

APPETIZERS

BEEF CARPACCIO aged parmesan/arugula/mustard sauce	13
FRIED CALAMARI lightly fried calamari/hot peppers marinara/spicy aioli	11
TUNA TARTAR	13
FRIED MOZZARELLA marinara sauce	6
PRINCE EDWARD ISLAND MUSSELS steamed/white wine/garlic/basil/tomatoes	10
TOMATO BRUSCHETTA grilled tuscan bread/fresh mozzarella/basil/garlic/onion	7
FIG BRUSCHETTA crostini fig purée/goat cheese	9
MARYLAND CRAB CAKE mango salsa/cilantro creme fraiche	13
CLAMS CASINO herb garlic butter/bacon	12
BUFFALO WINGS jerk spice/barbeque/hot & spicy	10
BRUSSEL SPROUTS topped with truffle honey/bacon	10
CHILLED RAW OYSTERS half dozen	12

ENTREES

CHICKEN PARMIGIANO breaded chicken/mozzarella marinara sauce	15
CHICKEN FRANCESE sauteed with lemon/white wine	15
CHICKEN SCARPARELLO hot cherry peppers/mushroom white wine sauce	16
VEAL SCALOPPINI mushrooms/marsala wine sauce	17
VEAL PARMIGIANO breaded veal/mozzarella/marinara sauce	17
MUSHROOM RAVIOLI tossed with mushrooms/arugula white truffle oil	16
TRADITIONAL RAVIOLI meat or cheese/marinara sauce	14
VEGETABLE RAVIOLI grilled vegetables/olive oil/garlic/basil vegetable broth	15
ORECCHIETTE sundried tomatoes/grilled chicken/broccoli rabe/chicken stock	15
CLAMS LINGUINI garlic/white wine/or marinara sauce	17
SHRIMP SCAMPI linguini/tomatoes/white wine herb sauce	18
CAPELLINI PIEMONTESE prosciutto/peas/shallots marinara cream	14
RIGATONI CON hot sausage/peas/marinara cream	15
EGGPLANT FLORENTINE sauteed eggplant/fresh spinach/mushrooms/baked mozzarella/marinara sauce	15
SPAGHETTI choice of marinara/bolognese/meatball	13
CHICKEN AND SMOKED MOZZARELLA FILLED RAVIOLI tossed with hot italian sausage/asparagus tips/tomatoes	16

FROM THE GRILL

Certified Angus beef

BLACK ANGUS NEW YORK SIRLOIN 29
served with fingerling potatoes/vegetables/fresh herb/garlic/butter
HANGER STEAK 26
mashed potato/vegetables/merlot sauce
10 OZ. FILET MIGNON 32
gorgonzola crusted/fingerling potatoes/vegetables/cabernet sauce

SESAME CRUSTED TUNA 29
pan seared sesame crusted tuna basmati rice/julienne vegetables
GRILLED SALMON 24
served with basmati rice/vegetables provençal sauce or lobster sauce

SEAFOOD

SHRIMP AND SCALLOPS 28
lemon risotto/julienne vegetables lobster sauce
SEAFOOD PAELLA 30
shrimp/lobster meat/scallops/mussels/clams served over saffron risotto

SALADS

GRILLED SHRIMP and CALAMARI baby greens/tomato/capers red vinegar	18
POLLO CON MESCULIN citrus marinated grilled chicken breast roasted red pepper/goat cheese/baby field greens/tossed lightly with balsamic vinaigrette	12
SALMON SALAD ARUGULA jikama/cherry tomatoes/mango vinaigrette	18
TRI COLORE arugula/radicchio/endive/roasted red peppers in balsamic vinaigrette/crumbled goat cheese	10
DOLCE mixed greens/goat cheese/strawberries/almonds strawberry vinaigrette	12
DOLCE BEET red beets/arugula/cherry tomatoes/fried goat cheese cake / mango vinaigrette	12
CLASSIC CAESAR homemade dressing/croutons/shaved parmigiano	10
GRILLED SIRLOIN baby mixed greens/tomatoes/carrots/shaved parmesan cheese/balsamic vinaigrette	18

Add: chicken 5/salmon 9/shrimp 9/steak 10

BURGERS

SERVED WITH FRIES

DOLCE onions/peppers/mushrooms/bacon/cheese	13
CLASSIC lettuce/tomato/american cheese	12
BLUE BURGER crumble blue cheese/bacon	13
CRAB CAKE SANDWICH lettuce/tomatoes/onions/tartar sauce	16

GRINDERS & WRAPS

CHICKEN PARMIGIANO	9
MEATBALL PARMIGIANO	9
CHICKEN CEASER WRAP	13
TUSCAN CHICKEN CAPRESE grilled chicken/fresh mozzarella tomato/mixed greens/tuscan bread	12
STEAK SANDWICH sliced sirloin/topped with onion/mushrooms gorgonzola cheese/open faced	16

GOURMET PIZZAS

NONNA MARIA (MARGHERITA) basil/fresh tomatoes homemade marinara/olive oil	
EGGPLANT FLORENTINE eggplant/fresh spinach/onions mozzarella/gorgonzola	
GAMBERI E PESTO shrimp/garlic/mozzarella/tomatoes/pesto	
MEDITERRANEAN kalamata olives/roasted peppers sun-dried tomatoes/garlic	
BIANCA mozzarella/ricotta/fresh tomatoes/basil	
DI PARMA tomato/prosciutto/fresh mozzarella/baby arugula	
SWEET FENNEL SAUSAGE sausage/mushroom/roasted garlic/mozzarella	
GRANDMA SICILIAN mozzarella/homemade marinara olive oil/basil/parmigiano - reggiano (square)	18
CLAMS CASINO mozzarella/bacon/fresh garlic/little clams parmesan cheese/no sauce	

personal 12 medium 16 large 18

TRADITIONAL CHEESE PIZZA

PERSONAL 10 MEDIUM 13 LARGE 14

EXTRA CHEESE

PERSONAL 2.25 MEDIUM 2.50 LARGE 3

TOPPINGS

mushrooms /hot cherry peppers/caramelized onions/roasted garlic
roasted red & green peppers/tomato/baby arugula/meatballs
prosciutto/pepperoni/bacon/artichoke/sun dried tomatoes/grilled chicken
goat cheese/sausage/shrimp

All Pizzas Are Thin Crust New York Style

Gluten Free pasta available upon request

20% gratuity added to party of 8 or more