

MENU

• *appetizers* •

ANTIPASTO

12.00 sm / 14.00 lg

Mixed greens with Italian meats and cheeses, pepperoncini, garbanzo beans, olives, anchovies, and Italian dressing

SAUSAGE NUGGET PARMESAN

10.00

Generous portion of our fried homemade sausage nuggets served on top of garlic toast with mozzarella cheese and our homemade tomato sauce.

CALAMARI

11.50

Lightly breaded calamari deep fried and served with our homemade tomato sauce.

SICILIAN STYLE CALAMARI

12.50

Lightly breaded calamari deep fried and served with kalamata olives, banana peppers, and balsamic reduction.

SHRIMP COCKTAIL

10.00

Four chilled, tail-on shrimp with cocktail sauce.

GARLIC BREAD

5.50

Homemade Italian bread with garlic, butter, and seasonings.

w/ mozzarella 6.50

HOMEMADE GREENS & BEANS

9.50

Select greens sauteed with garlic and oil and finished with cannellini beans and chicken broth.

w/ sausage 11.50

MOZZARELLA STICKS

9.50

Battered deep fried whole-milk mozzarella with our homemade tomato sauce.

DELUXE STYLE POTATO SKINS

11.00

Four baked potato shells with cheddar cheese, bacon bits, and sour cream.

FRIED RAVIOLI

9.50

Breaded, cheese filled ravioli deep fried and served with our homemade tomato sauce.

• *salads* •

TOSSED SALAD

4.75

Fresh iceberg lettuce and mixed greens with your choice of dressing.

w/ Creamy Bleu Cheese or Roquefort 5.50

TOSSED SALAD DELUXE STYLE

15.25

Boneless chicken breast flame-broiled or fried chicken tenders over salad greens served with your choice of dressing.

DRESSINGS: House Italian, Sweet Vidalia Onion, French, Ranch, Russian, Honey Mustard, Fat-free Raspberry Vinaigrette, Honey Dijon, Peppercorn Parmesan, Fat free Balsamic Vinaigrette

* Creamy Bleu Cheese or Roquefort (Italian with crumbled bleu cheese)

Extra Dressings \$.50

Extra Blue Cheese, Ranch Dressings \$.75

• *soup* •

SOUP DU JOUR

5.00 cup/7.00 bowl

Seafood/Clam Chowder

5.50 cup/8.00 bowl

French Onion/when available

7.50 bowl

All entrees are served with a side of pasta
OR
choice of French Fries or Baked Potato with the vegetable of the day.
Half orders are available on some menu items.
Split plate charge - 5.00

• *seafood* •

HADDOCK

19.00

Fried: boneless, skinless haddock with a light breading.
Broiled: skinless haddock fillet finished with seasoned drawn butter.

HADDOCK DELUXE

21.00

Broiled haddock served with a seafood-base cheddar cheese sauce with a touch of dry sherry.

FRIED SCALLOPS

23.50

Lightly breaded and fried.

BROILED SCALLOPS

28.50

Broiled and served with seasoned drawn butter.

BROILED SEAFOOD PLATE

42.50

Haddock, Shrimp, Scallops, Lobster Tail 5 zo.

LOBSTER TAIL

Market Price

9 oz Atlantic Cold Water Lobster Tail served with drawn butter.

FRIED SHRIMP

21.50

Eight tail-on shrimp, lightly breaded and fried golden brown

BROILED SHRIMP

24.50

Seasoned, tail-on shrimp, broiled and finished with seasoned drawn butter.

FRIED FISHERMAN'S PLATE

28.25

Haddock, four shrimp, four scallops, and two stuffed shrimp.

SURF & TURF

Market Price

9 oz Atlantic Cold Water Lobster Tail and 8 oz choice cut Delmonico.

• *beef* •

Our beef dinners are seasoned with salt and pepper, flame broiled, and finished in a dab of butter.

BEEF & REEF

37.95

8 oz choice Delmonico steak served with five shrimp fried, boiled, or cajun style.

DELMONICO STEAKS

8oz 26.95

12oz 31.95

USDA choice, cut, and trimmed in-house.

NY STRIP STEAK

31.95

12 oz USDA choice cut in-house.

• *pork* •

PORK CHOPS

one 15.95/ two 21.95

Basted in our special marinade then flame-broiled.

DEEP-FRIED PORK CHOPS

one 15.95/ two 21.95

Battered and lightly breaded, then deep-fried.

• *chicken* •

DELUXE STYLE BONELESS CHICKEN BREAST 16.95

Seasoned and marinated in our special Deluxe marinade or with our molasses-based BBQ sauce then flame-broiled.

CHICKEN TENDER DINNER 16.00

Lightly breaded and fried. With french fries.

• *alfredo* •

Our alfredo dinners are made with our own specialty blended Alfredo Sauce and served over your choice of pasta, or with a side dish of your choice
Side of Alfredo Sauce - 2.50

CHICKEN ALFREDO 23.95

Fried chicken cutlet, fried chicken tenders, or flame broiled chicken breast.

VEAL ALFREDO 25.95

Fried veal cutlet

SCALLOPS ALFREDO 31.50

Fried or flame-broiled scallops.

SHRIMP ALFREDO 27.50

Fried or flame-broiled shrimp.

CHICKEN CACCIATORE 20.50

Whole chicken meat in a marinara sauce with sweet peppers, onions, celery, mushrooms, and sweet basil. Served over your choice of pasta.

ROASTED HALF CHICKEN 19.25

Our half chicken is generously seasoned with Italian herbs and spices then roasted to perfection.

CHICKEN MARSALA 23.50

Sautéed chicken breast with shallots & mushrooms finished in a Marsala wine sauce

• *parmesan* •

All of our parmesans are prepared with whole- milk mozzarella and our homemade tomato sauce then baked in our oven.
Side of sauce - 1.50

CHICKEN PARMESAN 20.95

8 oz boneless, skinless chicken cutlet with seasoned breading then lightly fried.

VEAL PARMESAN 22.95

Veal cutlet with seasoned breading then lightly fried.

HADDOCK PARMESAN 20.50

Broiled or fried haddock.

EGGPLANT PARMESAN 20.50

Breaded, fried eggplant layered with a Romano and whole-milk mozzarella cheese, and our homemade tomato sauce.

PARMESAN PARADISE 25.50

A sampler platter with veal, chicken, and eggplant parmesan. ***No Substitutions***

• *pasta* •

All pasta entrees are served ala carte as listed.

Side of sauce - 1.50

Split plate charge - 5.00

BAKED LASAGNA 20.50

Fresh Pasta sheets layered with our specialty meat blend. Ricotta, mozzarella and romano cheeses, baked and topped with our homemade tomato sauce

MANICOTTI 19.50

Four Homemade crepes with seasoned ricotta cheese filling.

CHEESE RAVIOLI 19.00

Six jumbo cheese filled pasta pillows with our homemade tomato sauce.

PASTA YOUR WAY

Choice of Spaghetti, Ziti, Rigatoni, Linguine, Capellini, or Angel Hair.

- with our home made tomato sauce 15.00*
- with Meatballs 19.00*
- with Italian Sausage 19.00*
- with Mushrooms 18.25*
- with imported olive oil and garlic 17.50*
- with imported olive oil and hotpeppers 18.50*
- with Marinara Sauce 17.50*
- with Greens and Beans 19.50*
- with Alfredo Sauce 19.00*
- with Red Clam Sauce 20.00*
- with White Clam Sauce 20.00*
- with Vodka Cream Sauce 19.50*

GNOCCHI 17.50

Handmade potato gnocchi and our homemade tomato sauce.

PASTA PLEASER PLATE 23.50

Lasagna, Manicotti, Ziti, and Spaghetti with meatballs or sausage. * No Substitutions *

• *sandwiches* •

HOT MEATBALL 13.50

Our homemade meatballs served on Italian bread with our homemade tomato sauce with french fries.

w/ Mozzarella 14.50

HOT SAUSAGE 14.00

Our homemade Italian sausage topped with our homemade tomato sauce with french fries.

w/ Mozzarella 15.00

FISH SANDWICH 14.25

Breaded deep-fried haddock with french fries.

w/ cheese 15.25

HAMBURGER 13.75

1/2 lb burger with French Fries.

CHEESEBURGER 14.75

1/2 lb burger with French Fries

DELUXE BURGER 15.75

1/2 lb burger with lettuce, tomato, onion, mayonnaise, & French Fries.

w/ cheese 16.75

• *pizza* •

Semi-thin crust pizza topped with mozzarella and our zesty pizza sauce.

Baked in our slate pizza oven!

9" WITH CHEESE 10.00

Additional Toppings (1.50) each

16" WITH CHEESE 18.00

Additional Toppings (2.00) each

TOPPINGS: Extra cheese, pepperoni, mushrooms, sausage, meatballs, salami, green peppers, hot peppers, roasted red peppers, onions, black olives, banana peppers, and anchovies.