



Specials

Appetizers

Iceberg Wedge and Beef Steak Tomato Salad	\$12
<i>With Crumbled Blue Cheese, Smoked Bacon, with House Made Dressing and Topped with Crispy Fried Onions</i>	
Home Grown Beefsteak Tomato	\$12
<i>With Fresh House made Mozzarella, Olive Oil, Garlic, Basil and a Balsamic Reduction</i>	
Baked Stuffed Clams	\$13
<i>Chopped Fresh Clam with Sweet Red Bell Pepper, White Wine and Herbs</i>	
Sautéed Calamari	\$13
<i>With Garlic, Olive Oil and Pomodoro Tomato Sauce</i>	

Entrées

Sautéed Soft Shell Crabs	\$25
<i>With a Garlic, Caper Butter and White Wine Served with Asparagus and Mashed Potatoes</i>	
House Made Lobster Ravioli	\$24
<i>Done in a light Tomato Basil Cream Sauce</i>	
Pan Seared Halibut	\$26
<i>With Ginger, Lemon, Basil Sauce. Served with Risotto and Vegetables</i>	
Chicken Sorrentino	\$21
<i>With Eggplant, Prosciutto, and Smoked Mozzarella Cheese in a Wild Mushroom Marsala Sauce, Served with Mashed Potatoes and Mixed Vegetables</i>	
Veal Cutlet Parmesan	\$23
<i>With Fresh Mozzarella Cheese in a light Tomato Sauce served with Pasta Marinara and Vegetables</i>	

Wine

Stone Cellar Pinot Grigio	\$7 Glass
Laghiglione Syrah	\$9 Glass