

Dinner Menu

All dinners come with a dinner salad or soup of the day

Appetizers / Starters

Steamed Clams - Finished with our Red, White, or Fra Diavolo Sauce | 11.00

Sautéed Mussels - Finished with our Red, White, or Fra Diavolo Sauce | 9.50

Fresh Tomato Bruschetta - Homemade with fresh tomatoes | 6.75

Clams Casino - Homemade stuffed clams, topped with bacon | 11.00

★ **Fried Calamari** - Tender, fresh calamari rings finished with hot and sweet peppers, served with lemon aioli and marinara sauce | 12.00

Shrimp Cocktail - Four fresh Jumbo Shrimp, served with Cocktail Sauce | 11.50

★ **Shrimp Wrapped in Bacon** - Four Jumbo Shrimp finished with Honey Dijon Mustard Glaze | 13.50

Spiedini - Our homemade version of garlic bread stuffed with Fresh Mozzarella Cheese and baked | 8.00

Antipasto Freddo - Roasted Red Peppers, Sopressata, Fresh Mozzarella, and Marinated Olives | 9.50

Yuengling Shrimp - Beer battered shrimp served with Horseradish Dipping Sauce | 9.50

Soups and Upgrade Salads

Soup of the Day Cup...3.75...Bowl...6.75
"She Crab" Cup...5.50...Bowl 8.00

Pasta E Fagioli Cup...3.75...Bowl...6.75
French Onion Crock...4.50

Caesar Salad - Made with fresh homemade dressing | 5.50* ... Add Chicken | 12.50*

Lettuce Wedge - Iceberg Lettuce Wedge topped with bacon, fresh tomato and Blue Cheese | 5.50*

Baby Spinach Salad - Sautéed Bacon, Mushrooms, and Balsamic Vinaigrette | 7.50*

Arugula Salad - Tossed with fresh tomato, Parmigiano Cheese and Lemon Vinaigrette | 7.50*

Caprese Salad - Freshly sliced tomatoes, tossed in seasoned extra virgin olive oil, finished with fresh mozzarella and basil | 7.50*

★ **Indian Mills Salad** - Mixed greens, Dried Cranberries, Goat Cheese and Walnuts, with Red Wine Vinaigrette | 6.75* Add Grilled Chicken Breast | 13.75

*3.50 Up Charge in Lieu of included Dinner Salad

Gourmet Salads

Milano - Grilled Chicken, Bacon, Smoked Mozzarella, and Sundried Tomato topped with Honey Mustard | 13.50

Salmon - Herb Crusted Salmon and Red Onion, served with Red Wine Vinaigrette | 13.75

Greek Steak - Grilled Steak with Calamata Olives, Feta Cheese, served with Red Wine Vinaigrette | 14.50

Shrimp and Arugula - Grilled Shrimp with Provolone Cheese, Walnuts, and Roasted Red Peppers, topped with Raspberry Vinaigrette | 14.50

Ahi Tuna - Seared Black and White Sesame Crusted Fresh Yellow fin Tuna and Sautéed Vegetables, served with Red Wine Vinaigrette | 14.75

★ **Chef Michael's Recommendation**

Fresh Seafood

Our Seafood is always served fresh, never frozen, delivered daily and served with Vegetable Medley and Potato of the Day unless otherwise stated

Crab Cakes - Homemade, Lump Crabmeat finished with Lemon Garlic Sauce | 26.00

Sea Scallops - Broiled Jumbo Sea Scallops finished to perfection with a Brandy Flambé | 26.00

7 Pepper Crusted Yellow Fin Tuna - Served with Tequila Lime Vinaigrette | 27.50

★ **Broiled Salmon** - Horseradish Crusted served over sautéed Baby Spinach and Port Wine Reduction sauce | 25.00

Pescatore - Fresh Mussels, Jumbo Shrimp, Clams and Crab sautéed in red, white, or fra diavolo sauce, served over pasta | 28.00

★ **Oceans Garden** - Tender Jumbo Shrimp, Fresh Sea Scallops, and Baby Spinach in our creamy vodka blush sauce, served over pasta | 26.00

Shrimp Scampi - Sautéed lemon garlic wine sauce, served over pasta | 24.50

Fresh Shrimp and Calamari Fra Diavolo - Tossed with our spicy marinara sauce, served over pasta | 24.00

Sautéed Mussels - Tossed with our red, white, or fra diavolo sauce, served over pasta | 19.50

Signature Pasta Dishes

★ **Pasta Campagnola** - Sautéed prosciutto and onion, finished with peas in a light cream sauce | 17.50

Pomodoro - Sautéed Peeled Plum Tomato with garlic and oil, finished with basil and parmigiana | 17.00

Bolognese - Ground Sirloin and Tomato Sauce, finished with basil and parmigiana | 18.00

Broccoli Rabe & Italian Sausage - Sautéed, finished with Marinara Sauce | 19.00

Spaghetti and Meatballs - Traditionally made with Fresh Homemade Tomato Sauce | 14.50

Clam Sauce - Tossed with our red, white, or fra diavolo sauce | 19.50

Aglio E Olio - Fresh Garlic & Extra Virgin Olive Oil, finished with a hint of Parmigiano | 16.00

★ **Eggplant Parmigiana** - Fresh Breaded Eggplant topped with Tomato Sauce and Grande Mozzarella | 19.00

Ala Vodka - Homemade Tomato Blush Sauce | 16.00

Chicken and Broccoli Alfredo - Sautéed Chicken Breast and Broccoli | 19.50

Ravioli - Finished with Tomato Sauce | 14.25

★ **Baked Tortellini Bolognese** - Ground sirloin meat sauce, fresh peas, melted mozzarella cheese | 24.00

Pasta Choices: Capellini, Spaghetti, Linguini, Penne, Spinach Fettuccini, Whole Wheat, Rigatoni **Gnocchi**...3.50 **Cheese Tortellini**...3.50 **Now Offering! Gluten Free Ziti**

Additions: Grilled Chicken | 6.00 **Sautéed Shrimp** | 8.00 **Sautéed Crabmeat** | 10.00
Homemade Meatballs | 3.00

Duck, Chicken and Veal

Duck Breast - Maple Leaf Farms Duck pan seared and served slightly pink with Port Wine Reduction Sauce | 24.50

★ **Milanese** - Breaded Cutlet topped with Baby Arugula, extra virgin olive oil, finished with Parmigiano Reggiano and Lemon Brule
Chicken Milanese...22.50 **Veal Milanese**...26.00

Marsala - Sautéed Chicken or Veal, and Assorted Mushrooms, and Sundried Tomatoes in a Demi-Glaze Marsala Sauce, accompanied with your choice of pasta
Chicken Marsala...22.50 **Veal Marsala**...26.00

Piccata - Sautéed Chicken or Veal and Mushrooms in a White Wine Lemon and Capers Cream Sauce, served with your choice of pasta
Chicken Piccata...22.50 **Veal Piccata**...26.00

Parmigiana - Considered by many as "The Best They Have Ever Had"! Baked Fresh Breaded Cutlet finished with our Homemade Tomato Sauce and Grande Mozzarella Cheese
Chicken Parmigiana (*Our Best Seller*) ...22.50 **Veal Parmigiana**...26.00

Steaks and Chops

All of our Steaks and Chops are served with Vegetable Medley and Potato of the Day

The Certified Angus Beef brand is the best brand available. It's a cut above USDA Prime, Choice, and Select. Ten quality standards, including abundant marbling, ensure every bite is exceptionally flavorful, incredibly tender and naturally juicy.

★ **Filet Mignon** - Our most tender of meats. Center Cut Filet Char Grilled to perfection with Au Jus **8 oz.**...39.00 **6 oz.**...31.00

★ **"Chef's Reserve" Sizzling Garlic Steak** - Served on a Cast Iron Skillet, this 12 oz. Sirloin finished with a Garlic Butter Sauce is certain to satisfy | 28.00

★ **New York Strip** - Our most flavorful piece of meat. 12 oz. Center Cut, Char Grilled with Au Jus | 36.00

Petite Surf and Turf - 6 oz. Center Cut Filet, 3 Jumbo Shrimp in our Scampi Sauce | 36.00

★ **Pork Chop** (*Voted No. 1 by Courier Post*) - Double Bone-In Pork Chop broiled to perfection, finished with a tasty Granny Smith Apple Brandy Sauce | 25.00

Broiled Australian Rack of Lamb - Dijon crusted and served to desired temperature | 34.00

Top any of our Steaks and Chops with ...

Oscar Style ... Asparagus, Crabmeat, Béarnaise | 16.00

Béarnaise ... Tarragon Enhanced Hollandaise | 5.00

Port Wine Reduction Sauce ... Delicious Substitute for Au Jus | 3.50

Homemade Crab Cake ... Filled with fresh lump crabmeat | 10.00

Jumbo Shrimp ... Add 3 Sautéed Jumbo Shrimp | 8.00

Delicious Sides

Baked Potato with Sour Cream | 5 ... **in place of Potato of the Day** | 2.50

Side of Spinach ... Sautéed with Extra Virgin Olive Oil and Garlic | 6.50

Assorted Mushrooms ... Sautéed with Extra Virgin Olive Oil and Seasoned | 7.00

Broccoli Rabe ... Sautéed with Extra Virgin Olive Oil and Garlic | 8.50

Roasted Broccoli ... Seasoned with Extra Virgin Olive Oil and Garlic | 6.50