

APPETIZERS:

CLAM CHOWDER 8
New England style

FRIED CALAMARI 19
Topped with hot cherry peppers & cherry tomatoes, served with marinara sauce

MEATBALLS & RICOTTA 11
Our pork, beef & veal recipe over marinara sauce & ricotta cheese

CLAMS CASINO 17
1/2 dozen Northern Middle Neck clams stuffed with prosciutto, provolone, roasted red peppers, onions, garlic & Italian seasoned breadcrumbs

ITALIAN SAUSAGE 12
Made from scratch mild Italian sausage sautéed with tri-color bell peppers & onions

★ BEEF CARPACCIO 14
Thin sliced Top Eye Round topped with baby arugula, shaved Reggiano, capers & lemon truffle dressing

PASTA E FAGIOLI 8
A traditional family recipe

OCTOPUS CARPACCIO 19
Thin sliced octopus topped with pickled onions, sliced cherry tomatoes, capers & lemon dressing

BRUSCHETTA 9
Diced tomatoes, garlic & basil marinated in EVOO, served over our Italian bread with shaved Reggiano & balsamic glaze

CLAMS OREGANATA 15
1/2 dozen Northern Middle Neck clams topped with Italian seasoned breadcrumbs

EGGPLANT ROLLATINI 12
Golden fried eggplant stuffed with ricotta cheese & parsley, topped with mozzarella Grande & marinara sauce

BURRATA & PROSCIUTTO 19
4 oz. Burrata Grande served with thin sliced prosciutto di Parma, baby arugula, cherry tomatoes, topped with balsamic glaze & EVOO

SALADS:

CLASSIC CAESAR 10
Romaine hearts, croutons, Reggiano & creamy Caesar dressing

BEETS & ORANGES 14
Baby arugula, sliced beets, oranges, goat cheese & citrus vinaigrette

FRESH GARDEN 9
Romaine hearts, tomatoes, carrots, cucumber, onions & vinaigrette

THE GREEK 12
Chopped romaine hearts, bell pepper, tomatoes, cucumber, onions, kalamata olives, feta cheese & balsamic dressing

ENTRÉE SPECIALS:

TRADITIONAL TURKEY DINNER 29
Oven roasted turkey breast, served with traditional breadcrumb stuffing, French green beans, mashed potatoes, turkey gravy and cranberry sauce

MEDITERRANEAN SHRIMP SCAMPI 34
Jumbo shrimp sautéed in a lemon, minced garlic butter & white wine sauce with red pepper and artichoke hearts, served over linguine

PORK CHOP 39
12 oz. Bone-in grilled pork chop, topped with sautéed peppers, kalamata olives, onions and mushrooms in a fresh tomato basil sauce, served with French green beans and mashed potatoes

VONGOLE DI PARMA 29
3/4 lb. West Coast Manila clams sautéed in white wine, garlic & EVOO sauce, topped with crispy prosciutto, served over linguine

VEAL SCARPARIELLO 34
Milk-fed veal sautéed with roasted red peppers, onions, mushrooms, kalamata olives, mild pepperoncini & mild sausage in a light Marsala wine sauce, served with French green beans and mashed potatoes

CHICKEN SICILIANA 24
Thin pounded chicken topped with marinara sauce, eggplant and melted mozzarella, served with mashed potatoes and green beans

FILET MIGNON 49
8 oz. center-cut grilled tenderloin served with French green beans, mashed potatoes and tri-color creamy peppercorn sauce

PAN SEARED SALMON 34
8 oz. pan seared Atlantic salmon topped with a red pepper saffron sauce, served with French green beans and mashed potatoes

GLUTEN-FREE PRIMAVERA 19
Gluten-free penne sautéed with broccoli, spinach, mushrooms, carrots and peas

DESSERTS:

CARROT CAKE 12
Served with vanilla gelato

KEY LIME PIE 10
7 Mile Smile

CONSUMER INFORMATION: OUR PRODUCTS MAY CONTAIN WHEAT, EGG, DAIRY, SOY, NUTS, SHELLFISH, OR SEAFOOD ALLERGENS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.