

## ***Appetizers***

### ***Shrimp Beeps***

*Pan seared then served in our spicy marinara sauce~14.95*

### ***Artichoke Hearts Oreganata***

*Francese style baked with mozzarella & toasted bread crumbs~14.95*

### ***Mushrooms & Polenta***

*Truffle scented sauté mushrooms over soft parmesan polenta~14.95*

### ***Baby Shrimp Arrabbiatta***

*Flash fried in a spicy garlic sauce touch of red wine vinegar~15.95*

### ***Clams Oreganata My Way***

*Little neck clams steamed with olive oil & garlic topped with toasted breadcrumbs~15.95*

## **PASTA**

### ***Rigatoni***

*Shrimp, sautéed broccoli rabe hot cherry peppers ,white beans garlic & oil~27.95*

### ***Homemade Garganelli Pasta***

*Petite meatballs, fresh Plum tomato, basil, fresh ricotta~27.95*

### ***Spaghettini Pasta***

*Blue claw crabmeat, shrimp, baby spinach, garlic & olive oil~32.95*

## **Entrée**

### ***Jail Island Salmon***

*Pan Seared over spinach & beans~35.95*

### ***Branzino***

*Blackened & served over an arugula, red onion & tomato salad lemon & olive oil~34.95*

### ***Georges Banks Flounder***

*Francese style artichokes, white wine, lemon, served with potato & vegetable~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*

### ***Garlic Shrimp***

*Jumbo shrimp sautéed in our signature sauce on a bed of creamy rissoto~32.95*