

APPETIZERS SHRIMP COCKTAIL 20 Ice cold jumbo shrimp served with cocktail sauce and lemon TOASTED RAVIOLI 16 **STUFFED MUSHROOM CAPS** With crab meat and baked in lemon and butter **FRIED CALAMARI** 18 Lightly breaded over flash fried spinach with bistro dipping sauce **MEATBALLS 17** Meatballs with tomato sauce ARANCINI Risotto balls stuffed with meat sauce, peas, breaded and deep fried over tomato basil cream sauce

PASTAS & RISOTTOS

CANNELLONI	28
FETTUCCINE ALFREDO Light cream sauce Add chicken + 8 baby shrimp +12	23
Linguine with shrimp, crab, clams, squid, butter, mushrooms, garlic in a tomato or cream sauce	_ 34
Spaghetti with meatballs	28
CHICKEN RISOTTO	32
SCALLOP RISOTTO Pan seared scallops in light butter cream sauce with mushrooms	_34

ENTRÉES

All entrées are served with choice of rosé pasta, baked potato, or vegetable. Add a house salad +9 | add a Caesar salad +10

VFAI **VEAL PICCATA 37** Veal sautéed in white wine, lemon and butter sauce with capers and mushrooms **VEAL PARMIGIANA 37** Breaded veal, baked with marinara sauce and provel cheese **CHICKEN** CHICKEN PARMIGIANA **30** Breaded and broiled chicken breast baked with provel cheese and marinara **CHICKEN MODIGA 30** Breaded and broiled chicken breast with cheese, white wine, lemon, butter, garlic sauce and mushrooms **30** CHICKEN SPIEDINI Breaded and broiled chicken breast stuffed with bread crumbs, tomato and cheese STEAKS & CHOPS **SIRLOIN STRIP** New York cut 14 oz. **STEAK MODIGA** 8 oz. breaded beef tenderloin, charcoal broiled, topped with provel cheese and fresh mushrooms in a white wine, lemon butter sauce **PORK CHOP 40** Charbroiled with lemon, honey and soy sauce **54** 8 oz. filet finished in a brandy peppercorn cream sauce with mushrooms FISH FRESH CATCH **MARKET** Pan seared over angel hair pasta with asparagus and roasted tomatoes, finished in Riesling cream sauce **SOLE FERRI 31** Filet of sole, broiled with lemon and butter STUFFED SHRIMP **37**

Charbroiled shrimp stuffed with crab meat

