

# BEGINNINGS

**Pasta Fagioli** White beans, prosciutto, and pasta with torn basil and extra virgin olive oil 5.99

**Chesapeake Bay Crabcakes** Lump crab topped with fresh cucumber, sweet chili and banana pepper salsa 8.99

9 **Pan-Seared Risotto Cakes** Stuffed with prosciutto and fresh mozzarella, topped with homemade pesto and marinara 5.99

**Clam Zuppa** Native littleneck clams with Tuscan white beans and Italian sausage in a spicy tomato or white wine sea broth 9.99

**Pan-Seared Mozzarella** Panko-encrusted fresh mozzarella with marinara, basil pesto, and extra virgin olive oil 5.99

**Cornmeal-Encrusted Calamari** Tossed with arugula, banana peppers and balsamic glaze 9.99

9 **Fresh Native Littleneck Chowder** In your choice of red, white or clear sea broth 5.99

**Shrimp Cocktail** With horseradish dipping sauce 7.99

**Bistro Flatbread** Grilled chicken, roasted tomatoes, garlic, provolone, and fresh basil 8.99

**Grilled Pizza Verde** Grilled artichokes, marinara, basil pesto, mozzarella and roasted peppers with parmesan cheese and extra virgin olive oil 9.99

**Grilled Pizza Margherita** Vine-ripened tomatoes, basil and fresh mozzarella 8.99

9 **Antipasti** Imported salame, prosciutto, capicola, imported cheeses with grilled artichokes and marinated olives. Served for two 13.99

# SALADS

**Caprese** Fresh mozzarella, vine-ripened tomatoes, and basil drizzled with extra virgin olive oil and balsamic reduction 6.50

**Caesar** Crisp romaine with house made Caesar dressing, shaved parmesan and croutons 6.99  
\*add chicken 2.99      \*add salmon 5.99

**Bistro Salad** With grape tomatoes, croutons, fresh cucumber and balsamic vinaigrette 4.99

9 **Fresh Baby Arugula Salad** With pine nuts, strawberries, mandarin oranges and goat cheese in honey lemon vinaigrette 6.99

## PASTA

Whole Wheat Pasta Available for 2.25

- 9 **Rigatoni Bolognese** House made bolognese tossed with rigatoni, extra virgin olive oil and fresh parmesan cheese 13.99
- Spaghetti with Clams** Fifteen clams in your choice of roasted tomato or white wine sea broth 15.99
- Lobster Sacchetti** With ricotta filled pasta purses, fresh lobster, and white truffled cream 18.99
- Baked Rigatoni** With wild mushrooms, asparagus, and grape tomatoes with marinara sauce and fresh mozzarella 12.99
- 9 **Shrimp Capri** Black tiger shrimp, artichokes, capers, tomatoes, and red onion with spaghetti in a goat cheese cream 17.99
- Fresh Potato Gnocchi** With prosciutto, asparagus, and four cheeses in tomato basil cream sauce 12.99
- Sausage and Rabe** penne, Italian sausage, broccoli rabe, and roasted peppers tossed with penne pasta, parmesan and extra virgin olive oil 11.99
- Lobster Cardinale** Fresh hulled lobster with cappellini in an herbed tomato butter 18.99

## CHICKEN

- Marsala** With penne, marinara and fresh basil 15.99
- Francese** With white wine, lemon, and butter, over cappellini 14.99
- 9 **Milanese** Over wild greens, red onions, capers, olives and extra virgin olive oil 14.99
- Parmesan** With potato gnocchi, marinara and basil 15.99

## SEAFOOD

- Pan-Seared Diver Scallops** With leeks, potatoes, and bacon gratin with baby arugula and rosemary lemon butter 17.99
- Herb-Encrusted Cod** With fresh vegetables and linguine in white wine, lemon, and butter 13.99
- Seafood Fra Diavolo** A selection of fresh seafood tossed with linguine 18.99
- 9 **Parchment Baked Seafood** Ask your server for our daily seafood selection Market Price
- Lobster and Spinach Stuffed Sole Francese** Served with lightly grilled asparagus 19.99

## BEEF PORK VEAL

- Gingersnap-Encrusted Pork Tenderloin** With whipped Yukon Gold potatoes, grilled asparagus and red wine reduction 15.99
- 9 **Ossobuco** Braised pork shank with saffron risotto and vegetable purée 16.99
- Braised Short Ribs of Beef** With espresso and chocolate served with sweet potato mash and bourbon roasted vegetables 19.99
- Grilled Rib-eye Steak** With peppercorn pecorino, lemon, and rosemary served with an herb and parmesan risotto stuffed pepper 18.99
- 9 **Grilled Beef Tenderloin** Over baby portobello mushrooms and grilled red onion with potatoes and brandy cream 17.99
- Veal Parmesan** With gnocchi, marinara and fresh basil 17.99  
add eggplant, ricotta, and provolone for 2.00