



## SOUPS

Cream of Mushroom Thick and creamy	\$ 4.00
Soup Du Jour	\$ 4.00

## SALADS

Light Green Salad A blend of crisp greens with balsamic vinaigrette dressing	\$ 5.00
Caesar Salad Romaine lettuce served with parmesan cheese and croutons tossed in classic Caesar dressing	\$ 5.00
Roasted Peppers Marinated in olive oil, basil and garlic	\$ 6.00
Tomato Salad Ripe tomato du jour with fresh buffalino mozzarella cheese, garlic, basil and vinaigrette dressing	\$ 7.00

## APPETIZERS

Spinach Aglio Sauteed spinach in garlic and olive oil	\$ 6.00
<u>Crispy Shrimp</u> Marinated shrimp wrapped in spring roll skin, pan fried served with sweet & sour sauce	\$ 7.00
Calamari Aglio Sauteed calamari in garlic and olive oil	\$ 8.00
Steamed Clams <i>or</i> <u>Mussels</u> (Red <i>or</i> With Sauce) Steamed in marinara sauce or garlic white wine sauce	\$ 8.00

## FISH

Flounder Francaise Fresh filet of flounder dipped in egg lightly sauteed with white wine and lemon	\$ 19.00
<u>Salmon</u> Brioled fresh filet of salmon topped with fresh tomato and basil white wine sauce	\$ 19.00
Tilapia Broiled fresh filet of tilapia topped with black bean sauce, ginger, scallion and garlic	\$ 19.00

## FOWL

<u>Chicken Scallopini</u> Tender breast of chicken sauteed with mushroom, onions and peppers in marinara sauce	\$ 17.00
<u>Chicken Sicilian</u> Tender breast of chicken sauteed with mushroom, onions, peppers olives and parmesan cheese in white wine sauce	\$ 17.00

## PASTA

Angel Kiss	OO	\$ 16.00
Shrimp and sun dried tomato, sweet peppers, garlic, basil, white wine and saffron sauce, served over angel hair pasta		
<a href="#">Ping Pong</a>		\$ 16.00
Shrimp and scallops with basil in classic creamy lobster sauce, served over angel hair pasta		
Fra Diavolo		\$ 16.00
Shrimp and scallops in <b>SPICY</b> marinara sauce, served over angel hair pasta		
Putanesca		\$ 16.00
Shrimp and scallops in marinara sauce with capers and black olive, served over angel hair pasta		
Clams Or Mussels (Red or White sauce)		\$ 16.00
Steamed in marinara sauce or garlic white wine sauce, served over linguine		
Alfredo		\$ 14.00
Fettucine tossed in thick classic cream and cheese sauce		
Charin		\$ 14.00
Fettucine tossed with spinach, mushrooms, olive oil, garlic, vegetable and soy sauce		
<a href="#">Shellfish Delight</a> (Red or White Sauce)		\$ 18.00
Shrimp, scallops, calamari, clams and mussels steamed in marinara sauce or garlic white wine sauce, served over linguine		
<a href="#">Pad Thai</a> (Shrimp or Chicken or Vegetable)		\$ 15.00
Stir-fried rice noodle with tofu, egg, bean sprouts and scallion topped with ground peanut		

#### VEAL & STEAK

Veal Marsala		\$ 18.00
Medallion of veal sauteed with mushrooms in sweet marsala sauce		
<a href="#">Veal Francaise</a>		\$ 18.00
Medallion of veal dipped in egg and lightly sauteed with white wine and lemon		
<a href="#">Veal Piccante</a>		\$ 18.00
Medallion of veal sauteed with lemon in with wine sauce		
<a href="#">Filet Mignon</a>		\$ 22.00
Au poivre topped with mushrooms, peppers corn and brandy sauce		
<a href="#">Rack of Lamb OR Baby Lamb Chop</a>		\$ 24.00
Rack: Roasted with garlic, mustard, herb and bread crumbs		
chop: French grilled with garlic and olive oil		