



APPETIZER 7

Baked Ravioli **\$7.95**

a sample of our spinach & meat ravioli on top of our marinara sauce sprinkled with mozzarella, then baked

Crab Stuffed Mushrooms **\$7.95**

crimini mushroom caps stuffed with fresh shallots & crab mixture, lightly topped with asiago cheese & then baked

Artichoke Dip **\$7.95**

Artichokes, roasted red & yellow peppers, in a garlic cream sauce & topped with asiago cheese. Baked & served with our crusty sourdough bread

Bruschetta Lucia **\$6.95**

fresh basil, oven roasted tomatoes, roasted red peppers, kalamata olives & parmesan on our crusty sourdough bread

Arancini **\$8.95**

Breaded risotto rice balls stuffed with spicy fontanini sausage, mozzarella & baby green peas. Served on a bed of bolognese sauce & then baked

Calamari **\$8.95**

Lightly breaded & served with a spicy lemon aioli sauce. Town Dock calamari is the best I have ever had

Homemade Soup **AVAILABLE OPTIONS**

homemade soup the way it is supposed to be made from scratch, i am very proud of all my soups

Cup: \$4.95

Bowl: \$5.95

PASTA 16

Bolognese **\$14.95**

Our version of this classic red sauce. Crumbled sausage, grated carrots and fresh garlic tossed with angel hair

Alfredo **\$13.50**

made with fresh garlic, schroeder heavy cream and sweet butter from local farms tossed with fettuccine

Aglio Olio **\$13.50**

Sweet butter, extra virgin olive oil, garlic, red onions & parsley. Served with fresh roma tomatoes & tossed with fettuccine

Spaghetti & Meatballs **\$15.95**

memorable homemade meatballs in our rich tomato sauce & tossed with spaghetti

Primavera **\$15.95**

Fresh sautéed garden vegetables with a choice of alfredo, marinara or aglio olio sauce. Tossed with fettuccine

Artichoke Heart Saute	\$15.95
roasted red & yellow roasted peppers, sliced red onions & artichokes sautéed in a white wine aglio olio sauce & tossed with angel hair	
Shrimp & Garlic	\$18.95
net caught 16-20 sized black tiger shrimp sautéed in our aglio olio sauce with red onions & tossed with fettuccine	
Chicken & Broccoli	\$15.95
sautéed chicken chunks & steamed broccoli served on top of our rich alfredo sauce & tossed with fettuccine	
Pesto	\$14.95
Fresh basil, garlic, parmesan, extra virgin olive oil & pine nuts combined into a homemade puree sauce. Tossed with fettuccine	
Sun Dried Tomato Pesto	\$15.50
our pesto sauce fused with finely chopped sun dried tomatoes & tossed with fettuccine	
Seafood Cannelloni	\$18.95
Our rich seafood mixture of crab, shrimp, scallops, ricotta, fresh basil & sun dried tomatoes wrapped in a pasta sheet. Topped with a portabella mushroom cream sauce	
Scallops & Crab	\$19.95
Deep sea scallops and chilean crab leg meat sautéed in a white wine aglio olio sauce with red onions, fresh lemon & chiffonade basil. Tossed with fettuccine	
Shrimp Macalester	\$19.95
jumbo black tiger shrimp, organic spinach & garlic in a sun dried tomato mascarpone sauce tossed with fettuccine named after the macalester professors who roundly bugged us to make this special a part of the permanent menu	
Meat Ravioli	\$14.95
Seasoned ground pork, parmesan, red onions & fresh parsley. Topped with our marinara sauce	
Ravioli Carmelo	\$15.95
prosciutto, fresh basil & ricotta cheese topped with our alfredo sauce & sprinkled with toasted walnuts	
Spinach & Cheese Ravioli	\$14.95
Fresh spinach, ricotta cheese & parmesan. Topped with our marinara sauce	

ENTREE 11

Chicken Milanese	\$16.95
lightly breaded, topped with a seasoned lemon butter sauce & baked golden	
Chicken Parmigiana	\$16.95
lightly breaded & covered with our marinara sauce & parmesan, then baked	
Chicken Picatta	\$16.95
pan sautéed with butter, olive oil, white wine, squeezed fresh lemon & capers	
Rosemary Chicken	\$16.95
sautéed with olive oil & roasted garlic topped with fresh rosemary & parmesan then baked	
Chicken Carmelo	\$17.95
signature entree lightly breaded, baked & topped with fresh crab, parmesan & a lemon cream sauce served over angel hair & garnished with roasted vegetables	

Veal Parmigiana	\$17.95
provimi veal (8oz) lightly breaded then covered with our marinara sauce & parmesan then baked	
Veal Picatta	\$17.95
provimi veal (8oz) sautéed clean in butter, olive oil, white wine, squeezed fresh lemon & capers	
Brascioletti	\$20.95
new york strip steak (12oz) stuffed with garlic, roasted red & yellow peppers, parmesan & topped with a seasoned butter sauce	
Bistecca Pomadora	\$20.95
new york strip steak (12oz) stuffed with roasted garlic & parmesan placed on a bed of marinara & topped with sautéed onions, mushrooms & roasted peppers	
Costoelette Rosemarino	\$20.95
new york strip steak (12oz) stuffed with garlic, sun dried tomatoes, fresh rosemary & parmesan topped with a seasoned butter sauce	
Salmone	\$17.95
sockeye salmon fillet baked with roasted garlic & fresh rosemary in a seasoned lemon butter sauce served over angel hair & garnished with roasted vegetables	