



DINE IN

## entrees.

SERVED WITH OUR HOMEMADE, HANDMADE GARLIC ROLLS

401 GRILLED BLACK ANGUS STEAK*	52.00
Served with fresh veggies and smashed potatoes or fries.	
416 GRILLED NEW ZEALAND RACK OF LAMB*	MRKT
Plated with smashed potatoes and fresh veggies.	
402 VEAL CUTLET PARMESAN	32.95
Served with a side of penne tomato sauce.	
4402 VEAL SALTIMBOCA*	32.95
Milk fed veal medallion, pan sauteed, topped with prosciutto and white wine reduction. plated on a bed of fresh spinach.	
403 CHICKEN CUTLET PARMESAN	26.95
Served with a side of penne tomato sauce.	
404 POLLO ALLA JOY	26.95
Boneless breast of chicken topped with creamy fontina and prosciutto, lemon butter sauce. plated with smashed potatoes and fresh veggies.	
405 CHICKEN MARSALA	26.95
Boneless breast of chicken, mushroom marsala. Plated with smashed potatoes and fresh veggies.	
406 CHICKEN PICCATA	26.95
Boneless breast of chicken with lemon white wine sauce. Plated with smashed potatoes or linguine and fresh veggies.	
407 EGGPLANT PARMESAN	25.95
Served with a side of penne tomato sauce.	
428 CRAB CAKES*	32.95
Two crab cakes with french fries and fresh steamed broccoli.	
408 NAKED SHRIMP* PARMESAN	29.95
UNbreaded shrimp, pan sauteed, baked with tomato sauce, melted mozzarella served with a side of penne tomato sauce.	
424 GRILLED SHRIMP RISOTTO*	29.95
Seasoned and grilled shrimp on a bed of risotto	
409 SALMON CREAMY DILL*	29.95
Plated with peasant smashed potatoes and fresh veggies.	
425 SPICY SALMON RISOTTO*	29.95
Seasoned and pan roasted salmon on a bed of risotto.	
431 SALMON TERYAKI*	29.95
Pan roasted salmon plated with smashed potatoes and fresh veggies.	
433 SALMON BROCCOLI RABE*	29.95
Pan roasted salmon on a bed of fresh steamed broccoli rabe	
410 FLOUNDER LIMONE*	32.95
Plated with smashed potatoes and chef's pick fresh veggies.	
423 FLOUNDER OREGANATO*	32.95
Plated with smashed potatoes and chef's pick fresh veggies.	
432 SEABASS LIMONE*	29.95
Lemon white wine caper sauce. Plated with smashed potatoes and chef's pick fresh veggies.	

## apps & sides.

BAKED CLAMS*	3/12.95
FRIED CALAMARI*	17.95
STEAMED CLAMS WHITE*	17.95
STEAMED MUSSELS WHITE*	15.95
CRAB CAKE*	16.95
JUMBO WINGS TERIYAKI	6/12.95
JUMBO WINGS BUFFALO	6/12.95
JUMBO WINGS BBQ	6/12.95
CHICKEN TENDER & FRIES	15.95
BROCCOLI FRESH STEAMED SPINACH	11.95
ROASTED VEGGIES	11.95
BROCCOLI RABE	13.95
MARINATED ARTICHOKE	2/8.00
ONION RINGS	8.95
CORN FRITTERS	8.95
FRENCH FRIES	6.95
JALAPENO POPPERS	9.95
FRIED MUSHROOMS	10.95
MOZZARELLA STICKS	10.95
MEATBALLS OR SAUSAGE	2/11.95
GARLIC ROLLS	6/5.50
SMASHED POTATOES	9.50

## salads.

201 ORGANIC MESCLUN SALAD	13.95
Organic baby greens, homemade seasoned croutons, parmesan cheese served with a side of our house dressing.	
202 GORGONZOLA SALAD	16.95
Organic baby greens topped with tomato, onion slivers, olives, sweet pickled peppers, marinated artichoke, gorgonzola crumbles, served with a side of our house dressing.	
203 FRESH MOZZARELLA, TOMATO & BASIL	16.95
Drizzled with homemade pesto sauce.	
204 ANTIPASTO	16.95
Organic baby greens topped with homemade eggplant caponatina, marinated artichoke, roasted peppers, capers, anchovies. served with a side of our house dressing.	
2202 HOUSE WEDGE ICEBERG SALAD	10.95
Topped with shaved parmesan and house dressing.	
2204 WEDGE & CRUMBLES	16.95
Wedge of iceberg lettuce topped with our house dressing, crumbles of bacon and gorgonzola.	
2201 PEASANT SALAD	17.95
Organic baby greens topped with goat cheese, alfalfa sprouts, sun dried toms, sliced avocado.	
214 CAESAR SALAD	14.95
Romaine, homemade croutons, parm cheese, anchovies.	
2205 GREEK SALAD	22.95
Mixed organic greens, cucumbers, tomato, olives, peppers, feta, onions.	
208 ARUGULA SALAD	16.95
Arugula, red onion, tomato, avocado	
209 FRESH SPINACH SALAD	15.95
Spinach, cucumber, feta, tomato, avocado	
LOBSTER SALAD CAESAR (SEASONAL)*	MARKET
Lobster salad is priced by weight, cost will vary.	
HOT ARTICHOKE SALAD	23.
Hot artichokes, fresh mozzarella, thin sliced prosciutto	
210 BLT CAESAR SALAD	21.
Romaine, shaved parmesan, bacon, tomato, house dressing.	

## burger & fries.

411 BURGER & FRIES*	15.50
412 CHEESEBURGER & FRIES*	18.00
American, Swiss, Mozz, Gorgonzola, Cheddar	

## pasta.

SERVED WITH OUR HOMEMADE, HANDMADE GARLIC ROLLS

530 SPAGHETTI PESTO	23.95
5011 FETTUCCINE ALFREDO	23.95
503 TAGLIATELLE PORCINI pink sauce with fresh basil	23.95
504 PENNE PROSCIUTTO	23.95
507 HOMEMADE SPINACH & CHEESE RAVIOLI	23.95
5199 HOMEMADE CHEESE RAVIOLI TOMATO SAUCE	23.95
5198 HOMEMADE CHEESE RAVIOLI ALFREDO SAUCE	24.95
508 RIGATONI ALICIA	23.95
509 SPAGHETTI WITH TOMATO SAUCE	22.95
5101 SPAGHETTI & MEATBALL	24.95
5102 SPAGHETTI & SAUSAGE	24.95
511 SPAGHETTI DELLA CASA	24.95
Sweet sausage, fresh mushrooms, basil, tomato sauce.	
512 PENNE BOLOGNESE	24.95
513 PENNE PRIMAVERA	23.95
514 TAGLIATELLE FUNGHI	23.95
540 LINGUINE CARBONARA	23.95
5150 BAKED ZITI	24.95
516 CHEESE TORTELLINI PISTACHIO	25.95
517 PENNE AMALFI*	29.95
Shrimp, sausage, mushrooms, peppers, onions, pink sauce.	
5181 LINGUINE WHITE CLAM SAUCE*	23.95
5182 LINGUINE RED CLAM SAUCE*	24.95
519 LASAGNE ALLA NONNA	25.95
Homemade lasagne pasta, layered with ricotta, meatballs, sausage, tomato sauce, topped with melted mozzarella.	
521 CHEESE TORTELLINI ALFREDO	24.95
522 PENNE ALLA VODKA	23.95
Pancetta and vodka marinara sauce.	
523 PENNE ALLA VODKA WITH SHRIMP*	29.95
Pancetta and vodka marinara sauce with shrimp.	
5551 WHOLE WHEAT PASTA, BROCC RABE & SAUSAGE	25.95
Tossed with garlic oil.	
5552 REGULAR PENNE, BROCC RABE & SAUSAGE	25.95
Tossed with garlic oil.	
5184 LINGUINE, SHRIMP, CLAMS & MUSSELS*	32.95
White wine & garlic oil.	
5186 PENNE & ROASTED ARTS WITH SHRIMP, GARLIC OIL*	29.95
5187 PENNE & ROASTED VEGGIES, WITH GRILLED CHICKEN	26.95
Tossed with garlic oil.	

ADD A PROTIEN / CHICKEN 8.5 / SHRIMP 15 / SALMON 15

NO SUBSTITUTIONS / Ask for a price before ordering. CUSTOM ORDERS CANNOT BE RETURNED.

\*many of these items can be cooked to your liking. consuming raw under cooked meat, shellfish, or eggs may increase risk of food-borne illness. alert your server of any allergies you have. while it is impossible to guarantee with absolute certainty that any foods can be prepared in a nut free environment, and it is beyond the scope of this establishment to fully understand the medical conditions of any consumer, great efforts are taken to accommodate special requests in conjunction with dietary concerns, and food allergies to the best of our ability and with the utmost care. before placing your order, please inform your server if a person in your party has a food allergy