

Appetizers

Shrimp Beeps

Pan seared then served in our spicy marinara sauce~14.95

Artichoke Hearts Oregana

Francese style baked with mozzarella & toasted bread crumbs~14.95

Mushrooms & Polenta

Truffle scented sauté mushrooms over soft parmesan polenta~14.95

Baby Maine Mussels

Simmered in a spicy tomato & basil sauce~15.95

Clams Oregana my Way

Clams simmered in oil & garlic and topped with toasted bread crumbs~15.95

PASTA

Homemade Orrechiette

Brussels sprouts, sweet sausage, white beans ,oil & garlic toasted bread crumbs~23.95

Homemade Lobster Ravioli

Jumbo shrimp pink cream sauce hint of sherry~27.95

Homemade Ricotta Gnocchi

Your choice of creamy pesto or fresh tomato & basil~21.95

Homemade Cavatelli

Baked with a beef bolognese & fresh ricotta & mozzarella~26.95

Entrees

Wild Atlantic Halibut

pan seared then baked with a gremolata crust on a bed of spinach & beans~35.95

Black Cod

Clams, mussels & shrimp slow cooked with fresh tomato on a bed of spaghetti ~35.95

Chicken Avellino

Breaded chicken cutlets, topped with spinach & mozzarella served with spaghetti garlic oil 28.95

Veal Parm Twist

Classic veal parm topped with crumbled sausage & ricotta served with pasta~29.95

Pork Chop Giambiotta

Peppers(hot or sweet), onions mushrooms sausage topped with crispy potatoes~34.95