Blanc, Napa, California	34
159	Kendall-Jackson Riesling, California	24
160	Mezzacorona Moscato, Italy	24
170	Beringer White Zinfandel, California	24

SPARKLING

171	Martini & Rossi Prosecco, Veneto, Italy	26
173	Domaine Chandon Brut, Napa, California	34
174	Moet & Chandon Imperial, Champagne, France	75
175	Mionetto Il Prosecco, Italy	26

BOTTLED BEER

DOMESTIC

Blue Moon	5.4%	5
Budweiser	5%	4
Bud Light	4.2%	4
Coors Light	4.2%	4
Miller Lite	4.2%	4
Yuengling	4.5%	4
Samuel Adams Boston Lager	5%	6

IMPORTED

Amstel Light	3.5%	5
Corona	4.6%	5
Guinness	4.2%	5
Heineken	5%	5
Heineken Light	3.3%	5
Peroni	5.1%	5
Stella Artois	5%	5
Heineken 0.0	N/A	5

ASK ABOUT OUR BEER OF THE MONTH

COCKTAILS

MARTINIS

12

LEMON DROP

Grey Goose Le Citron vodka, splash of sweet & sour mix, with a sugar rim and lemon

GREY GOOSE PEARTINI

Grey Goose La Poire, St-Germain, simple syrup & lemon juice

ESPRESSO

Stoli Vanil Vodka, Kahlua & a shot of Espresso

FRENCH

Chambord, Vodka & Pineapple Juice

COSMOPOLITAN

Absolut Citron vodka, triple sec, & cranberry juice

COCONUT CREAM PIE

Licor 43 Chocolate, Kahlua, Malibu Rum & cream

SPECIALTY DRINKS

11

ST. GERMAIN SPRITZ

St. Germain, Mionetto Prosecco, splash of club soda served over ice

ANGLE'S ENVY MANHATTAN SERVED OVER ICE

PINA COLADA SERVED OVER ICE

Malibu Rum, Cream Of Coconut and pineapple juice

WHITE RUSSIAN

Kahlua, Vodka and Cream, shaken & served over ice

NUTTY IRISHMAN

Baileys & Frangelico shaken & served over ice

LUSHY LEMONADE

Deep Eddy Sweet Tea Vodka with lemonade

SANGRIA RED OR WHITE GLASS 10 / PITCHER 25