

Appetizers

- Bacon Wrapped Shrimp**.....\$9.95
5 Jumbo shrimp wrapped in applewood smoked bacon and grilled.
- Bruschetta**.....\$6.95
Toasted bread topped with fresh roma tomatoes, garlic, onions and olive oil.
- Stuffed Mushrooms**.....\$9.95
Filled with seasoned crab meat and set on top of veal reduction sauce
- Crab Cakes**.....\$11.95
Delicately seasoned and pan seared.
- Fried Calamari**.....\$7.95
Seasoned, lightly breaded and deep fried.
- Lavosh with melted Havarti**.....\$7.95
- Fried Mozzarella**.....\$6.95
Hand breaded, fried, served with marinara sauce.
- Garlic Bread, 8 Pieces**.....\$3.95
Served with marinara sauce.

Chicken

- Chicken San Marino**.....\$16.95
Lightly breaded chicken breast topped with prosciutto and fontini cheese with a Mushroom Cream Sauce.
- Chicken Marsala**.....\$15.95
Sautéed chicken breast smothered in Marsala wine and mushroom sauce.
- Chicken Parmesan**.....\$14.95
Lightly breaded and fried chicken breast topped with fontina cheese and meat sauce.
- Chicken Picatta**.....\$15.95
Sautéed chicken breast then simmered in white wine, lemon, butter, garlic and capers.
- Chicken Cacciatore**.....\$14.95
Chicken breast sautéed with onions, peppers, artichokes, olives and mushrooms in marinara, over fettuccini.

Salads

- Caprese**.....\$9.95
Fresh mozzarella, roasted tomatoes and basil on A bed of spring mix with balsamic pinenut vinaigrette.
- Classic Caesar**.....\$ 8.95
Romaine lettuce, croutons, shaved parmesan cheese and our famous caesar dressing.
- Greek Salad**.....\$9.95
Romaine lettuce, mozzarella cheese, diced tomatoes, diced onions, kalmata olives, diced green peppers, banana peppers, artichoke hearts, pepperoncinis and feta cheese, served with Italian dressing.
- Thai Shrimp**.....\$10.95
Romaine lettuce, spring mix, boiled shrimp tenders, diced tomatoes, diced onion, mandarin oranges and crispy egg noodles, served with Oriental dressing.
- Blue Cheese Wedge**.....\$8.95
Iceberg lettuce wedge, diced tomatoes, diced onion, diced bacon and blue cheese crumbles, topped with Blue cheese dressing

Veal

- Saltimboca**.....\$18.95
Veal wrapped around prosciutto and fontini cheese topped with brandy mushroom sauce.
- Veal Parmesan**.....\$15.95
Lightly breaded and fried, topped with cheese and marinara sauce.
- Veal Marsala**.....\$17.95
Veal medallions sautéed and smothered in marsala and mushroom sauce.
- Veal Picatta**.....\$17.95
Veal medallions sautéed in white wine, lemon juice, butter, garlic and capers.
- Veal Griglia**.....\$18.95
Veal medallions grilled and set atop roasted red pepper sauce, served with vermicelli and mixed veggies.

From The Sea

- Romano Encrusted Salmon**.....\$21.95
Norwegian salmon breaded in Romano bread
Crumbs and baked to perfection. Set on top of a
Bed of cavatappi pasta with tomato cream sauce
- Grouper Florentine**.....\$21.95
Baked grouper topped with baby spinach, cheddar
cheese. Served over vermicelli.
- Grouper El Greco**.....\$18.95
Baked Grouper topped with sautéed onions,
peppers, artichoke hearts and kalamata olives.
Served over vermicelli and topped with feta cheese.
- Fettuccini Edwardo**.....\$21.95
Jumbo shrimp and crabmeat in a creamy sherry
cheddar sauce served over fettuccini.
- Shrimp Scampi**.....\$18.95
8 Jumbo shrimp Sautéed in white wine, butter,
Lemon juice and garlic. Served over vermicelli.
- Shrimp & Spinach**.....\$19.95
Over whole wheat pasta in a rich sherry and
Cheddar cheese sauce.
- Crab Stuffed Grouper**.....\$22.95
Served over baby spinach and vermicelli and
topped with shrimp bisque.

Beef

- Surf & Turf**.....\$32.95
8 oz, Filet and 6oz. lobster tail grilled to perfection.
Served with your choice of roasted red potatoes or
vermicelli and mixed veggies.
- Filet Mignon** - 8 ounce\$23.95
Served with your choice of roasted red potatoes
or vermicelli and mixed veggies.
- Ribeye** - 12 ounce.....\$21.95
Served with your choice of roasted red potatoes
or vermicelli and mixed veggies.
- Braciola** -\$18.95
Tender Filet Mignon rolled with prosciutto ham
and fontina cheese and broiled in our house
Marinara. Served with Vermicelli & Veggies.

Traditional Italian

- Vermicelli and Meatballs**.....\$12.95
Homemade meatballs & marinara sauce served
over vermicelli.
- Cheese Lasagna**.....\$14.95
Made fresh daily with love, diligence and patience.
Ricotta, Romano, parmesan, and mozzarella
layered between noodles and topped with
marinara.
- Meat Lasagna**.....\$15.95
Just like our cheese lasagna only we add Italian
Sausage and pepperoni and topped with meat
sauce.
- Fettuccini Alfredo**.....\$14.95
Fettuccini tossed in a parmesan cream sauce.
- Pasta Alla Bolognese**.....\$10.95
Matt's famous meat sauce served over vermicelli.
- Cheese Manicotti**.....\$13.95
3 Jumbo, hand rolled and filled with ricotta,
parmesan and mozzarella cheese, topped with
marinara and mozzarella.
- Pesto Fettuccini**.....\$14.95
Fettuccini tossed in basil pesto, tomatoes, pine nuts
and parmesan Cheese.
- Cheese or Meat Ravioli**.....\$12.95
10 Large pieces topped with marinara or meat
sauce and mozzarella cheese.
- Eggplant Parmesan**.....\$12.95
Delicately fried, topped with marinara and cheese
over vermicelli.
- Eggplant Napoleon**.....\$15.95
Delicately fried eggplant, fresh mozzarella, tomato
slices and roasted red pepper. Set on a bed of
Alfredo sauce and marinara sauce.
- Fettuccini S.P.O.**\$14.95
Italian sausage sautéed with bell peppers, onions,
and marinara sauce, served over fettuccini.

**All dinners come with your
choice of soup or salad and
bread.**

*Consuming raw or undercooked meats,
fish or shellfish, may increase your risk of
food-borne illness, especially if you have
certain medical conditions.