

APERTIVO (STARTERS)

MARINATED OLIVE MIX | 9.9

SHRIMP JUNO

lightly crusted, sweet Thai chili sauce | 13.9

STUFFED PORTOBELLA CAP

crabmeat stuffing, marinara, spring mix | 13.9

FRIED BABY CALAMARI

cornmeal crust, lemon caper sauce | 12.9

GOAT CHEESE FONDUE

Humble Heart Farms chevre', zesty marinara, grilled focaccia, pesto | 14.9

GRILLED LAMB LOLLIPOPS

honey garlic glaze, rosemary aioli | 15.9

POTATO GNOCCHI

sage, butter, prosciutto, Parmesan | 13.9

BABY HEIRLOOM TOMATO CAPRESE

Fresh mozzarella, basil, sea salt, cracked black pepper, balsamic vinegar | 12.9

ESCARGOT

white wine garlic butter, artisan bread | 15.9

GRILLED FLATBREAD

garlic cream, grilled chicken, spinach, pancetta, mozzarella | 13.9

BOARDS

MEDITERRANEAN BOARD

hummus, marinated olives, roasted peppers, artichoke hearts, fruit, grilled bread | 15.9

ARTISANAL CHEESES

trio of imported and domestic cheeses, fresh fruit, preserves, bread, crackers | 15.9

ANTIPASTI BOARD

Our Mediterranean board plus a selection of cured meats and a trio of artisan cheeses | 28.9

ENTRÉE CAESAR SALADS

GRILLED CHICKEN | 13.9

PAN SEARED SHRIMP | 16.9

GRILLED SALMON | 17.9

SOUP & SALAD

CHEF'S SOUP OF THE DAY

cup 5.0 | bowl 8.0

GARDEN SALAD

greens, carrots, tomato, onion, peppers, house dill ranch dressing | 8.0

CAESAR

romaine, Parmesan, croutons | 10.0

GREEK

greens, tomato, onion, peppers, kalamatas, chick peas, feta, pepperoncini, feta vinaigrette | 8.0

MAISON

gourmet lettuce, cherry tomatoes, pecans, feta cheese, balsamic vinaigrette | 10

SOUP & SALAD COMBO

Garden or Greek salad with cup of soup | 10.9

TRADITIONAL CLASSICS

Add A Garden or Greek salad 5.9

Choice of Chicken or Veal 13.9 | 17.9

PICCATA

capers, garlic, white wine lemon sauce, angel hair

MARSALA

cremini mushrooms, marsala wine sauce, mashed potatoes

PARMESAN

breaded, baked, tomato sauce, mozzarella, Parmesan, spaghetti

PASTA with Garden or Greek salad

LASAGNA BOLOGNESE

three meat sauce, basil ricotta, mozzarella, fresh vegetables | 14.9

EGGPLANT PARMESAN

Breaded, fried, topped with marinara, mozzarella & Parmesan | 14.9

THREE CHEESE RAVIOLI

fresh spinach, roasted red pepper cream sauce | 14.9

SPAGHETTI BOLOGNESE

three meat sauce, topped with fresh Parmesan | 12.9

CLASSIC SPAGHETTI MARINARA

house made marinara, Parmesan 9.9 | add meatballs 5.0

RICOTTA FILLED TORTELLINI

in a beef tenderloin & portabella mushroom sauce | 19.9

SHRIMP & SCALLOPS on ANGEL HAIR

garlic, sweet onion, basil, tomatoes, white wine, cream sauce | 19.9

PASTA CLASSICS with a Garden or Greek salad (add Chicken or Shrimp 4.0 | 6.0)

PENNE LANE

artichoke hearts, spinach, lemon white wine sauce | 14.9

FETTUCCINE ALFREDO CLASSIC 13.9

SPAGHETTI CARBONARA

pancetta, Parmesan, garlic sauce finished with egg yolk | 14.9

SPECIALITIES add a Garden or Greek salad 5.9

ROASTED RACK OF LAMB

sautéed spinach, Parmesan polenta, rosemary Dijon demi glace | 30.9

GRILLED FILET MIGNON

cippolini onions & mushrooms, vegetables, mashed potatoes | 22.9

GRILLED ATLANTIC SALMON

baked polenta, Mediterranean tomato relish, fresh vegetables | 22.9

SEA SCALLOPS

pan seared, balsamic reduction, white truffle oil, creamy risotto, grilled asparagus | mkt price

CRAB CAKES | (1) 12.9 (2) 23.9

lump crab, angel hair, fresh vegetables, lemon beurre blanc

SIDES 5

SAUTÉED ASPARAGUS

MASHED POTATOES

BAKED POLENTA

VEGETABLE of the DAY

SAUTÉED SPINACH

Please let us know if you have any special dietary needs or food allergies.

20% gratuity will be added to groups of 8 or more.

Split plate fee | 5