

Appetizers

Bruschetta—Fresh tomatoes, basil, red onion & garlic tossed with balsamic dressing served with lightly toasted ciabatta bread topped with asiago cheese. 12

Italian Hummus— Cannellini beans pureed with lemon, garlic, olive oil and Italian herbs served with garlic grilled flat bread. 9

Italian Meatball Sliders— From scratch meatballs served on a brioche slider bun with marinara, pepperoni, banana peppers and provolone cheese. 10

Mozzarella Moons— House made breaded fresh mozzarella cheese served with marinara sauce topped with fresh basil. 10

Cheese and Charcuterie board— Smoked cheddar, brie cheese with raspberry preserves, gouda, Soppressata, Prosciutto, Pepperoni with crackers and bread. Olives and Fresh Fruit garnish 22

Salads

Caprese Tomato— Sliced rip tomatoes, fresh mozzarella cheese , red onion & fresh basil layered on a bed of spring mix drizzled with balsamic vinaigrette. 13

Nina's Italian Chicken— Boneless chicken breast, lightly breaded and sautéed served over mixed greens with black olives, grape tomatoes, red onion, pepperocini, and mozzarella cheese. 13

Chicken Cranberry Pecan— Boneless grilled chicken breast served over mixed greens, candied pecans, dried cranberries & fresh mozzarella cheese tossed in a zinfandel vinaigrette. 13

Pesto Salmon— Grilled salmon topped with basil pesto on top of mixed greens, grilled zucchini, squash, roasted red peppers and red onion. 14

Wedge Chef Salad— a wedge of iceberg lettuce with ham, turkey, Swiss and cheddar cheese, hardboiled egg, cherry tomatoes, cucumbers and shredded carrots. 14

Antipasto Salad— romaine and spring mix topped prosciutto, salami, pepperoni, provolone cheese, fresh mozzarella, olives & pepperocini. 14

Seafood

Cedar Plank Salmon—Fresh Atlantic salmon grilled on top cedar plank with whole grain mustard honey rub served with lobster mashed and garlic broccoli. 20

Cajun Blackened Salmon— Fresh Atlantic salmon Cajun seared and topped with pineapple salsa, grilled asparagus and served with creamy mushroom risotto. 18

Grilled Swordfish—Lime marinated grilled swordfish filet topped with champagne dill cream sauce served with lobster mashed potatoes and zucchini, yellow squash and red peppers simmered in white wine garlic butter. 24

Salmon Cake— From scratch fresh Atlantic Salmon cakes with minced green peppers and red onions, served with grilled asparagus, zucchini, yellow squash and red peppers, drizzled with red pepper and lemon aiolis. 17

Beef & Pork

Filet Mignon— Center cut Beef tenderloin wrapped in black pepper bacon grilled and served with bordelaise sauce served with boursin garlic mashed potatoes and garlic broccoli. 35

Italian Beef Wellington-Seared filet mignon topped with Italian herb mushroom duxelles and basil pesto wrapped in puff pastry and roasted to Medium, served with peppercorn cream bordelaise and boursin garlic mashed potatoes, sautéed zucchini, yellow squash and red peppers simmered in white wine garlic butter. 36

Porterhouse Chop— 8 oz. center cut porterhouse pork chop grilled and served with apple brandy demi compote and apricot orange drizzle topped with onion straws served with boursin garlic mashed and garlic broccoli. 19

Grilled Pork Chop Marsala - 8 oz. center cut porterhouse pork chop grilled and topped with marsala wine sauce and mushrooms served with mushroom risotto, sautéed spinach & grilled asparagus. 20

Vegetarian

Mushroom Ravioli– delectable combination of portabella, shitake, and cremini mushrooms with ricotta and parmesan cheese in a marsala mushroom cream sauce. 15

Eggplant Stack– breaded eggplant layered between fresh mozzarella, tomatoes, pesto sauce, served with penne pasta topped with a pesto marinara. 16

Fettuccini Primavera– Sautéed mushrooms, zucchini, squash, broccoli, tomatoes and shredded carrots, tossed in a light white wine garlic parmesan sauce garnished with fresh basil. 15 (can be prepared gluten free add 2)

Poultry

Chicken Paprikash– paprika floured boneless chicken breast sautéed with onion and celery served with spaetzles in a paprika cream sauce topped with a dollop of sour cream. 16

Stuffed Cornish Game Hen– Local Semi- Boneless with our cranberry, bacon, sage bread stuffing served with boursin garlic mashed potatoes with side of chicken veloute and garlic broccoli. 24

Chicken Milanese– Italian breaded boneless chicken breast topped with mushroom marsala cream served with boursin garlic mashed potatoes and zucchini, yellow squash and red pepper simmered in white wine garlic butter. 18

Chicken Brushetta– grilled chicken topped with our own bruschetta and mozzarella served with asiago polenta cakes and grilled asparagus. 17

Chicken Marsala– Sauteed chicken topped with marsala sauce served with side of pasta topped with marsala mushroom sauce. 17

Chicken Parmesan– Breaded boneless chicken breast fried golden brown topped with marinara sauce and mozzarella cheese served with side of spaghetti topped with marinara sauce. 17

Pasta

Dinners served with cup of soup or salad bread & herb butter

Spaghetti & meatballs— Hand rolled meatballs & spaghetti pasta with marinara sauce topped with asiago cheese. 14

Chicken Fettuccine Alfredo—Grilled chicken with Fettuccine and creamy asiago & parmesan sauce garnished with roasted red peppers. 16

Chicken Pesto Pasta— Grilled chicken served over penne pasta tossed in pesto cream sauce topped with diced tomatoes. 15

Langostino Angle Hair miniature lobster langostino and lobster cream sauce served over angle hair pasta topped with asiago cheese. 18

Lobster Raviolis—served with lobster cream sauce and miniature langostino lobsters topped with asiago cheese. 19

Sandwich

Served with French fries or upgrade to breaded mushrooms, onion rings,
sweet potato fries add \$1.75

Meatball Grinder: Our had rolled meatballs topped with marinara sauce & mozzarella cheese on a fresh baked baguette. 12

Chicken Parmesan Sub—breast of chicken breaded & lightly fried topped with mozzarella cheese & marinara sauce, shredded lettuce and tomatoes on a fresh baked baguette. 12

Hot Italian Baguette— ham, proisutto, salami, pepperoni, banana peppers, shredded lettuce, tomatoes, drizzled with Italian dressing. 12

Grilled Salmon Club— Grilled Fresh Atlantic Salmon, with bacon, lettuce & tomato topped with lemon aioli on a grilled ciabatta bun. 12

Prime Rib— Fresh carved Prime Rib topped with caramelized onions, mushrooms and provolone cheese served on a toasted ciabatta bun with Au Jus. 13

Italian Grilled Cheese— Fresh mozzarella cheese , tomato, basil pesto grilled on tomato swirl bread. 10 add prosciutto. 2

Vegetable Toasty—Toasted Tomato swirl bread topped with hummus spread, and pesto, mushrooms, zucchini, squash, mozzarella cheese, shredded lettuce & tomato. 11

Grilled Chicken—boneless grilled chicken breast topped with provolone cheese, lettuce, tomato & red onion on a pretzel bun

Bistro Roast Beef— with melted cheddar, bacon, fried onion straws and our house bistro sauce on a toasted pretzel bun. 13

Shoreman— 1/2 Pound Certified Angus burger topped with provolone cheese, bacon, sautéed onions & mushrooms on a toasted ciabatta bun. 13

Screaming Eagle— 1/2 pound Certified Angus burger topped with American cheese , lettuce, tomato & Smitty sauce on toasted ciabatta bread. 13

Bacon Black & Blue— 1/2 pound Certified Angus burger Cajun blackened topped with blue cheese & bacon on a pretzel bun. 13

Smitty Boy— Double Decker burger with American cheese, shredded lettuce & our famous smitty sauce with French fries and shredded lettuce salad topped with smitty sauce & pickle. 11