



DINE IN

entrees.

SERVED WITH OUR HOMEMADE, HANDMADE GARLIC ROLLS	
PRIME STEAK*	68.00
Served with fresh veggies and smashed potatoes or fries.	
GRILLED NEW ZEALAND RACK OF LAMB*	MARKET
Plated with smashed potatoes and fresh veggies.	
VEAL CUTLET PARMESAN	38.95
Served with a side of penne tomato sauce.	
VEAL SALTIMBOCA*	38.95
Milk fed veal medallion, pan sauteed, topped with prosciutto and white wine reduction. plated on a bed of fresh spinach.	
CHICKEN CUTLET PARMESAN	29.95
Served with a side of penne tomato sauce.	
POLLO ALLA JOY	29.95
Boneless breast of chicken topped with creamy fontina and prosciutto, lemon butter sauce. plated with smashed potatoes and fresh veggies.	
CHICKEN MARSALA	29.95
Boneless breast of chicken, mushroom marsala. Plated with smashed potatoes and fresh veggies.	
CHICKEN PICCATA	29.95
Boneless breast of chicken with lemon white wine sauce. Plated with smashed potatoes or linguine and fresh veggies.	
EGGPLANT PARMESAN	27.95
Served with a side of penne tomato sauce.	
CRAB CAKES*	34.95
Two crab cakes with french fries and fresh steamed broccoli.	
NAKED SHRIMP* PARMESAN	33.50
UNbreaded shrimp, pan sauteed, baked with tomato sauce, melted mozzarella served with a side of penne tomato sauce.	
GRILLED SHRIMP RISOTTO*	33.50
Seasoned and grilled shrimp on a bed of risotto	
SALMON CREAMY DILL*	35.95
Plated with peasant smashed potatoes and fresh veggies.	
SPICY SALMON RISOTTO*	35.95
Seasoned and pan roasted salmon on a bed of risotto.	
SALMON TERYAKI*	35.95
Pan roasted salmon plated with smased potatoes and fresh veggies.	
SALMON BROCCOLI RABE*	35.95
Pan roasted salmon on a bed of fresh steamed broccoli rabe	
FLOUNDER LIMONE*	35.95
Plated with smashed potatoes and chef’s pick fresh veggies.	
FLOUNDER OREGANATO*	35.95
Plated with smashed potatoes and chef’s pick fresh veggies.	
SEABASS LIMONE*	32.95
Lemon white wine caper sauce. Plated with smashed potatoes and chef’s pick fresh veggies.	

pasta.

SERVED WITH OUR HOMEMADE, HANDMADE GARLIC ROLLS	
SPAGHETTI PESTO	26.50
FETTUCCINE ALFREDO	26.50
TAGLIATELLE PORCINI pink sauce with fresh basil	26.50
PENNE PROSCIUTTO	26.50
HOMEMADE SPINACH & CHEESE RAVIOLI	27.95
HOMEMADE CHEESE RAVIOLI TOMATO SAUCE	27.95
HOMEMADE CHEESE RAVIOLI ALFREDO SAUCE	27.95
RIGATONI ALICIA	27.25
SPAGHETTI WITH TOMATO SAUCE	26.25
SPAGHETTI & MEATBALL	26.25
SPAGHETTI & SAUSAGE	26.25
SPAGHETTI DELLA CASA	27.95
Sweet sausage, fresh mushrooms, basil, tomato sauce.	
PENNE BOLOGNESE	27.95
PENNE PRIMAVERA	27.95
TAGLIATELLE FUNGHI	27.95
LINGUINE CARBONARA	27.95
BAKED ZITI	27.95
CHEESE TORTELLINI PISTACHIO	29.50
PENNE AMALFI*	33.50
Shrimp, sausage, mushrooms, peppers, onions, pink sauce.	
LINGUINE WHITE CLAM SAUCE*	29.95
LINGUINE RED CLAM SAUCE*	29.95
LASAGNE ALLA NONNA	27.95
Homemade lasagne pasta, layered with ricotta, meatballs, sausage, tomato sauce, topped with melted mozzarella.	
CHEESE TORTELLINI ALFREDO	27.95
PENNE ALLA VODKA	27.95
Pancetta and vodka marinara sauce.	
PENNE ALLA VODKA WITH SHRIMP*	33.95
Pancetta and vodka marinara sauce with shrimp.	
WHOLE WHEAT PASTA, BROCC RABE & SAUSAGE	29.95
Tossed with garlic oil.	
REGULAR PENNE, BROCC RABE & SAUSAGE	29.95
Tossed with garlic oil.	
LINGUINE, SHRIMP, CLAMS & MUSSELS*	35.95
White wine & garlic oil.	
PENNE/ROASTED ARTICHOKE/SHRIMP, GARLIC OIL*	34.95
PENNE/ROASTED VEGGIES, WITH GRILLED CHICKEN	31.50
Tossed with garlic oil.	

apps & sides.

BAKED CLAMS*	3/14.95
FRIED CALAMARI*	19.95
STEAMED CLAMS WHITE*	21.95
STEAMED MUSSELS WHITE*	18.95
CRAB CAKE*	18.95
JUMBO WINGS TERIYAKI	6/14.95
JUMBO WINGS BUFFALO	6/14.95
JUMBO WINGS BBQ	6/14.95
CHICKEN TENDER & FRIES	17.95
FRESH STEAMED BROCCOLI	13.95
SPINACH	14.95
ROASTED VEGGIES	13.95
BROCCOLI RABE	15.95
MARINATED ARTICHOKE	2/11.95
ONION RINGS	9.50
CORN FRITTERS	12.95
FRENCH FRIES	8.50
JALAPENO POPPERS	12.95
FRIED MUSHROOMS	12.95
MOZZARELLA STICKS	13.95
MEATBALLS OR SAUSAGE	2/12.95
GARLIC ROLLS	1/1.50
SMASHED POTATOES	12.00
EGGPLANT FRIES	13.95
CALAMARI	19.95

salads.

ORGANIC MESCLUN SALAD	17.95
Organic baby greens, homemade seasoned croutons, parmesan cheese served with a side of our house dressing.	
GORGONZOLA SALAD	21.95
Organic baby greens topped with tomato, onion slivers, olives, sweet pickled peppers, marinated artichoke, gorgonzola crumbles, served with a side of our house dressing.	
FRESH MOZZARELLA, TOMATO & BASIL	21.95
Drizzled with homemade pesto sauce.	
ANTIPASTO	21.95
Organic baby greens topped with homemade eggplant caponatina, marinated artichoke, roasted peppers, capers, anchovies. served with a side of our house dressing.	
HOUSE WEDGE ICEBERG SALAD	14.95
Topped with shaved parmesan and house dressing.	
WEDGE & CRUMBLES	19.95
Wedge of iceberg lettuce topped with our house dressing, crumbles of bacon and gorgonzola.	
PEASANT SALAD	21.95
Organic baby greens topped with goat cheese, alfalfa sprouts, sun dried toms, sliced avocado.	
CAESAR SALAD	19.95
Romaine, homemade croutons, parm cheese, anchovies.	
GREEK SALAD	25.95
Mixed organic greens, cucumbers, tomato, olives, peppers, feta, onions.	
ARUGULA SALAD	21.95
Arugula, red onion, tomato, avocado	
FRESH SPINACH SALAD	19.95
Spinach, cucumber, feta, tomato, avocado	
HOT ARTICHOKE SALAD	23.95
Artichoke, prosciutto, fresh mozzarella, olivo oil drizzle.	
SALMON MESCLUN SALAD	35.50
Our organic mesclun salad topped with freshly pan roast salmon.	
GRILLED SHRIMP MESCLUN SALAD	34.50
Our organic mesclun salad topped with 5 freshly grilled herb seasoned shrimp.	
FRIED CALAMARI SALAD	25.95
Our organic caesar salad topped freshly fried calamari.	

ADD A PROTIEIN: CHICKEN 9 / SHRIMP 16 / SALMON 16

burger&fries.

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

NO SUBSTITUTIONS / 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.