



Appetizer

Lobster Bisque 8.00

Delicate classic cream soup with real chunks of Maine lobster

Shrimp Cocktail 3.29 each

Poached gulf shrimp served with cocktail and zesty remoulade sauce

Clams Casino 11.00

Little neck clams stuffed with casino butter and crisp bacon

Calamari Calabrese 11.00

Domestic calamari lightly breaded and deep fried with cherry peppers and melted gorgonzola cheese

Mozzarella and Fresh Tomato 8.00

Sliced vine ripened tomatoes, fresh mozzarella drizzled with basil oil

Bruschetta 9.00

Toasted Italian bread with basil, tomatoes, herbs, And melted mozzarella cheese

Salads and Soup

Italian Easter Soup 6.00

Escarole meatballs pastini and parmigiana cheese

Tossed Salad 8.00

Tossed mixed greens garnished with tomatoes, cucumbers, Onions, drizzled with balsamic orange vinaigrette

Wedge Salad 9.00

Iceberg lettuce, bleu cheese, bacon bits and diced tomatoes

Caesar 9.00

The classic. Romaine lettuce, croutons tossed with caser

Cold Antipasto 8.00

Domestic and imported cheese, cold cuts, stuffed cherry peppers, Roasted peppers, olive oil, and herbs with roasted garlic points



Entrée

Angus Prime Rib Of Beef 27.00

Slowly roasted Served with garlic mashed potatoes, creamed horseradish and vegetables of the day

Veal Oscar 27.00

Egg battered veal cutlet in a Madeira wine-butter sauce, tender asparagus and Maine lobster meat, laced with a classic béarnaise sauce

Grilled Lamb Rack Chops 27.00

With a Rosemary demi glaze
Mashed potatoes and fresh vegetable du jour

Baked Stuffed Shrimp 23.00

Jumbo shrimp stuffed with Maryland crab stuffing, laced with a sweet butter sauce

Baked Stuffed Filet of Sole 23.00

Fresh filet of Sole with Maryland crab stuffing, laced with a lemon butter sauce

Honey Nut Encrusted Salmon 23.00

Pure honey with candied nuts

Vegetarian 18.00

Mixed vegetables simmered in a sweet marinara sauce, tossed with Penne pasta

Sirloin Arragosta 28.00

Grilled Top Sirloin crowned with Maine lobster meat
And gorgonzola cheese

Ham Steak 18.00

Served with a dry fruit demi glaze, mashed potatoes and fresh vegetables

Pork Oso Buco 22.00

Fork tender pork shank laced with demi glaze
Mashed potatoes and vegetables

Chicken Parmigiana 18.00

Veal Parmigiana 21.00

Served with penne pasta