

## Choice of an Appetizer or Salad

Stuffed Meatball - fried meatball filled with chilled ricotta, served with house gravy  
Fried Calamari - lightly fried squid served with house marinara  
Mussels Bianca - P.E.I. mussels simmered in a white wine fresh tomato & caper garlic butter sauce  
Wedge Salad - iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing & a balsamic dressing  
Caesar Salad - traditional with parmesan, croutons & anchovy  
Goat Cheese & Beets - served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing

Arancini Mascarpone - Arborio rice, lump crabmeat & mascarpone rice balls \$5 up-charge  
Warm Ricotta - topped with an eggplant & olive caponata, sweet tear drop peppers, shredded reggiano & EVOO \$5 up-charge  
Prosciutto & Melon - served with a strawberry & honey balsamic glaze. \$5 up-charge

## Entree's

Potato Gnocchi Bolagnese - a rich light meat sauce with a touch of cream, butter & parmesan  
Pasta alla Pete - fettucini tossed with shrimp, fresh tomato & spinach, garlic & oil (GF available)  
Rigatoni Broccoli di Rabe - broccoli di rabe & sausage sautéed in garlic & olive oil  
Pappardelle al Filetto di Pomodoro - with prosciutto, onions & plum tomato

Linguini Fra Diavolo - shrimp, clams, mussels in a spicy marinara \$7 up-charge  
shrimp only \$10 up charge

Chicken alla Pete - chicken breast topped with eggplant, ham & provolone in a wild mushroom sauce  
Grilled Chicken Paillard - Thinly pounded chicken breast, topped with mixed greens, grape tomato, onion with a lemon vinaigrette (GF)  
Yellow Tail Snapper & Shrimp Livornese - oven roasted with onions, capers, olives, white wine, plum tomato over zucchini  
Salmon Oreganata - topped with a garlic & herbed breadcrumb, sautéed spinach, chi chi beans, sweet tear drop peppers & citrus sauce  
veal Parmesan - breaded cutlet topped with mozzarella & house gravy  
veal Scallopini - marsala or picatta style served with steamed beans

Blackened Sea Scallops - served with a wild mushroom, sun-dried tomato & fresh spinach with a light citrus sauce \$5 up-charge

Pork Chop - 10 oz. Berkshire pork chop & shrimp, served over a sweet potato mash & broccolini, finished with a sweet cabernet demi-glaze \$7 up charge

Blackened Red Grouper Piccata - with long stemmed artichokes, blister tomatoes, caper berries, pappardelle pasta in a citrus sauce \$10 up-charge

Pork Osso Buco - slow roasted shank with root vegetables in a plum tomato, marsala demi-glaze served over a sweet pea risotto \$7 up-charge

veal Chop Parmesan - 10 oz. milk fed chop, pounded, topped with our house gravy & mozzarella \$15 up-charge

Cioppino - shrimp, clams, mussels, scallops, calamari & salmon. Simmered in a white wine garlic & basil plum tomato sauce \$15 up charge

Dessert - NY Style Cheesecake, Cannoli or Misu