

APPETIZERS

Shrimp Beeps

Pan seared then served in our spicy marinara sauce~15.95

Mussels Fra Diavolo

Mussels simmered in a spicy tomato & basil sauce~15.95

Clams Oregana My Way

Little Neck Clams Steamed in garlic & oil and topped with crispy breadcrumbs~15.95

Artichoke Hearts Oregana

Francese Style topped with mozzarella & breadcrumbs & baked~15.95

Baked Broccoli Rabe

Long Hots, baby meatballs, baked in oven with melted mozzarella~15.95

PASTA

Orrechiette Pasta

Brussels sprouts, sausage, white beans, garlic & oil topped with bread crumbs~25.95

Seafood Fra Diavolo

Clams, mussels, shrimp, cod over spaghetti~35.95

Linguine Siciliano

Chopped long hots ,anchovies, extra virgin olive oil, toasted bread crumbs~25.95

ENTRÉE

Wild Black Cod Oregana

Baked in a cast iron skillet topped with a panko crust served with sautéed spinach & whipped potato~38.95

Garlic Shrimp

Pan Seared in our signature sauce on a bed of creamy risotto

Veal Parm Twist

Crumbled sausage, ricotta, on top of our traditional veal parm~30.95

Chicken Avellino

Breaded chicken cutlets, topped with spinach & mozzarella served with spaghetti garlic oil~29.95

Double Cut White Chester Pork Chop Giambotta

Peppers (hot or sweet), onions, mushrooms, sausage, topped with crispy potatoes~40.95

(Substitutions or Entrée sharing may be subject to a surcharge)