



Homemade Soup 6.50 Clam Chowder – Beef & Vegetables

Appetizer

Saute 18

Mussels & clams simmered in olive oil and garlic sauce.
Served with toasted garlic crostini

Entrée

Chicken Rollatini 20

Stuffed with ham, swiss cheese and spinach. Served with
a side of Broccoli and garlic or side house salad.

Seabass 27

Chilean seabass with zucchini in a white wine sauce
over linguine pasta.

Penne Alla Norma 16

Eggplant and smoked cheese in marinara sauce.

Risotto Shrimp with Asparagus 25

FRESH PASTA AVIALABLE: Pappardelle and Scialatielli
the Amalfi Coast Homemade pasta (light eggs) +\$3

Desserts

Ask your server for the Dessert Selection of the day