

# -Dinner-

Upgrade Special Salad 5  
Caprese, Baby Arugula, Caesar & Goat Cheese

## Appetizers

- Fried Calamari** 10
- Traditional Clams Casino** 10
- Mozzarella A La Romano** 10
- Stuffed Mushrooms**  
baked with jumbo lump crab meat 10
- Garlic Bread Di Casa** 7
- Twin Crab Cakes** served over sriracha aioli 15
- Eggplant Rollantini** baked & topped with mozzarella cheese in a blush sauce 10
- Crab Imperial**  
portobello mushroom, jumbo lump crab meat, roasted peppers & homemade mozzarella 14
- Breaded Eggplant** served with prosciutto di parma, sliced tomatoes & fresh mozzarella 11
- Shrimp Villiaba** roasted garlic lemon sauce with cherry tomatoes & sundried tomatoes 15
- Mussels** (Red or White) spicy upon request 10

## Zuppa

Crab Soup - 7 • Pasta Fagioli - 6 • French Onion - 5

Chef's Selection of the Day - 5

## Salads

- Mediterranean**  
grilled jumbo shrimp & colossal crab meat over Romaine lettuce, with balsamic & olive oil dressing 15
- Bruschetta** seasoned grilled chicken over Romaine hearts, tomatoes, onions, celery, rigatoni pasta al dente, tossed in our signature homemade dressing 11
- Caesar Salad** 7  
with Chicken 11 • with Shrimp 13
- Caprese**  
fresh homemade mozzarella cheese, sliced ripe tomatoes, a touch of dry aged balsamic reduction glaze, extra virgin olive oil & basil 11
- Wild Baby Arugula**  
shaved fennel, onions, tomatoes, walnuts, oranges, gorgonzola cheese, balsamic honey vinaigrette 10  
with Chicken 13 • with Shrimp 15
- Goat Cheese**  
over spring mix with onions, tomatoes & walnuts in a honey lemon vinaigrette 12
- Rengepe Salad**  
Romaine & baby greens with roasted almonds, feta cheese, onions, sliced pears, tossed in a red wine vinaigrette 11
- Antipasto Salad** prosciutto di parma, salami, sharp provolone & roasted pepper, over Romaine lettuce, with a balsamic lemon glaze 13

## Al Forno

Served with house salad.

- Lasagna** homemade meat lasagna topped with mozzarella cheese 17
- Eggplant Rollantini** rolled with ricotta & spinach, topped with mozzarella in a pink sauce 17
- Baked Ziti** perfectly baked pasta with ricotta & tomato sauce, topped with fresh mozzarella 16
- Melanzane al Forno** homemade parmigiana style eggplant over capellini 16

## Pasta

Served with house salad.

- Rigatoni Carbonatta**  
pancetta, caramelized onions in a light cream sauce 17
- Amatriciana** caramelized onions, veal chunks, basil & tomato sauce 21
- Vodka Rigatoni**  
prosciutto di parma in a pink vodka cream sauce 17
- Linguine & Clams** with red or white sauce 16
- Capellini** served with jumbo crab meat & fresh sautéed spinach in a garlic & oil sauce 24
- Homemade Pappardella Bolognese**  
a classic recipe of bologna homemade sauce with meat 16
- Bellisimo** served with sautéed shrimp bite sized chicken, mushrooms & sundried tomatoes in a Marsala cream sauce 21
- Spinach Ravioli** cherry tomatoes & jumbo lump crab meat in a roasted garlic cream sauce 20
- Napolitana** crumbled Italian sausage, broccoli rabe, cannellini beans in garlic white wine sauce, over cavatelli 17

We Serve Whole Wheat &  
Gluten Free Pasta at Your Request

## Homemade Pasta

Served with house salad.

- Gnocchi Sorrento**  
handmade potato pasta topped with mozzarella & served with plum tomato sauce 15
- Ravioli Pomodoro** homemade marinara, sauce with caramelized onions & basil 15
- Risotto Di Manzo**  
bite size filet mignon, asparagus, shiitake mushrooms in a roasted garlic brandy cream sauce 27
- Risotto Primavera** a special selection of sautéed vegetables, served in a white wine sauce 20
- Farfalle** salmon chunks sautéed with sundried tomatoes, asparagus in a parmigiano cream sauce 21
- Gnocchi Luciano** bite sized chicken mixed with spinach, in a mascarpone cream sauce 19