



apps & sides.

BAKED CLAMS*	3/14.95
FRIED CALAMARI*	19.95
STEAMED CLAMS WHITE*	19.95
STEAMED MUSSELS WHITE*	18.95
CRAB CAKE*	18.95
SPINACH	15.95
ROASTED VEGGIES	15.95
BROCCOLI RABE	15.95
MARINATED ARTICHOKES	2/11.95

salads.

201 ORGANIC MESCLUN SALAD Organic baby greens, homemade seasoned croutons, parmesan cheese served with a side of our house dressir	17.95 ng.
202 GORGONZOLA SALAD Organic baby greens topped with tomato, onion slivers, sweet pickled peppers, marinated artichoke, gorgonzola crumbles, served with a side of our house dressing.	
203 FRESH MOZZARELLA, TOMATO & BASIL Drizzled with homemade pesto sauce.	21.95
204 ANTIPASTO Organic baby greens topped with homemade eggplant caponatina, marinated artichoke, roasted peppers, cape anchovies. served with a side of our house dressing.	21.95 ^{rs,}
2202 HOUSE WEDGE ICEBERG SALAD Topped with shaved parmesan and house dressing.	14.95
2204 WEDGE & CRUMBLES Wedge of iceberg lettuce topped with our house dressir crumbles of bacon and gorgonzola.	19.95 ^{ng,}
2201 PEASANT SALAD Organic baby greens topped with goat cheese, alfalfa sprouts, sun dried toms, sliced avocado.	20.95
214 CAESAR SALAD Romaine, homemade croutons, parm cheese, anchovies.	19.95
2205 GREEK SALAD Mixed organic greens, cucumbers, tomato, olives, peppe feta, onions.	25.95 ers,
208 ARUGULA SALAD Arugula, red onion, tomato, avocado	20.95
209 FRESH SPINACH SALAD Spinach, cucumber, feta, tomato, avocado	19.95
211 HOT ARTICHOKE SALAD Artichoke, prosuitto, fresh mozzarella, olivo oil drizzle.	23.95
2071 SALMON MESCLUN SALAD Our organic mesclun salad topped with freshly pan roast salmon.	35.50 :
215 GRILLED SHRIMP MESCLUN SALAD	34.50

entrees.

SERVED WITH OUR HOMEMADE, HANDMADE GARLIC ROLLS	
401 GRILLED BLACK ANGUS STEAK* Served with fresh veggies and smashed potatoes or fri	54.00 es.
416 GRILLED NEW ZEALAND RACK OF LAMB* Plated with smashed potatoes and fresh veggies.	MARKET
402 VEAL CUTLET PARMESAN Served with a side of penne tomato sauce.	35.95
4402 VEAL SALTIMBOCA* Milk fed veal medallion, pan sauteed, topped with pro- and white wine reduction. plated on a bed of fresh spin	
403 CHICKEN CUTLET PARMESAN Served with a side of penne tomato sauce.	29.95
404 POLLO ALLA JOY Boneless breast of chicken topped with creamy fontina prosciutto, lemon butter sauce. plated with smashed p and fresh veggies.	
405 CHICKEN MARSALA Boneless breast of chicken, mushroom marsala. Plated smashed potatoes and fresh veggies.	29.95 with
406 CHICKEN PICCATA Boneless breast of chicken with lemon white wine sauc Plated with smashed potatoes or linguine and fresh ver	
407 EGGPLANT PARMESAN Served with a side of penne tomato sauce.	27.95
428 CRAB CAKES* Two crab cakes with french fries and fresh steamed bro	34.95 ocolli.
408 NAKED SHRIMP* PARMESAN UNbreaded shrimp, pan sauteed, baked with tomato so melted mozzarella served with a side of penne tomato	33.50 auce, sauce.
424 GRILLED SHRIMP RISOTTO* Seasoned and grilled shrimp on a bed of risotto	33.50
409 SALMON CREAMY DILL* Plated with peasant smashed potatoes and fresh veggi	35.95 es.
425 SPICY SALMON RISOTTO* Seasoned and pan roasted salmon on a bed of risotto.	35.95
431 SALMON TERYAKI* Pan roasted salmon plated with smased potatoes and fresh	35.95 veggies.
433 SALMON BROCCOLI RABE* Pan roasted salmon on a bed of fresh steamed broccoli rabe	35.95 e
410 FLOUNDER LIMONE* Plated with smashed potatoes and chef's pick fresh veg	35.95 ggies.
423 FLOUNDER OREGANATO* Plated with smashed potatoes and chef's pick fresh veg	35.95 ggies.
432 SEABASS LIMONE* Lemon white wine caper sauce. Plated with smashed p	32.95 otatoes
and chef's pick fresh veggies.	

pasta.

SERVED WITH OUR HOMEMADE, HANDMADE GARLIC ROLLS

530 SPAGHETTI PESTO	26.50
5011 FETTUCCINE ALFREDO	26.50
503 TAGLIATELLE PORCINI pink sauce with fresh basil	26.50
504 PENNE PROSCIUTTO	26.50
507 HOMEMADE SPINACH & CHEESE RAVIOLI	27.95
5199 HOMEMADE CHEESE RAVIOLI TOMATO SAUCE	27.95
5198 HOMEMADE CHEESE RAVIOLI ALFREDO SAUCE	27.95
508 RIGATONI ALICIA	27.25
509 SPAGHETTI WITH TOMATO SAUCE	26.25
5101 SPAGHETTI & MEATBALL	26.25
5102 SPAGHETTI & SAUSAGE	26.25
511 SPAGHETTI DELLA CASA Sweet sausage, fresh mushrooms, basil, tomato sauce.	27.95
512 PENNE BOLOGNESE	27.95
513 PENNE PRIMAVERA	27.95
514 TAGLIATELLE FUNGHI	27.95
540 LINGUINE CARBONARA	27.95
5150 BAKED ZITI	27.95
516 CHEESE TORTELLINI PISTACHIO	29.50
517 PENNE AMALFI*	33.50

215 GRILLED SHRIMP MESCLUN SALAD 3 Our organic mesclun salad topped with 5 freshly grilled herb seasoned shrimp.

213 FRIED CALAMARI SALAD 25.95 Our organic caesar salad topped freshly fried calamari.

212 LOBSTER SALAD CAESAR (SEASONAL)*MARKETLobster salad is priced by weight, cost will vary.

ADD A PROTIEN / CHICKEN 9 / SHRIMP 16 / SALMON 16

burger&fries.

411 BURGER & FRIES*	17.50
412 CHEESEBURGER & FRIES*	19.95
American, Swiss, Mozz, Gorgonzola, Cheddar	

Shrimp, sausage, mushrooms, peppers, onions, pink sauce.

Similp, subsuge, musil coms, peppers, emons, prix sude	
5181 LINGUINE WHITE CLAM SAUCE*	27.95
5182 LINGUINE RED CLAM SAUCE*	27.95
519 LASAGNE ALLA NONNA Homemade lasagne pasta, layered with ricotta, meatballs sausage, tomato sauce, topped with melted mozzarella.	27.95 s,
521 CHEESE TORTELLINI ALFREDO	27.95
522 PENNE ALLA VODKA Pancetta and vodka marinara sauce.	27.95
523 PENNE ALLA VODKA WITH SHRIMP* Pancetta and vodka marinara sauce with shrimp.	33.95
5551 WHOLE WHEAT PASTA, BROC RABE & SAUSAGE Tossed with garlic oil.	29.95
5552 REGULAR PENNE, BROC RABE & SAUSAGE Tossed with garlic oil.	29.95
5184 LINGUINE, SHRIMP, CLAMS & MUSSELS* White wine & garlic oil.	35.95
5186 PENNE/ROASTED ARTICHOKES/SHRIMP, GARLIC OIL*	34.95
5187 PENNE/ROASTED VEGGIES,WITH GRILLED CHICKEN Tossed with garlic oil.	31.50

NO SUBSITUTIONS / FOR CUSTOM ORDERS: Ask for a price before ordering.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

OUR MENU OFFERINGS ARE THOUGHTFULLY CREATED TO BRING THE PERFECT BALANCE OF FLAVORS. IF YOU ELECT TO CUSTOMIZE AN ORDER PLEASE NOTE CUSTOM ORDERS CANNOT BE SENT BACK.

*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 specials 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.