



Specials

Appetizers

- Iceberg Wedge and Beef Steak Tomato Salad \$12
 With Crumbled Blue Cheese, Smoked Bacon, with House Made Dressing and Topped with Crispy Fried Onions
- Home Grown Beefsteak Tomato \$12
 With Fresh House made Mozzarella, Olive Oil, Garlic, Basil and a Balsamic Reduction
- Baked Stuffed Clams \$13
 Chopped Fresh Clam with Sweet Red Bell Pepper, White Wine and Herbs
- Eggplant with Smoked Mozzarella \$12
 Served with a Marsala sauce

Entrées

- House Made Lobster Ravioli \$24
 Done in a light Tomato Basil Cream Sauce
- Veal Cutlet Parmesan \$23
 With Fresh Mozzarella Cheese in a light Tomato Sauce served with Pasta Marinara and Vegetables
- Pan Seared Herb Crusted Flounder \$24
 With a Caper Cream Sauce served with Mashed Potatoes and Vegetables
- Grilled Chicken and Pappardelle Pasta \$21
 With Pancetta and Sun-dried Tomatoes in a Vodka Cream Sauce

Wine & Cocktails

- Stone Cellar Pinot Grigio \$7 Glass
- Laghiglione Syrah \$9 Glass
- French Vanilla Kiss Martini \$15
 Ciroc French Vanilla Vodka, Chambord, Pineapple Juice