

~DINNER~

Appetizers~

Shrimp Cocktail \$4 each

Served with cocktail sauce and lemon

Eggplant Rollatini \$13

Lightly fried eggplant rolled with ricotta cheese topped with Pomodoro

Fried Calamari with Cherry Peppers \$15

Served with marinara sauce

Coconut Shrimp with Sweet and Sour \$18

4 Deep fried shrimp coated in coconut flakes

Crab Cakes \$17

Lump crab, red pepper and bay seasoning, breaded and lightly fried

Antipasto Board \$20

Prosciutto di Parma, Genoa Salami, Sharp Provolone, Mozzarella, Parmesan Cheese, Mixed olives, roasted red peppers, grapes leaves, roasted tomato, artichoke, & crostini

Shrimp Puttanesca \$18

4 Grilled Shrimp, Tomatoes, olives, spicy garlic sauce over spinach

Rosemary Sea Salt Chicken Wings \$18

Pizza~

Margarita \$14

Roma tomatoes, mozzarella & basil

Picante \$15

Pepperoni, crumbled Italian sausage, pomodoro & mozzarella

Fig & Prosciutto Pizza \$18

Fig spread, mozzarella cheese, topped with Prosciutto arugula & Balsamic Glaze

Meatball Pizza \$15

Ricotta, Mozzarella, meatballs, topped with fresh basil

Soups:

Soup of the day :

Chef's selection

Chicken Vegetable Soup \$5

Classically Prepared

Salads~

Caesar \$9

Romaine lettuce, house-made Caesar dressing, parmesan cheese & croutons

Mixed Greens \$7

Mixed greens, tomato, cucumber, onion & olives with house vinaigrette

Iceberg Wedge Salad \$9

Crumbled bacon, chopped tomato & onion with blue cheese dressing

BBQ Chicken Cobb Salad \$16

Romaine, tomato, bacon, avocado, hard-boiled egg, BBQ grilled chicken, corn, avocado & blue cheese dressing

Summer Salad \$15

Spinach, seasonal berry, sliced almonds, goat cheese, tossed in an orange vinaigrette

Add-ons: Chicken \$5, Shrimp \$4 (per piece), 8 oz. Sirloin Tips \$10

Seafood~

Grilled Salmon \$28

Grilled salmon fillet served with roasted vegetable couscous & topped with a lobster emulsion

Lobster Ravioli \$32

With a lobster tomato cognac cream sauce topped with poached lobster meat

Seafood Risotto \$38

Risotto tossed with lobster, shrimp, corn, spinach & parsnip sauce

Swordfish Piccata \$28

Swordfish fillet pan seared with a lemon white wine sauce and capers served with parmesan risotto and grilled asparagus

Ahi Tuna \$32

Pan seared ahi tuna served over sushi rice, caramelized zucchini, green onion topped with sirracha & tamarind sauce

Lobster Scampi \$34

Tender lobster meat sautéed with butter, garlic, diced tomato & white wine tossed with linguini

Steaks & Chops~

12oz Prime N.Y. Sirloin \$30

*With mashed potatoes & sautéed spinach
A LA MAMA 32*

8 oz. Filet Mignon \$34

8 oz. filet mignon topped with a balsamic demi glace served with roasted potatoes and asparagus

Garlic Rosemary Pork Chop \$26

Bone-in, center cut pork rib chop, marinated in rosemary & garlic, fire grilled served with sautéed peppers & mashed potatoes

Surf & Turf \$45

8 oz. filet topped with poached lobster served with mashed potatoes and caramelized Brussel sprouts

Bone- In Veal Chop Pizzaiola \$38

Bone-in veal chop topped with a tomato, garlic, roasted pepper, olive & oregano sauce served with mashed potatoes and broccoli rabe

Club Classics~

Rigatoni Bolognese \$24

Ground pork, veal & beef simmered in a pink pomodoro sauce, tossed with rigatoni & topped with herbed ricotta & parmesan cheese

Linguini Alle Vongole \$22

Whole littleneck & chopped calms sautéed with garlic, white wine & fresh herbs, tossed with linguini & served red or white

Veal and Chicken Marsala \$27/ \$23

Pan sautéed medallions with crimini mushrooms & marsala wine demi, served with mashed potatoes & sautéed spinach

Cappellini Con Pollo \$25

Grilled chicken tossed with mushrooms, broccoli, & roasted tomato in a garlic white wine sauce over cappellini topped with Pecorino Romano cheese

Tuscan Gnocchi \$26

Italian sausage, spinach tossed in a cream sauce, topped with parmesan cheese

Veal and Chicken Parmesan \$26/ \$22

Lightly fried cutlets topped with pomodoro sauce & mozzarella served over penne or linguini

Chicken Francaise \$22

Egg battered chicken medallions sautéed with lemon, white wine & butter served with mashed potatoes & spinach

Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

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50TH ANNIVERSARY

2021