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## Appetizers

### **Artichoke Franchise - 10.95**

The house favorite! Battered artichoke fritters served with our delicious lemon, tarragon white wine and butter sauce.

### **Soup of the Day - 6.95**

Homemade every day with the freshest ingredients.

### **Coconut Shrimp Martini ~ 11.95**

Fresh shrimp in a coconut crust served with an apricot vermouth dipping sauce

### **Blackened Tuna ~ 10.95**

Fresh tuna quickly seared on both sides. Served rare and thinly sliced with a wonderful tarragon dipping sauce.

### **Tomato Napoleon - 10.95**

A ripe garden fresh tomato thinly sliced and reconstructed with layers of fresh mozzarella cheese, and fresh basil.

Then drizzled with a delicious balsamic glaze.

### **Calamari Fritti - 10.95**

Fresh calamari Italian style, fried golden brown and served with marinara.

### **Bruschetta al Pomodoro - 9.95**

Grilled toast points topped with an Italian style salsa of chopped fresh tomato, fresh basil, garlic and extra virgin olive oil.

### **Caprese Salad Piccolo - 10.95**

The Italian classic, Fresh buffalo mozzarella, beef steak tomatoes and fresh basil served with mixed greens, balsamic vinegar and extra virgin olive oil.

## House Entrées

### **8oz Fillet Mignon - 32.95**

Aged tenderloin of beef grilled to your liking, served with house potato and a sauté of fresh local vegetables.

### **Veal Marsala - 23.95**

Tender scaloppini of veal sautéed with garlic and Portobello mushrooms in the

chef's delicious creamy Marsala wine sauce, served with pasta.

**Veal Picatta - 23.95**

Scaloppini of veal sautéed with garlic and capers in a lemon and white wine butter sauce, served with pasta.

**Chicken Gorgonzola - 21.95**

Grilled chicken breast sautéed with sun dried tomatoes, zucchini and summer squash finished in a delectable creamy Gorgonzola cheese sauce and tossed with pasta.

**Chicken Marsala - 21.95**

Tender breast of chicken sautéed with garlic and Portobello mushrooms in chef's delicious creamy Marsala wine sauce and served with pasta.

**Chicken Picatta - 21.95**

Breast of chicken sautéed with garlic and capers in lemon and white wine butter sauce, served with pasta.

**Chicken Alfredo - 20.95**

Grilled breast of chicken in a creamy Parmesan cheese sauce, tossed with pasta.

**All entrees served with bread. Feel free to add a garden salad for \$4.95**

## **From The Ocean**

**Grouper Ala Lola ~ 28.95**

Fresh local grouper pan seared and crusted with basil pesto, served a top a sauté of red bell pepper, summer squash, zucchini, and kalamata olives, then drizzled with a fire roasted red pepper pesto and aged balsamic vinegar.

**Grouper Siciliano ~ 28.95**

The finest fish in the sea. Fresh local grouper pan seared and finished in a sauce of fresh tomatoes, kalamata olives, olive oil, garlic, and fresh basil. Served with pasta.

**Tuna Ala Pescara -25.95**

Fresh yellow fin tuna pan scared with a light spice rubbed crust, and served with asaute of red bell peppers, zucchini, summer squash, and kalamata olives then drizzled with a tarragon lemon butter sauce. (Served rare).

**Dolphin Picatta ~ 23.95**

Fresh local mahi-mahi sautéed with capers and garlic in a white wine butter sauce.

**Pasta Bella Mare ~ 29.95**

Chunks of Fresh lobster meat, shrimp and jumbo sea scallops sautéed with sun-dried tomatoes and kalamata olives in a pesto cream sauce and tossed with pasta

**Frutti di Mare ~ 29.95**

A dish fit for King Neptune - Fresh local fish sautéed with Chunks of Lobster Meat, Tasty Black Mussels, Little Neck Clams, Sweet Shrimp, and Jumbo Sea Scallops in your choice of white wine and lemon butter sauce or classic light tomato sauce.

**Lobster Ala Romano ~ 29.95**

Lobster meat sautéed with spinach, basil and garlic in a delicious brandy tomato cream sauce.

**Linguine Mar Monte ~ 29.95**

Fresh local shrimp sautéed with large pieces of lobster meat and Portobello mushrooms in a delightful brandy cream sauce and tossed with pasta

**Shrimp & Scallop Scampi ~ 28.95**

The house favorite! Fresh local shrimp sautéed with jumbo sea scallops and garlic served tossed with pasta in a delicious white wine and lemon butter sauce.

**Shrimp & Scallop Carino ~ 28.95**

Fresh local shrimp and jumbo sea scallops sautéed with shallot, garlic and spinach and finished in a mouth-watering sherry cream sauce, tossed with pasta.

**Shrimp Olivia ~ 24.95**

The chef's signature dish! Fresh local shrimp sautéed with artichoke hearts, roasted red peppers, kalamata olives fresh basil and garlic in extra virgin olive oil.

**Shrimp Primavera ~ 24.95**

Fresh local shrimp sautéed with broccoli, spinach, zucchini, summer squash, kalamata olives, fresh tomatoes and fresh basil in garlic and extra virgin olive oil.

**Shrimp Alfredo ~ 24.95**

Fresh local shrimp in our delicious creamy Parmesan cheese sauce, tossed with pasta.

**Mussels Fra Diavolo ~ 22.95**

We guarantee the best mussels you have ever had. The best Prince Edward Island mussels sautéed with garlic in a spicy tomato sauce with pasta.

**Linguine w/ Clam Sauce ~ 21.95**

Chopped clams and whole clams in their shells sautéed with garlic and parsley in your choice of creamy white sauce or tomato sauce.

**Filet & Stuffed Lobster Tail ~ Mkt**

Aged tenderloin of beef grilled to your liking in our delicious blackberry glaze and a scrumptious lobster tail broiled in a lemon, white wine butter sauce served with a sauté of fresh vegetables including summer squash, zucchini, and broccoli with chef's potatoes.

### **Stuffed Florida Lobster Tail ~ Mkt**

A sumptuous 8oz lobster tail stuffed with a crabmeat stuffing and broiled in lemon white wine butter sauce, served with a sauté of fresh vegetables and chef's potatoes.

## **Baked Pasta Dinners**

### **Meat Lasagna - 15.95**

The classic! Sweet Italian sausage and ground beef mixed with fresh herbs, Garlic, ricotta and Parmesan, then baked with marinara and mozzarella.

### **Tortellini al Forno - 17.95**

Grilled fresh vegetables including summer squash, zucchini, broccoli and red bell peppers, with tri-colored tortellini tossed in a delicious tomato cream sauce and baked with mozzarella.

### **Baked Penne - 12.95**

Penne pasta tossed with a delicious blend of marinara, ricotta, Parmesan and fresh herbs then baked with fresh mozzarella on top.

### **Eggplant Rolatini - 15.95**

Breaded slices of eggplant rolled with our three cheese blend and baked with marinara and mozzarella. Served with pasta marinara.

### **Jumbo Stuffed Shells - 15.95**

Jumbo pasta shells filled with our three cheese blend then baked with marinara and mozzarella.

### **Stuffed Shells Florentine - 16.95**

Jumbo stuffed shells filled with our three cheese blend and sautéed spinach and garlic. Baked with marinara and mozzarella.

### **Chicken Parmigiana ~ 14.95**

Breaded chicken breast baked with marinara and mozzarella and served with pasta.

### **Eggplant Parmigiana ~ 14.95**

Breaded eggplant baked with marinara and mozzarella and served with pasta.

### **Veal Parmigiana ~ 17.95**

Breaded sliced leg of veal baked with marinara and mozzarella, served with pasta.

## **Classic Pasta Dinners**

### **Pomodoro Basiliica ~ 13.95**

Classic and delicious. This sauce is made with fresh tomatoes, fresh basil, sliced fresh garlic, extra virgin olive oil and a touch of our homemade marinara, tossed with pasta.

### **Tortellini Piacenza ~ 18.95**

Prosciutto di Parma sautéed with shallot, garlic and fresh sage then finished in a delectable white wine butter sauce and tossed with tricolored cheese filled tortellini.

### **Pasta Primavera ~ 16.95**

Vegetarian delight. Fresh vegetables including zucchini, summer squash, broccoli, carrots, spinach and fresh tomatoes sautéed with garlic, fresh basil and extra virgin olive oil.

### **Pasta Olivia ~ 18.95**

Chefs signature dish! Artichoke hearts, roasted red peppers and kalamata olives sautéed with fresh basil, garlic and extra virgin olive oil and tossed with pasta.

### **Penne ala Vodka ~ 15.95**

Our popular roman dish features prosciutto sautéed with fresh basil and garlic in a vodka tomato cream sauce.

### **Angel Hair Feta Pomodoro ~ 17.95**

You have to try this dish! Fresh tomatoes are sautéed with garlic and fresh basil in olive oil and topped with crumbled feta cheese.

### **Pasta Puttanesca ~ 18.95**

The girls in the brothels of Naples would make a quick lunch of what they had in the pantry. Kalamata olives, Portobello mushroom, capers, anchovies and fresh tomato sautéed with fresh basil, garlic and extra virgin olive oil. (Slightly spicy)

### **Fettuccine Alfredo ~ 14.95**

Fettuccine noodles tossed in our delicious creamy Parmesan cheese sauce.

**Pasta with Marinara ~ 11.95**

**Pasta with Meatballs - 13.95**

**Pasta with Sweet Italian Sausage ~ 13.95**

**Pasta with Meatball and Sausage ~ 15.95**

**Sautéed Garlic, Extra Virgin Olive Oil & Fresh Basil -11.95**

## **Fresh Jumbo Salads**

**Antipasto Salad - 15.95**

Medallions of ham, turkey, salami and provolone served atop a bed of mixed greens with roasted red pepper, pepperoncini, kalamata olives, red onion and tomato.

**Steak tip Salad - 15.95**

Grilled tips of aged beef tenderloin  
lightly encrusted with fresh peppercorns  
and tossed with toasted nuts, dried cranberries, Gorgonzola cheese and mixed greens with  
a balsamic vinaigrette.

### **Caprese Salad - 11.95**

The house favorite! Fresh buffalo mozzarella, beefsteak tomatoes and fresh basil served atop a  
bed of mixed greens  
with roasted red peppers, balsamic vinegar and extra virgin olive oil.

### **Shrimp & Dolphin Caesar - 15.95**

Fresh local shrimp and mahi-mahi  
blackened Cajun style and served  
atop our classic Caesar salad.

### **Greek Salad - 14.95**

Creamy feta cheese, pepperoncini,  
roasted red peppers and kalamata  
olives served atop a bed of Romaine lettuce with Bermuda red onions,  
tomatoes and cucumber.

### **Chicken Cordon Blue - 15.95**

Tender slices of chicken breast tossed with toasted nuts, dried cranberries, Gorgonzola cheese  
and mixed greens with a balsamic vinaigrette and drizzled with balsamic glaze.

### **Caesar Salad 10.95**

The classic! Hearts of romaine and crispy  
homemade croutons served tossed in our  
delicious Caesar dressing.

### **Garlic Chicken Caesar - 13.95**

Garlic rubbed grilled chicken served  
a top our classic Caesar salad.

### **Garden Salad - 4.95**

Mixed greens with tomatoes, carrot julienne, cucumber olives and Bermuda red onion.

## **B B Q Dinners**

### **Rack of Ribs - 25.95**

A full rack of pork ribs slow roasted to perfection, basted with our delicious barbecue sauce and  
served with potatoes.

### **Half Rack of Ribs - 19.95**

Our half rack of barbecue ribs also comes with potatoes.

**BBQ 1/2 Chicken - 15.95**

Half a roast chicken basted with our delicious BBQ sauce and served with potatoes.

**Combo 1/2 Chicken & 1/2 Rack Ribs - 26.95**

A half rack of ribs and a half chicken basted with our barbeque sauce and served with baked potatoes.

All entrees served with bread.