

Main Menu

Appetizers

Roasted Stuffed Red Peppers

roasted red bell pepper halves, stuffed with pesto, crowned with proscuitto & melted provolone cheese

Bruschetta

chopped fresh roma tomatoes, red onion, garlic, olive oil, , served w/ garlic oil drizzled toasts points

Seafood Bruschetta

our house bruschetta with lump crabmeat & shrimp

Spinach & Artichoke Crostini

mixed with garlic & freshly grated parmesan, served on garlic oil drizzled toast points

Stuffed Mushroom Caps

twin portabellas stuffed with our homemade crab imperial and baked in a velvety lobster cream sauce

Oysters Remo

named for our dear friend, chef remo. six baked oysters topped with bacon ~ horseradish crab imperial

Casino Royale

six succulent clams topped with our own blend of chopped peppers, onions, crisp bacon and melted provolone cheese

Barbequed Shrimp

six bacon & cheese wrapped shrimp & our tangy b.b.q. sauce

Breaded Calamari

fresh calamari, hand breaded & fried lightly golden. served with two dipping sauces

Sausage, Peppers, & Onions

sweet italian sausage with red & green bell peppers and onions sauteed with garlic in olive oil and marsala wine

Mussels Adolfo

mussels (in shells) in our lemon, white wine & garlic sauce. served with garlic bread for dipping. and

youre gonna wanna dip!

Mussels Marinara

mussels sauteed (in shells) in a slightly spicier version of our marinara sauce.. served with garlic bread wedges

House Combo

steamed mussels & clams in olive oil, butter, garlic, herbs, & wine

Homemade Soups

Homemade Soups

at least two made daily. servers will describe.

Salads

Antipasti

a seasonal array of vegetables, meats, & cheeses served on a bed of fresh greens & drizzled with our house italian dressing

House Salad

salad as an entree

Specialties Of The House

The Trio

chicken florentine, shrimp scampi, and pasta with marinara sauce. served with little garlic bread wedges

The Chefs Surf & Turf

nightly selection from the land & sea

The Crabby Angel

named for my bellissimo bride...jumbo lump crabmeat and fresh asparagus sauteed in olive oil with garlic, tarragon, lemon & white wine. served over angel hair pasta

Eggplant Parmigiana

coated in a seasoned batter, fried golden, then finished in the oven to melt the creamy provolone cheese. served with a side of spaghetti & marinara

Hot Fresh Garlic Bread

Hot Fresh Garlic Bread

small basket (4), large (6)

Pasta Entrees

The Garden Angel

seasonally fresh vegetables sauteed in an olive oil, lemon, and white wine herb sauce tossed with angel hair pasta

Manicotti

twin manicotti shells stuffed with herbed ricotta, romano, & mozzarella cheese and topped with marinara sauce

Manicotti With Vegetables

a plate full of sauteed fresh seasonal veggies topped with two stuffed manicotti pasta shells

Fettuccine Alfredo

fresh grated romano, butter and cream over fettuccine

Lasagna

homemade and hearty!

Vegetable Lasagna

made with seasonally fresh veggies

Cheese Ravioli

5 cheese raviolis w/ marinara sauce

Spaghetti & Marinara Sauce

None

Spaghetti & Meatballs

None

Spaghetti & Sausage.

None

Spaghetti

with sauteed mushrooms

Spaghetti With Meatsauce

None

Veal Entrees

Veal Michelangelo

veal rolls filled with our delicious italian spinach, thinly sliced prosciutto, provolone & romano cheeses. served in a delicate wine & cream sauce

Veal Gerardo

lightly breaded veal cutlet topped with jumbo lump crab imperial. served with a rich, velvety marsala ~ marinara cream sauce

Veal Miccino

lightly breaded veal cutlet topped with sauteed jumbo shrimp and provolone cheese, baked, then finished with a butter, lemon, garlic & white wine sauce

Veal Scaloppini

medallions of veal sauteed with mushrooms, onions, and red & green peppers in our marsala wine ~ marinara sauce.

Veal Marsala

veal medallions sauteed in olive oil with garlic, mushrooms, a touch of butter and of course, the lovely marsala wine

Veal Francaise

lightly battered veal medallions finished with our tangy lemon, butter and white wine sauce

Veal Parmigiano

veal cutlet, lightly breaded and covered with our homemade marinara sauce. finished with melted mozzarella cheese

Seafood Entrees

Shrimp Scampi

large shrimp sauteed in butter and white wine with garlic. served over angel hair pasta with garlic bread wedges

Linguine With White Clam Sauce

one and a half dozen clams shucked to order. the clams are sauteed with garlic, freshly grated pecorino ~ romano cheese, & italian spices in olive oil, a touch of butter, and white wine. the clam liqueur & cheese make this a naturally salty dish

Seafood Fettuccine Alfredo

tender scallops, shrimp and crab meat sauteed in our homemade sherry alfredo sauce. served over fettuccine

Shrimp & Scallop Tarragon

a locals favorite. large shrimp & tender scallops sauteed in a sherry marinara sauce, lightly touched with tarragon. served on a bed of linguine

Seafood Siciliano

fresh calamari, clams, mussels, and shrimp cooked with italian spices in our marsala marinara sauce. served over linguine

Seafood Chelsea

steamed clams & mussels with large shrimp & tender scallops sauteed in olive oil garlic & white wine with a touch of butter. served atop of linguine

Scampi Victoria

large shrimp sauteed with italian herbs & spices in our marinara wine sauce. served over a bed of fettuccine

Seafood Elisabeth

shrimp and scallops sauteed in a white wine & garlic sauce. served on a bed of linguine

Calamari

fresh calamari sauteed in olive oil, a little butter, & marsala wine, then stirred into our marinara sauce & fettuccine

Market Fish

italian style ~ broiled with a butter, lemon, garlic & herb white wine sauce, stuffed ~ with jumbo lump crab imperial and topped with lobster cream sauce, pomodoro ~ topped w/ chopped roma tomatoes, red onion, garlic, herbs & lump crab.

Chicken

Chicken Florentine

boneless breast of chicken, seasoned lightly, with our herbed bread crumbs & served atop our italian spinach, then finished with melted provolone cheese

Chicken & Peppers Roman

medallions of chicken sauteed with italian plum tomatoes, red & green peppers, onions and garlic in a white wine & herb sauce

Chicken Cacciatore

tender pieces of breast meat sauteed in our marsala ~ marinara sauce with mushrooms, onions, and red & green peppers

Chicken Marsala

tender pieces of chicken breast sauteed with mushrooms, garlic, & a touch of butter in a marsala wine sauce

Chicken Alfredo

sauteed white meat chicken tossed in our rich, creamy alfredo sauce. served over fettuccine (add broccoli for an additional charge)

Chicken Parmigiano

large lightly breaded chicken breast, covered with our marinara and topped with melted italian cheese

Steak

Steak Daive

the house favorite. grilled n.y. strip topped with jumbo lump crab imperial and lobster cream sauce

Steak Giuseppe

grilled n.y. strip served over marsala wine and olive oil sauteed mushrooms, onions, and pieces of proscuitto.

Steak Francis

grilled n.y. strip topped with sauteed shrimp and lump crabmeat in a peppered lemon white wine sauce

Steak Pizziola

n.y. strip grilled, and served with sauteed mushrooms, onions, red & green bell peppers in out marsala wine ~ marinara sauce

New York Strip

tender grade a strip steak brushed with a little garlic oil & grilled. simple & simply scrumptious