



# DINNER

## APPETIZERS

<b>ANTIPASTO</b> Castelvetro Olives, Sweet Soppressata & Aged Provolone Cheese.	<b>19</b>	<b>CALAMARI FRITTI</b> Our signature Fried Calamari, Sweet & Hot Peppers, Marinara & Aioli Sauces.	<b>17</b>
<b>BRUSCHETTA</b> Fresh Tomato & Basil on Crostini.	<b>14</b>	<b>CLAMS CASINO</b> Homemade Stuffed Clams with Bacon Topping.	<b>16</b>
<b>STEAMED CLAMS</b> Red, White or Fra Diavolo Sauce.	<b>17</b>	<b>BAKED MARYLAND CRAB DIP</b> Served with Celery Sticks & Tortilla Chips.	<b>19</b>
<b>PRINCE EDWARD ISLAND BLACK MUSSELS</b> Red, White or Fra Diavolo Sauce.	<b>16</b>	<b>SPIEDINI</b> Baked fresh Loaf of Herb Infused Garlic Bread, stuffed with Mozzarella Cheese.	<b>16</b>
<b>SHRIMP WRAPPED IN BACON</b> Four Fresh Jumbo Shrimp & Honey Mustard Glaze.	<b>18</b>		

## SOUPS & SALADS

<b>SOUP OF THE DAY</b>	<b>CUP 6   BOWL 9</b>	<b>LETTUCE WEDGE</b> Iceberg Lettuce, Bacon, Fresh Tomato & Crumbled Gorgonzola Cheese.	<b>6   9</b>
<b>PASTA E. FAGIOLI</b>	<b>CUP 6   BOWL 9</b>		
<b>CRAB DU JOUR</b>	<b>CUP 8   BOWL 12</b>	<b>ITALIAN SALAD</b> With Kalamata Olives, Red Onion, Fresh Tomatoes & Salami.	<b>6   9</b>
<b>FRENCH ONION CROCK</b>	<b>CUP 7   BOWL 10</b>		
<b>BABY ARUGULA SALAD</b> Diced Roma Tomatoes, Shaved Parmesan & Lemon Vinaigrette.	<b>6   9</b>	<b>CAESAR SALAD</b> Crisp Romaine, House Made Dressing, Shaved Parmesan & Fresh Croutons.	<b>5   8</b>

## ITALIAN CLASSICS

<b>AGLIO E OLIO</b> Fresh Garlic, Extra Virgin Olive Oil, Parmigiano & a Pasta of your choice.	<b>24</b>	<b>EGGPLANT PARMIGIANA</b>	<b>26</b>
<b>POMODORO</b> Plum Tomato Basil Sauce & a Pasta of your choice.	<b>25</b>	<b>STUFFED SHELLS</b>	<b>23</b>
<b>BOLOGNESE</b> Ground Sirloin, Tomato Sauce & Basil.	<b>28</b>	<b>SPAGHETTI &amp; MEATBALLS</b>	<b>25</b>
<b>ARRIABIATA</b> Spicy Plum Tomato Basil Sauce.	<b>25</b>	<b>RAVIOLI</b>	<b>23</b>
		<b>LINGUINE IN WHITE CLAM SAUCE</b>	<b>32</b>

## FRESH SEAFOOD

<b>JAIL ISLAND SALMON</b> Sauteed Spinach & Orange Ginger Glaze.	<b>33</b>	<b>CRAB CAKES</b> Lump Crabmeat, Potato & Vegetables.	<b>39</b>
<b>PESCATORE</b> Shrimp, Mussels, Clams, Crabmeat, Red, White or Fra Diavlo Sauce & a Pasta of your choice.	<b>42</b>	<b>OCEANS GARDEN</b> Tender Jumbo Shrimp, Fresh Sea Scallop, Baby Spinach, Vodka Blush Sauce & a Pasta of your choice.	<b>36</b>
<b>7 PEPPER CRUSTED YELLOW FIN TUNA</b> Tequila Lime Vinaigrette, Toasted Pistachio, Potato & Vegetables.	<b>37</b>	<b>SHRIMP SCAMPI</b> Six Jumbo Shrimp sautéed in Lemon & Garlic White Wine Sauce over a Pasta of your choice.	<b>34</b>

STEAK & CHOPS

<b>FILET ANGELINA</b> 8OZ Filet Mignon, Gorgonzola & Port Wine Reduction.	<b>54</b>
<b>DELMONICO</b> 20OZ Bone-In Ribeye with Beer Battered Onion Rings.	<b>59</b>
<b>FILET MIGNON</b> Center Cut Black Angus Beef.	<b>6OZ. 42   8OZ. 49</b>
<b>NEW YORK STRIP</b> 14OZ Center Cut Steak.	<b>49</b>
<b>CHEF RESERVE SIZZLING GARLIC STEAK</b> (Featured in South Jersey Magazine) 12OZ Choice Sirloin with Garlic Butter Sauce, served in a cast iron skillet.	<b>41</b>
<b>PRIME PORK CHOP</b> (#1 in Courier Post) 16OZ Broiled Bone-In Pork Chop with Granny Smith Apple Brandy Sauce.	<b>35</b>
<b>BROILED AUSTRALIAN RACK OF LAMB</b> Dijon Crusted.	<b>47</b>
<b>MAPLE LEAF DUCK BREAST</b> Pan-Roasted with a Port Wine Reduction Sauce.	<b>36</b>

ADDITIONS

<b>4 SAUTEED JUMBO SHRIMP</b>	<b>10</b>
<b>GORGONZOLA CHEESE</b>	<b>3</b>
<b>PORT WINE REDUCTION SAUCE</b>	<b>4</b>
<b>LUMP CRABMEAT</b>	<b>14</b>
<b>CRAB CAKE</b>	<b>15</b>
<b>BAKED POTATO</b>	<b>5</b>
<b>SAUTEED SPINACH</b>	<b>7</b>
<b>SAUTEED SEASONED MUSHROOMS</b>	<b>7</b>
<b>SEASONED ROASTED BROCCOLI</b>	<b>7</b>



CHICKEN & VEAL

<b>MILANESE</b> Breaded Cutlet, Baby Arugula, Parmigiana & Lemon Brulé.	<b>CHICKEN 27   VEAL 32</b>	<b>ALLA LUCCA</b> Breaded Cutlet, Prosciutto, Baby Spinach, Provolone Cheese, White Wine Lemon Sauce & Pasta. <i>Add Crabmeat</i>	<b>CHICKEN 32   VEAL 37</b> <b>+14</b>
<b>PARMIGIANA</b> Tomato Sauce, Mozzarella Cheese, Parmigiana & Pasta.	<b>CHICKEN 27   VEAL 32</b>	<b>PICCATA</b> Sauteed Chicken or Veal, Mushrooms & Lemon Caper Wine Sauce.	<b>CHICKEN 27   VEAL 32</b>
<b>ALLA VODKA</b> Breaded Chicken Cutlet with melted Mozzarella Cheese, over your choice of Pasta in a Vodka Blush Sauce.	<b>CHICKEN 32   VEAL 37</b>		

SIGNATURE PASTA DISHES

<b>BAKED TORTELLINI</b> Mild Italian Sausage, Sauteed Mushrooms & Lightly Spicy Marinara, Topped with Melted Provelone & Mozzarella Cheese.	<b>29</b>	<b>ALLA VODKA</b> Signature Tomato Blush Sauce.	<b>25</b>
<b>ALA GORGONZOLA</b> Diced Chicken, Mushroom, Sundried Tomatoes & Gorgonzola Cream Sauce.	<b>28</b>	<b>PASTA SELECTIONS</b>   CAPELLINI   SPAGHETTI   LINGUINE     PENNE   RIGATONI MEZZE	
<b>PASTA CAMPAGNOLA</b> Sauteed Prosciutto & Onion, Peas, in a Light Cream Sauce.	<b>25</b>	<b>GLUTEN-FREE PENNE</b>	<b>+3</b>
<b>BAKED GNOCCHI</b> Ricotta, Tomato Sauce & Melted Mozzarella.	<b>26</b>	<b>GNOCCHI</b>	<b>+4</b>
<b>PASTA CON GRANCHI</b> Lump Crab Meat tossed with a choice of Red, White or Fra Diavolo Sauce.	<b>40</b>	<b>CHEESE TORTELLINI</b>	<b>+4</b>
<b>RAVIOLI AURORA</b> Plum Tomato, Baby Spinach, Lump Crabmeat & Sherry Blush Sauce.	<b>34</b>	<b>PAPPARDELLE</b>	<b>+3</b>
<b>CHICKEN AND BROCCOLI ALFREDO</b> Sauteed Chicken, Broccoli & House Made Alfredo Sauce.	<b>28</b>	<b>PASTA UPGRADES &amp; ADDITIONS</b>	
		<b>GRILLED CHICKEN</b>	<b>+7</b>
		<b>SAUTEED CRABMEAT</b>	<b>+14</b>
		<b>SAUTEED SHRIMP</b>	<b>+10</b>
		<b>HOUSE MADE MEATBALLS</b>	<b>+6.5</b>

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.