

SEAFOOD

Stuffed Shrimp in Pastry

Fresh Gulf shrimp and
seafood stuffing wrapped
in phyllo pastry, baked
and topped with crabmeat
cream sauce
\$26.95

Sauteed Fresh Fish

Topped with crabmeat
cream sauce or Basilico
sauce
\$28.95

Herb Crusted Salmon

Topped with jumbo lump
crabmeat and beurre blanc;
served beside fresh sautéed
spinach
\$26.95

Jumbo Lump Crabcakes

Served over beurre blanc;
finished with Cointreau
Aioli
\$28.95

Half & Half Casserole

Jumbo Lump Crabmeat au
Gratin beside Baked Oysters
Vincent
\$26.95

VEAL

Veal Picata

Sautéed baby white veal
topped with lemon cream
\$18.95

Veal Marsala

Sautéed baby white veal
with mushrooms, green
onions, Marsala wine and
a touch of cream
\$21.95

Osso Bucco

Baby white veal shank
braised in veal demi-glace
with carrots and garlic;
served with angel hair pasta
\$35.95

Veal Parmagiana

Breaded veal topped with
mozzarella cheese and red
sauce, served with angel
hair pasta
\$19.95

Veal Sorrentino

Baby white veal sauteed &
layered with paneed
eggplant & red sauce.
Topped with melted
mozzarella
\$23.95

APPETIZERS

Oysters Rockefeller

Flash fried oysters with
Sambuca braised spinach,
topped with parmesan
cheese and lemon cream
sauce
\$13.95

Oysters Almondine

Flash fried oysters topped
with toasted almonds and
lemon -tarragon sauce
\$13.95

Artichoke Vincent

Artichoke Hearts battered &
fried then topped with fresh
crabmeat, shrimp, green
onions & tomatoes. Finished
with lemon tarragon cream
\$10.95

Fried Eggplant

with red sauce
\$7.95

Meatballs on Garlic Toast

\$9.50

Fried Calamari

with red sauce
\$8.95

Seafood Stuffed Mushrooms

\$8.95

Parmesan Crusted Jumbo Shrimp

on a bed of fried spinach,
topped with a white
wine butter sauce
\$12.95

SOUPS

Italian Chicken

\$5.00 CUP / \$8.00 BOWL

Corn & Crabmeat Bisque

served in a toasted bread cup
\$9.00 CUP / \$13.00 BOWL

SALADS

House Salad

\$7.00

Italian Salad

\$9.50

Caesar Salad

\$9.00

Add to Any Salad

SHRIMP \$6.00 CHICKEN \$5.00

PASTAS

Our House Specialty

Canneloni

Homemade pasta stuffed with ground baby veal, pureed spinach and Parmesan cheese; baked on a bed of Alfredo cream and topped with a light red sauce

\$20.95

Spaghetti and Meatballs

Baby white veal meatballs in red sauce over angel hair pasta

\$16.95

Italian Sausage

Served with Angel Hair pasta and red sauce

\$16.95

Fettucine Alfredo

Fettucine pasta tossed with a classic Alfredo sauce

\$14.95

WITH PANÉED VEAL \$20.95

WITH GRILLED CHICKEN \$19.95

Shrimp Fettucine

Sautéed fresh Gulf Shrimp with green onions in a seafood cream sauce over Fettucine pasta

\$20.95

Sautéed Italian Oysters

Fresh oysters sautéed with green onions, garlic and extra virgin olive oil over angel hair pasta

\$23.95

Lasagna

Layers of beef, italian sausage, spinach and cheeses

\$18.95

Eggplant Parmagiana

Served with Angel Hair Pasta and red sauce

\$15.95

Angel Hair Bordelaise

Extra virgin olive oil, garlic and green onions tossed with angel hair pasta

\$13.95

ADD SHRIMP \$19.95

OR CHICKEN \$18.95

MEAT

Bracialoni

Baby white veal stuffed with bacon, artichoke hearts, garlic & Parmesan cheese; baked and topped with red sauce. Served with angel hair pasta

\$24.95

Seafood Stuffed Pork Chop

Double cut breaded pork chop, seafood stuffed & baked; topped with a pineapple demi-glace

\$28.95

Filet Mignon

9 oz. Center cut, grilled and topped with your choice of burgundy mushroom or bleu cheese mornay sauce

\$33.95

POULTRY

Chicken Marsala

Boneless breast of chicken sautéed with mushrooms, green onions, Marsala wine and a touch of cream

\$18.95

Garlic Chicken

Chicken pieces, bone-in, with garlic, olive oil and fresh herbs

\$17.95

Stuffed Chicken Breast

Boneless chicken breast stuffed with mozzarella cheese, Prosciutto and artichoke hearts-breaded, baked and topped with Marsala sauce

\$20.95

Chicken Parmagiana

Panéed chicken breast topped with melted mozzarella cheese and red sauce, served with angel hair pasta

\$17.95

Paneed Chicken

Breaded chicken breast topped with lemon cream

\$16.95

Parmesan Crusted Chicken Breast

Pan fried and served on a bed of Sambuca creamed spinach; finished with a champagne Beurre Blanc

\$19.95

All entrées served with house salad and choice of dressing:

House Vinaigrette, Bleu Cheese Vinaigrette, Creamy Italian, Honey Mustard, Thousand Island, or Ranch.

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