



## Dinner Menu

Thursday– Saturday  
Beginning August 13, 2020

**FRIED CALAMARI ARTICHOKE ARUGULA SALAD** Classic fried calamari, artichokes, lemon zest, baby arugula, tomatoes & red onion tossed with lemon vinaigrette. \$15

**SHRIMP AND MESCLUN SALAD** Grilled shrimp, fresh orange segments, fennel, cucumbers and baby lettuce tossed with citrus vinaigrette. \$16

**ARUGULA WITH CARAMELIZED APPLES & MOLITERNO CHEESE** Baby arugula, Granny smith apples, dried cranberries, candied pecans & shavings of moliterno cheese tossed with balsamico. \$15

**U-10 SCALLOPS WITH MANGO AND GREEN SALAD** Prosciutto-wrapped U-10 scallops sautéed and served with mango, cucumbers, avocado and mesclun salad tossed with lemon vinaigrette. \$19

**RIGATONI ALLA VODKA WITH SHRIMP** Sautéed large white shrimp, fresh plum tomatoes, garlic, basil and vodka, finished with a splash of cream and butter, tossed with rigatoni pasta. \$25

**SHRIMP MARSALA** Sautéed shrimp tossed with roasted fennel, tomatoes, celery, red onion, raisins, pine nuts, garlic, marsala wine and parsley over bucatini. \$27

**LOBSTER RAVIOLI WITH CRAB MEAT SAUCE** Homemade lobster ravioli served with crab meat sauce, grilled asparagus and scallops, topped with roasted tomato. \$29

**CHICKEN SALTIMBOCCA** Sautéed chicken scallopine topped with prosciutto, sautéed baby spinach, fresh mozzarella and finished with marsala wine sauce and roasted potatoes. \$22

**FILET MIGNON WITH PEPPER AND BRANDY SAUCE** Pan-seared black pepper-crusted filet mignon, splashed with light brandy cream sauce and served with sautéed spinach and roasted potatoes. \$36

**HALF CHICKEN BBQ** Bell & Evans half chicken marinated with bbq sauce, grilled and served with sweet mashed potatoes and grilled asparagus. \$26

**SALCETTA SHORT RIBS RAVIOLI** Braised short ribs cooked slowly with sautéed onion, garlic, tomatoes and red wine served with short ribs ravioli, topped with fresh ricotta and parmiagiano. \$28

**GRILLED SALMON LIVORNESE** Fresh salmon fillet, grilled and topped with livornese sauce and served with side of pasta. \$27

**SOGLIOLA LIMONE** Large flounder fillet sautéed with light breadcrumbs, finished with lemon zest, parsley, capers, evoo and served with sautéed broccoli rabe and risotto croquette. \$25

**BROILED SEA FOOD COMBO** Fresh flounder fillet, mussels, scallops, shrimps broiled with white wine butter, lemon and served with side of pasta garlic and oil. \$30