

## FEATURED SEASONAL STARTERS

### PARMESAN TRUFFLE FRIES

Fresh cut french fries tossed in a parmesan truffle aioli.....\$11.95

### PISTACHIO CRUSTED LAMB CHOPS

3-Pistachio crusted lamb chops seared to perfection finished with a port wine demi-glace drizzle.....\$17.95

### PORTOBELLO WINGS

8 Jumbo wings fried to perfect crisp and tossed in your choice of roasted garlic lime sauce, parmesan truffle sauce or honey teriyaki ...\$13.95

### TRUFFLE LOBSTER MAC & CHEESE

A creamy blend of imported brie, smoked gouda, provolone and parmesan cheese infused with white truffle essence and succulent lobster meat served in a cast iron skillet & topped with toasted garlic infused bread crumbs.....\$15.95

### TRUFFLE INFUSED BURRATA

Over a bed of Baby Arugula, Finished with a Drizzle of Balsamic Reduction and White Truffle Essence Served with Roasted Garlic Croustini.....\$14.95

## STARTERS

### BAKED CLAMS

littleneck clams stuffed with oreganata breadcrumbs and toasted to a golden brown finished with a white wine garlic compound butter..... 1/2 dozen \$8.75 Full dozen \$17.95

### FRIED CALAMARI

Served w/ a choice of zesty basil tomato sauce (hot, medium, sweet) a spicy asian cherry pepper sauce or a tangy buffalo style cayenne pepper sauce..... \$17.95

### JUMBO SHRIMP COCKTAIL

5 Jumbo Shrimp Served W/ our Homemade Cocktail sauce .....\$16.95

### ROCK SHRIMP TEMPURA

Tender baby rock shrimp coated in tempura cooked to a golden brown finished w/ a cayenne peppers remoulade .....\$15.95

### MOM'S STUFFED ARTICHOKE

A jumbo artichoke stuffed w/ garlic parmesan infused bread crumbs.\$15.95

### SEASONAL STUFFED PORTOBELLO MUSHROOM

A large grilled portobello mushroom topped w/ a baby spinach, grape tomatoes, imported brie & bacon stuffing served over baby field finished w/ a drizzle of black truffle essence .....\$12.95

### SICILIAN STYLE RICE BALLS

6 four cheese rice balls stuffed w/ chopped meat & peas .....\$12.95

### EGGPLANT ROLLATINI

Sliced eggplant fried to a golden brown stuffed w/ fresh ricotta cheese, fresh mozzarella finished w/ a zesty tomato basil sauce.....\$10.95

### MOZZARELLA EN CARROZZA.....

\$12.95

### ITALIAN EGG ROLLS

6 parmesan risotto, broccoli rabe, sundried tomatoes served in a crisp egg roll shell served w/ a tomato basil dipping sauce.....\$12.95

### \*\*GRILLED VEGETABLE NAPOLEAN

Grilled portobello mushroom topped w/ grilled zucchini, grilled yellow squash, garlic infused wilted baby spinach & sweet roasted peppers finished w/ a drizzle of fine herb infused extra virgin olive oil.....\$12.95

## SOUPS

### HOUSE SPECIAL

Tortellini, spinach, portobello mushrooms & diced tomatoes in a light chicken broth.....\$11.95

### PASTA E FAGIOLI

Grandma's sunday pasta & white bean soup finished w/ grated parmesan sauce.....\$11.95

### PUREE OF BUTTERNUT SQUASH SOUP

A creamy puree of butternut squash & granny smith apples finished with a touch of cream.....\$11.95

## SALADS

### A PERFECT CAESAR SALAD

Crisp romaine lettuce & homemade croutons tossed w/ our homemade creamy caesar dressing finished w/ freshly grated reggiano cheese.....\$13.95

### CLASSIC WEDGE SALAD

A wedge of iceberg lettuce topped with imported crumble bleu cheese, crisp candied bacon, diced tomatoes and diced red onions finished with a buttermilk blue cheese dressing.....\$14.95

### MIXED FIELD GREENS SALAD

Topped w/ cucumber, calamata olives, shoestring carrots, diced tomatoes & sliced red onions finished w/ a light balsamic vinaigrette.....\$10.95

### SEASONAL KALE SALAD

Baby kale tossed with diced apples, crumbled imported bleu cheese, toasted walnuts and dried cranberries finished with an orange cinnamon vinaigrette.....\$14.95

\*\*Vegan Option\*\*

Parties of Eight Or More 18% Service Charge Added to Bill

Eating raw or undercooked animal foods may increase your risk of food-borne illness.