

# The Menu

## APPETIZERS

Shrimp & Crispy Risotto Cakes	8.95
Stuffed Mushrooms	6.95
Crispy Calamari	7.95
Shrimp Scampi	7.50
Mussels Provençal	7.95
Crab Cake	9.25
Sauteed Littleneck Clams	8.95
Ginger-Lime Crispy Calamari	8.95
Mushroom Escargot	7.25
Fried Zucchini	5.95
Whole Roasted Garlic	7.95
<b>SALADS</b>	
Mixed Greens	8.25
Caesar	6.25
Garden	4.95
Mediterranean Salad	7.95
Hearts of Palm	5.95

Fire Roasted Pimento & White Anchovies	6.95
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## SOUPS

Gazpacho	4.95
French Onion	4.95

## PASTAS

Clam Linguini	18.95
Chicken Rigatoni	15.95
Spaghetti & Meatballs	12.50
Spaghetti & Marinara	8.25
Spaghetti & Italian Sausage	9.50
Fettuccine Alfredo with Shrimp & Scallops	16.95
Fettuccine Alfredo	8.95
Fettuccine Carbonara	10.95
Fettuccine Garibaldi	11.95
Five Layer Lasagna	13.50
Chicken & Peas	12.95
Vegetable Linguini	13.95

Shrimp Marinara	15.95
Shrimp & Scallops Penne	19.95
Shrimp & Artichoke Linguine	19.95

## ENTREES

Chicken Parmigiana	13.95
Veal Parmigiana	15.95
Veal Franchise	16.25
Veal Piccata	16.25
Veal Murat	16.75
Veal Marsala	16.25
Chicken Milanese	13.95
Shrimp Scampi	16.25
Salmon Provençal	18.95
Filet Mignon Garibaldi	27.95

DESSERTS  
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ESPRESSO  
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CAPPUCCINO

## Famous Nightly Specials

Whole Crispy Flounder Diamond Scored with Apricot Shallot Glaze  
 Stuffed Mahi with Blue Crab and Ricotta Cheese Red Snapper Au Poivre  
 Linguine with Lobster, Shrimp, Mussels and Shiitake Mushrooms in a Lobster Butter Sauce  
 NY Strip with Shiitake Mushrooms and Gorgonzola Cream Sauce Mussels Provençal  
 Soft Shell Crabs with Caper and Onion Beurre Blanc  
 Pan Seared Trout with Corn Crab Fritters and Spicy Cucumber Salad  
 Seared Scallops and Polenta Fries  
 Osso Buco with Creamy Risotto Caramelized Carrots and Green Beans  
 Roma Tomato and Mozzarella Salad