

Cappelletti

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	14.95
ROASTED VEGGIES	13.95
BROCCOLI RABE	15.95
MARINATED ARTICHOKE	2/11.95

salads.

201 ORGANIC MESCLUN SALAD	16.95
Organic baby greens, homemade seasoned croutons, parmesan cheese served with a side of our house dressing.	
202 GORGONZOLA SALAD	20.95
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	20.95
Drizzled with homemade pesto sauce.	
204 ANTIPASTO	20.95
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	14.95
Topped with shaved parmesan and house dressing.	
2204 WEDGE & CRUMBLES	19.95
Wedge of iceberg lettuce topped with our house dressing, crumbles of bacon and gorgonzola.	
2201 PEASANT SALAD	20.95
Organic baby greens topped with goat cheese, alfalfa sprouts, sun dried toms, sliced avocado.	
214 CAESAR SALAD	18.95
Romaine, homemade croutons, parm cheese, anchovies.	
2205 GREEK SALAD	25.95
Mixed organic greens, cucumbers, tomato, olives, peppers, feta, onions.	
208 ARUGULA SALAD	20.95
Arugula, red onion, tomato, avocado	
209 FRESH SPINACH SALAD	19.95
Spinach, cucumber, feta, tomato, avocado	
211 HOT ARTICHOKE SALAD	23.95
Artichoke, prosciutto, fresh mozzarella, olivo oil drizzle.	
2071 SALMON MESCLUN SALAD	34.50
Our organic mesclun salad topped with freshly pan roast salmon.	
215 GRILLED SHRIMP MESCLUN SALAD	34.50
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)*	MARKET
Lobster 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

entrees.

SERVED WITH OUR HOMEMADE, HANDMADE GARLIC ROLLS

401 GRILLED BLACK ANGUS STEAK*	54.00
Served with fresh veggies and smashed potatoes or fries.	
416 GRILLED NEW ZEALAND RACK OF LAMB*	MARKET
Plated with smashed potatoes and fresh veggies.	
402 VEAL CUTLET PARMESAN	34.95
Served with a side of penne tomato sauce.	
4402 VEAL SALTIMBOCA*	34.95
Milk fed veal medallion, pan sauteed, topped with prosciutto and white wine reduction. plated on a bed of fresh spinach.	
403 CHICKEN CUTLET PARMESAN	29.95
Served with a side of penne tomato sauce.	
404 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.	
405 CHICKEN MARSALA	29.95
Boneless breast of chicken, mushroom marsala. Plated with smashed potatoes and fresh veggies.	
406 CHICKEN PICCATA	29.95
Boneless breast of chicken with lemon white wine sauce. Plated with smashed potatoes or linguine and fresh veggies.	
407 EGGPLANT PARMESAN	27.95
Served with a side of penne tomato sauce.	
428 CRAB CAKES*	34.95
Two crab cakes with french fries and fresh steamed broccoli.	
408 NAKED SHRIMP* PARMESAN	31.50
UNbreaded shrimp, pan sauteed, baked with tomato sauce, melted mozzarella served with a side of penne tomato sauce.	
424 GRILLED SHRIMP RISOTTO*	33.50
Seasoned and grilled shrimp on a bed of risotto	
409 SALMON CREAMY DILL*	35.95
Plated with peasant smashed potatoes and fresh veggies.	
425 SPICY SALMON RISOTTO*	35.95
Seasoned and pan roasted salmon on a bed of risotto.	
431 SALMON TERYAKI*	35.95
Pan roasted salmon plated with smased potatoes and fresh veggies.	
433 SALMON BROCCOLI RABE*	35.95
Pan roasted salmon on a bed of fresh steamed broccoli rabe	
410 FLOUNDER LIMONE*	35.95
Plated with smashed potatoes and chef's pick fresh veggies.	
423 FLOUNDER OREGANATO*	35.95
Plated with smashed potatoes and chef's pick fresh veggies.	
432 SEABASS LIMONE*	31.95
Lemon white wine caper sauce. Plated with smashed potatoes 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	27.95
Sweet sausage, fresh mushrooms, basil, tomato sauce.	
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
Shrimp, sausage, mushrooms, peppers, onions, pink sauce.	
5181 LINGUINE WHITE CLAM SAUCE*	27.95
5182 LINGUINE RED CLAM SAUCE*	27.95
519 LASAGNE ALLA NONNA	27.95
Homemade lasagne pasta, layered with ricotta, meatballs, sausage, tomato sauce, topped with melted mozzarella.	
521 CHEESE TORTELLINI ALFREDO	27.95
522 PENNE ALLA VODKA	27.95
Pancetta and vodka marinara sauce.	
523 PENNE ALLA VODKA WITH SHRIMP*	33.95
Pancetta and vodka marinara sauce with shrimp.	
5551 WHOLE WHEAT PASTA, BROCC RABE & SAUSAGE	29.95
Tossed with garlic oil.	
5552 REGULAR PENNE, BROCC RABE & SAUSAGE	29.95
Tossed with garlic oil.	
5184 LINGUINE, SHRIMP, CLAMS & MUSSELS*	35.95
White wine & garlic oil.	
5186 PENNE/ROASTED ARTICHOKE/SHRIMP, GARLIC OIL*	34.95
5187 PENNE/ROASTED VEGGIES, WITH GRILLED CHICKEN	31.50
Tossed with garlic oil.	

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 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.