



## ANTIPASTI (APPETIZERS) 9

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### Crab Cakes

**\$12.95**

our special crab cakes, paneed and served with a celery remoulade and tangy sweet pepper sauce.

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### Grilled Filet Tips

**\$12.95**

grilled filet mignon tips smothered in a rich madeira demi-glace served over toast points.

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### Crab Claws

**\$12.95**

marinated in our special vinaigrette with fresh herbs or lightly battered and fried, served with remoulade.

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### Grilled Portobello Mushroom

**\$9.50**

a house favorite!! portobello mushroom grilled to perfection, served over a veal demi-glace with a coarse tomato marinara di casa and gorgonzola cheese.

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### Fried Calamari

**\$8.95**

thinly sliced rings of baby squid, lightly battered and fried, served with sweet horseradish and marinara sauce

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### Spinach Artichoke Dip

fresh spinach and artichokes in a cream cheese based dip served with our signature bowtie pasta chips.

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### Rosemary Brandy Shrimp

**\$12.95**

sauteed gulf shrimp flamed in apricot brandy and finished with fresh rosemary and cream.

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### Oyster Brochette

**\$12.95**

fresh louisiana oysters wrapped in applewood bacon and deep fried, served with a sour cream horseradish sauce.

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### Mozzarella Caprise

**\$8.95**

fresh mozzarella cheese and roma tomatoes marinated in our balsamic vinaigrette.

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## ZUPPA (SOUP) 1

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### Artichoke Crabmeat Bisque

**AVAILABLE OPTIONS**

a delightful cream base soup with artichoke hearts and lump crabmeat.

Bowl: \$7.50

Cup: \$4.00

## INSALATA (SALAD) 2

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### Classic Caesar

whole hearts of romaine, assertively dressed in our golden caesar dressing topped with parmesano-reggiano cheese.

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### House Salad

mixed greens served with our house vinaigrette or a caesar salad.

## CARNE DI MANZO (STEAKS) 3

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**Ribeye** **\$26.95**

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**Filet Mignon** **\$27.95**

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**Filet Mignon** **\$39.95**

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## VITELLO (VEAL) 4

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**Veal Mattina** **\$26.95**

paneed veal with shrimp, jumbo lump crabmeat, crawfish tails and artichoke hearts in a chardonnay cream sauce, served over angel hair pasta.

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**Veal Genovese** **\$26.95**

medallions of veal sauteed with jumbo lump crabmeat, mushrooms, asparagus, and roasted shallots topped with a light madeira cream sauce served over angel hair pasta.

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**Veal Piccata** **\$19.95**

veal medallions sauteed in lemon, butter and wine, served over angel hair pasta. chicken may be substituted upon request.

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**Veal Gamberi Parmesan** **\$23.95**

paneed veal and sauteed fresh gulf shrimp, topped with marinara, mozzarella and parmesano-reggiano, served over angel hair pasta.

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## POLLO - CHICKEN 2

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**Chicken Ruffino** **\$19.95**

boneless breast of chicken paneed in lemon butter with shrimp, mushrooms and artichoke hearts in a light white sauce with a splash of sherry and served on a bed of angel hair pasta.

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**Chicken Marsala** **\$17.95**

a boneless breast of chicken sauteed with mushrooms, sweet marsala wine and a touch of veal demi-glace, served over angel hair pasta.

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## FAVORITES 5

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**Seafood Fettuccine Alfredo**

fettuccine topped with sauteed shrimp, lump crabmeat and crawfish tails in our creamy alfredo sauce. chicken may be substituted upon request.

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**Eggplant Lorenzo** **\$21.95**

poached eggplant blended with shrimp, crabmeat and seasoned bread crumbs topped with and au-gratin sauce, served with angel hair.

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**Lasagna** **\$21.95**

four cheeses, baby spinach, bolognese and house made marinara.

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**Shrimp Scampi** **\$19.95**

large gulf shrimp sauteed in butter, white wine, virgin olive oil and garlic served over a bed of linguine.

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**Baked Oysters Mario** **\$21.95**

fresh gulf oysters rolled in seasoned bread crumbs, olive oil, butter, lemon, served with angel hair pasta.

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## CONTORNI (SIDE ITEMS) 6

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**Pasta**

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**Baked Potato**

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**Yukon Gold Garlic Mashed Potatoes**

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**Steamed Asparagus**

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**Sauteed Mushrooms**

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**Hollandaise Or Bernaise Sauce**

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