## salads.

SPRING SALAD 19.
fresh mozzarella, tomato, basil, avocado, onion.
CRAB CAKE DEMI COB SALAD STACK 27.95
golden crab cake stack on arugola, chopped
RED ONION, AVOCADO, TOMATO, ARTICHOKES, DRIZZLED
WITH MANGO SALSA.

## apps.

MEATBALLS BOLOGNESE 17.95.
OUR homemade beef meatballs served in a
BOLOGNESE SAUCE TOPPED WITH MELTED MOZZARELLA.
HOT HONEY FRIED CALAMARI 18.95. freshly fried calamari drizzled with hot honey SERVED WITH A SIDE OF MARINARA FOR DIPPING.

MUSHROOM MEDLEY APPETIZER 16.
pan roasted lightiy seasoned mushrooms: shiltake,
PORTOBELLO, CHAMPIGNON MUSHROOMS.

## entrees.

SALMON ROAST VEGGIES* 35.95 pAN ROASTED SALMON SERVED ATOP OUR OWN FRESH roasted veghies. (veghies cannot be separated)

## SPICY SALMON* 31.95.

pan roasted salmon with caramelized pineapple
habenero glaze. served on a bed of wilted fresh arugola. (SORRY NO MODIFICATIONS)

## SEA BASS LIVORNESE* 31.95

CHOPPED TOMATOES, OLIVES, CAPERS, OLIVE OIL.
PLATED WITH BROCCOLI AND PEASANT SMASHED POTATOES

## SHRIMP PAPPARDELLE CREAMY VODKA*

 31.95PAN SAUTÉED SHRIMP IN A CREAMY VODKA PINK SAUCE
TOSSED WITH PAPPARDELLE PASTA.
CALAMARI CAESAR DINNER SALAD* 24.95
freshly fried calamari on our crunchy caesar
OF ROMAINE, HOMEMADE CROÛTONS, PARMESAN
CHEESE, ANCHOVIES.
CHICKEN PARMESAN WITH VODKA SAUCE 29.95

CLASSIC FAVORITE PREPARED IN A VODKA SAUCE. SERVED
WITH A SIDE OF PENNE PASTA.

## ROASTED VEGGIE RISOTTO* 26.95.

CREAMY RISOTTO WITH SEASONED FRESH OVEN ROASTED VEGGIES, PARMESAN REGGIANO.

MUSHROOM FETTUCCINE ALFREDO 28.95 CREAMY ALFREDO SAUCE WITH SHIITAKE, PORTOBELLO, CHAMPIGNON MUSHROOMS.CE.

## SHELL STEAK COGNAC SAUCE 54.00

brandy, Cream, butter, onion, garlic. plated with mixed veggies AND SMASHED POTATOES

