

ANTIPASTI - APPETIZERS

MUSSELS PALERMO

Sautéed in Sherry-laced Marinara Sauce with Old Bay Seasoning & Crostini 8.99

CHILLED SEAFOOD SAMPLER

2 Clams on the Half Shell
2 Shrimp Cocktail &
2 oz. Jumbo Lump Crabmeat 12.99

SHRIMP COCKTAIL

Plump, Juicy Prawns with Homemade Cocktail Sauce and Lemon 9.99

MEDITERRANEAN CALAMARI

Fried Calamari, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Red Wine Vinegar, Balsamic Syrup 9.99

CLASSIC CLAMS CASINO

Diced Red & Green Peppers, Onions, Mozzarella Cheese, Topped with Bacon, Baked to Perfection! 9.99

COCONUT SHRIMP

Hand-breaded with our own Fresh Coconut Blend, served with a Tropical Salsa & Mango Vinaigrette 9.99

MUSSELS & CLAMS PINOT

Sautéed in Pinot Grigio with Crabmeat and Arugula 9.99

EGGPLANT NAPOLEON

Fried Eggplant, Fresh Mozzarella, Tomatoes, Gorgonzola Cheese & Basil Oil 8.99

ANTIPASTO

Assorted Italian Specialties 10.99

FRIED MOZZARELLA STICKS 6.99

FRIED CALAMARI

Side of Marinara Sauce 9.99

ZUPPE - SOUPS

EIGHT-TIME GRAND CHAMPION

MANHATTAN CLAM CHOWDER

Cup 3.99 Bowl 6.99

2008 & 2009 GRAND CHAMPION

NEW ENGLAND CLAM CHOWDER

Cup 3.99 Bowl 6.99

SEAFOOD BISQUE

Assorted Seafood in a Sherry-laced Bisque

Cup 4.99 Bowl 7.99

INSALATE - SALADS

CAPRESE

Beefsteak Tomatoes & Fresh Mozzarella Drizzled with Basil-infused Oil and Balsamic Glaze 9.99

MILANO

Spring Mix with Walnuts, Fresh Pear, Gorgonzola Cheese and Sherry Vinaigrette 9.99

ARUGULA E PARMIGIANO

Baby Arugula, Olive Oil, Lemon Juice, Crisp Pancetta and Shaved Parmigiana Cheese 9.99

SUBSTITUTE ANY SALAD FOR HOUSE SALAD 4.99

CLASSICO ITALIANO

OUR OWN TOMATO GRAVY

& HOMEMADE MEATBALLS

Your choice of Linguini, Angel Hair or Penne Pasta 19.99

ROASTED GARLIC & EXTRA VIRGIN OLIVE OIL

Your choice of Linguini, Angel Hair or Penne Pasta 19.99

CHEESE RAVIOLI

Ricotta-filled Pasta with Our Homemade Tomato Gravy 19.99

SUN-DRIED TOMATOES, LIGHT GARLIC

& FRESH BASIL

Tossed with Extra Virgin Olive Oil over Linguini, Angel Hair or Penne Pasta 20.99

CLASSIC WHITE CLAM SAUCE

Whole & Diced Clams, Garlic Sautéed in Creamy Butter & White Wine over Linguini, Angel Hair or Penne Pasta 23.99

BAKED EGGPLANT PARMIGIANA

Served with a Side Order of Penne 21.99

PRIMAVERA-STYLE SAUCE

Sautéed Broccoli, Asparagus & Tomatoes in a delicate Cream Tomato Sauce over Linguini, Angel Hair or Penne Pasta 20.99

GYPSY-STYLE SAUCE

Tomatoes, Garlic, Red Peppers, Black Olives, Artichoke Hearts, Fresh Mushrooms & Marinara Sauce over Linguini, Angel Hair or Penne Pasta 21.99

NATURE VEAL & POULTRY

VEAL PICCATA

Sautéed Veal Cutlet in Lemon Caper Sauce 25.99

VEAL PARMIGIANA

Breaded Tender Filet of Veal 25.99

VEAL CHESAPEAKE

Tender Veal Sautéed with Mushrooms & Herbs in White Wine Sauce, topped with Jumbo Lump Crabmeat 28.99

VEAL ROMANO

Tender Veal Sautéed with Artichokes and Imported Cheese in Wine & Butter Sauce 26.99

VEAL CACCIATORE

Tender Veal Sautéed with Tomatoes, Peppers, Mushrooms & Herbs in Wine Sauce 25.99

CHICKEN & SEA

Boneless Chicken Breast Sautéed with Scallops and Mushrooms in White Wine, Butter Sauce over Sautéed Spinach 28.99

CHICKEN CELESTINE

Boneless Chicken Breast Sautéed with Fresh Mushrooms, White Wine & Butter over Penne Pasta 22.99

CHICKEN PARMIGIANA

Boneless Chicken Breast with Side of Penne Pasta with Marinara Sauce 21.99

CHICKEN DIPARMA

Boneless Chicken Breast Topped with Prosciutto and Fresh Mozzarella served over Sautéed Spinach and Finished with a Light Lemon-Wine Sauce 27.99

Veal Dishes Include Side of Penne Marinara or Steamed Broccoli

PESCE = FISH

PAN-SEARED SEA BASS

Pan-Seared Chilean Sea Bass served over Roasted Vegetables & Finished with a Roasted Garlic Sauce 31.99

BROILED SALMON IMPERIAL

Topped with Crab Imperial and served over Lobster-Mashed Potatoes with Lemon-Wine Sauce 29.99

SEARED TUNA

Cracked-Pepper Crusted Sushi-Grade Tuna, Pan Seared Medium Rare, served over Wilted Arugula with Wasabi Vinaigrette 29.99

TILAPIA ALA ROMANO

Sliced Roma Tomatoes, Roasted Garlic, Romano Crumb Crust over Sautéed Spinach with Basil Oil 26.99

RISOTTO

SEA BASS TUSCANY

Chilean Sea Bass Pan Seared, served over Spinach-Gorgonzola Risotto, Topped with Sweet Potato Nest 29.99

RISOTTO DEL MAR

A Fresh Assortment of Shrimp, Lobster, Crabmeat, Artichokes, Asparagus & Tomatoes in Our Homemade Risotto, with Shaved Romano Cheese and Cilantro 29.99

LOBSTER & SHRIMP NAPOLI

Broccoli Rabé, Shiitake Mushrooms, Plum Tomatoes, Roasted Yellow Peppers & Fresh Basil over Risotto in Light Garlic Sauce 30.99

FRUTTA DI MARE

A Succulent Blend of Lobster, Shrimp, Calamari, Scallops, Clams, Mussels and Fish in a Vegetable Fish Stock Surrounding Crabmeat Risotto & Served with Grilled Semolina Bread 31.99

CARNI = MEATS

STEAK RABÉ

Grilled 12 oz. Black Angus N. Y. Strip Served over Garlic-Mashed Potatoes, Topped with Sautéed Broccoli Rabé, Drizzled with Gorgonzola Cheese 31.99

SURF & TURF

Grilled Filet Mignon & French-fried Lobster Tails served over Lobster-Mashed Potatoes 37.99

FILET LUNA

Grilled Filet Mignon, served over Garlic Mashed Potatoes topped with Jumbo Lump Crabmeat in a Light Pinot Grigio Wine Sauce 34.99

GARLIC STEAK

12 oz. Black Angus Strip Steak Charbroiled and Smothered in Fresh Sautéed Garlic over Garlic-Mashed Potatoes 30.99

MARISCOS = SHELLFISH

BROILED JUMBO LUMP CRAB CAKES

Homemade Jumbo Lump Crab Cakes served over Lobster-Mashed Potatoes with Mango Vinaigrette, Asparagus Spears 29.99

SHRIMP SCAMPI

Jumbo Shrimp Sautéed with Garlic, Butter, Lemon & White Wine, served over Linguini 26.99

LOBSTER FRA DIAVOLO

Served over Linguini 31.99

SHELLFISH ALA CRÈME

Sautéed Lump Crabmeat with Diced Tomatoes, finished with Sherry & Light Cream over Angel Hair Pasta 29.99

SEAFOOD ALA VODKA

Shrimp, Scallops and Crabmeat in a Light, Creamy Vodka Sauce, over Penne Pasta 29.99

MUSSELS MARINARA OR FRA DIAVOLO

Marinara Sauce or Fra Diavolo Style, over Linguini 24.99

SHRIMP CAPRI

Shrimp Stuffed with Crabmeat over Angel Hair Pasta with a Light Scampi Sauce 28.99

SHRIMP ALA STEFANO

Tender Shrimp Sautéed in a Special Rosé Cream Sauce, served on a Bed of Linguini 27.99

SCALLOPS SAMANTHA

Sautéed Fresh Scallops tossed with Sun-Dried Tomatoes & Fresh Basil in a Light Olive Oil & Garlic Sauce, served over Angel Hair Pasta 27.99

SEAFOOD ABBONDONZA

Lobster, Shrimp, Fish, Scallops, Clams & Mussels in Marinara Sauce, served over Linguini 32.99

SEAFOOD PESTONI

Shrimp, Scallops & Calamari Sautéed in Fresh Pesto Sauce, served over Penne Pasta, Topped with Shaved Pecorino Romano Cheese 29.99

TRADITIONAL SEASHORE DINNERS

Served with a Choice of Steamed Broccoli or Seasoned Old Bay Fries

FLOUNDER STUFFED WITH CRABMEAT 26.99

BROILED OR FRIED FLOUNDER 22.99

BROILED SCALLOPS 26.99

BROILED FISHERMAN'S COMBO

Shrimp, Scallops, Flounder, Clams Casino & Lobster Tail 32.99

SIDES

HOMEMADE GARLIC MASHED POTATOES 5.99

HOMEMADE LOBSTER MASHED POTATOES 7.99

CRABMEAT & TOMATO RISOTTO 6.99

ROASTED MIXED VEGETABLES 5.99

BROCCOLI RABÉ

Sautéed with Light Garlic & Oil 6.99

STEAMED BROCCOLI 3.99

SIDE OF PENNE PASTA WITH MARINARA 3.99

OLD BAY FRIES 3.99

CHILDREN'S MENU AVAILABLE

FOR SAFETY'S SAKE, PLEASE KEEP CHILDREN SEATED

PLATE SHARING CHARGE 9.99