



Dinner Menu

Monday – Saturday, Beginning April 30, 2020

BABY GREENS WATERMELON SALAD Baby arugula, baby kale, red leaf lettuce & spinach tossed with watermelon, cucumbers, mixed tomatoes, red onions & red wine vinaigrette. \$14

CRABCAKES WITH GUACAMOLE Fresh lump crabmeat cakes served with homemade fresh guacamole. \$16

INSALATA GARGA WITH CRAB MEAT Baby arugula, pine nuts, grape tomatoes, hearts of palm, red onion, fresh avocado & shaved parmigiano served with crab meat. \$16

LINGUINI BASILICATA Sautéed sweet Italian sausage, garlic, basil, white wine & long hot peppers tossed with linguini pasta & parmigiano cheese. \$23

SCALLOPS POMODORO WITH ANGEL HAIR Pan-seared U-10 dry sea scallops finished with fresh pomodoro sauce and served over angel hair pasta. \$32

GRILLED PIZZA WITH ROASTED VEGETABLES Roasted zucchini, asparagus, tomatoes, eggplant, onions, peppers, fresh ricotta, baby arugula & basil pesto on grilled pizza dough with shaved parmigiano. \$16

PORK CHOP GIAMBOTTA 14 oz. French-cut pork chop grilled & finished with peppers, onions, mushrooms, tomatoes & wine, served with roasted potatoes. \$28

PORK LOIN BALSAMICO Grilled Pork Tenderloin wrapped in prosciutto with balsamic marinade, served with roasted potatoes and asparagus. \$28

RED SNAPPER WITH SPINACH & LENTILS Pan-seared red snapper fillet, served over braised lentils, sautéed baby spinach & topped with roasted plum tomato, finished with aged balsamico. \$27

FLOUNDER WITH BROCCOLI RABE Fresh flounder fillet, lightly breaded and sautéed with olive oil & served with sautéed broccoli rabe & butter beans, topped with cherry tomatoes sauce. \$27

BLACKENED SWORDFISH Pan-seared blackened swordfish steak served with baby arugula, avocado, cucumbers, tomato & onions, tossed with citrus vinaigrette. \$28