



◆ APPETIZERS ◆

**JUMBO SHRIMP COCKTAIL**

Chilled colossal shrimp served with a spicy cocktail sauce and creamy horseradish dipping sauce 17~

**SEAFOOD BISQUE**

Savory bisque infused with sherry, lobster meat, and shrimp finished with touch of cream and fresh herbs 15~

**TUSCAN MEATBALLS**

Traditional meatballs simmered in a Marsala infused demi-glace with roasted garlic and wild mushrooms, baked with Asiago cheese 14~

**BURRATA & PROSCIUTTO**

Creamy fresh mozzarella filled with ricotta impastata served with prosciutto di Parma and marinated cherry tomatoes, cornichons and roasted red peppers 17~

**FRIED CALAMARI**

Crispy calamari tossed with sea salt and parsley accompanied by fra diavolo and horseradish sauce 17~

**FRENCH ONION GRATINEE**

Classic caramelized onion soup with a hint of sherry topped with provolone, mozzarella and swiss cheese 11~

◆ ENTRÉES ◆

— Signature Steaks —

**RIBEYE**

An 16 oz. center cut ribeye charbroiled and topped with maître d'hôtel butter 46~

**CENTER CUT FILET MIGNON**

A 10 oz. center cut filet mignon charbroiled and topped with maître d'hôtel butter 48~

— Enhancements —

Au Poivre 2~ / Gorgonzola Crust 2~ / Shrimp Scampi 5~

Roasted Wild Mushrooms w/ Truffle Butter 4~

**FILET MIGNON & SHRIMP NOODLE BOWL**

Filet mignon and jumbo gulf shrimp served on a bed of lo mein noodles combined with baby bok choy, caramelized onions, and shiitake mushrooms finished in a sweet and spicy chile sauce 36~

**CHICKEN VALDOSTANA**

Thinly pounded chicken breast layered with Prosciutto Di Parma and asiago cheese sautéed in a light egg batter and finished with an aged sherry demi-glace 30~

**CRISPY PORK OSSO BUCO**

Braised pork shank cooked until fork tender served crispy and finished with an Angry Orchard apple glaze 32~

**SALMON ARROSTO**

Pan roasted salmon topped with shrimp and marinated tomatoes finished with a champagne beurre blanc 34~

◆ PASTA ◆

**SCALLOPS & SHRIMP PAPPARDELLE**

Pan seared sea scallops and jumbo shrimp sautéed with baby spinach, caramelized shallots and roasted garlic finished in brandy tomato cream sauce tossed with fresh pappardelle 36~

**CHICKEN & SAUSAGE RIGATONI**

Grilled chicken, hot Italian sausage, roasted red peppers and broccoli rabe tossed with rigatoni pasta in a buttery chardonnay sauce with parmesan cheese 26~

**SEAFOOD PACCHERI ARRABBIATA**

Maine lobster meat, jumbo shrimp and day boat sea scallops simmered in a spicy plum tomato sauce with chopped hot cherry peppers tossed with imported paccheri pasta 38~

Caesar salad, gorgonzola vinaigrette and creamy blue cheese available for additional \$2.00.

A service charge of 18% will be added to parties of 8 or more.

