

Soups ☺

Escarole White Bean ~ \$7

Tomato Bisque Topped with a cheese crouton & pesto oil ~ \$7

Salads ☺

Caesar Hearts of romaine lettuce tossed with our Caesar dressing, croutons & shaved parmesan ~ \$9

House Iceberg, Romaine, tomatoes, carrots, cucumbers, house made croutons, chick peas in a lemon vinaigrette dressing ~ \$7

Apple Baby spinach, spiced pecans, dried cranberries, honey mustard vinaigrette ~ \$10
With grilled chicken ~ \$12 OR grilled shrimp ~ \$16

Roasted Beet Prosciutto di Parma, crumbled goat cheese, chili-dusted pepitas, olive oil ~ \$12

Iceberg Wedge Crumbled Danish blue cheese, spiced pecans, grilled Bermuda onion, apple wood smoked bacon ~ \$10

Baby Arugula Manchego cheese, spicy cashews, goat cheese, lemon olive oil vinaigrette ~ \$10

Grilled Hearts of Romaine Caramelized apples, blue cheese, hazelnuts, champagne vinaigrette dressing \$10 with grilled chicken ~ \$12
with grilled shrimp ~ \$16

Warm Seafood Sautéed calamari, scallops & shrimp tossed with calamata olives, capers, chopped tomato & red onion in a lemon Dijon vinaigrette ~ \$17

Warm Sautéed Calamari Tender calamari sautéed with spicy cherry peppers, tomatoes & artichoke hearts in a parsley lemon sauce with fresh greens
~ \$12

Asparagus & Wild Mushroom Shaved grana padano cheese & Dijon vinaigrette ~ \$12

Grilled Flatbreads ☺

Fresh Tomato Fresh chunky tomatoes, four cheese blend ~ \$9

Goat Cheese & Arugula Four cheese blend, goat cheese, prosciutto di parma, oven dried tomatoes, arugula, lemon dressed arugula, shaved parmesan
~ \$14

Wild Mushroom Sautéed mushrooms, four cheese blend & basil pesto ~ \$14

Small Plates ☾

Stella Blu Fries Parmesan cheese, jalapeños, seasoned with old bay ~ \$5

Antipasto Italian tuna, marinated eggplant, roasted red peppers, sharp provolone, long hots, artichoke hearts, chopped iceberg, lemon olive oil ~ \$12

Peppers & Cheese Roasted Red Peppers marinated in extra virgin olive oil & a hint of garlic with golden raisins & toasted pine nuts alongside of fresh mozzarella drizzled with pesto oil served with grilled Italian bread ~ \$12

Herb Scented Mussels PEI Mussels steamed in a lemon broth of rosemary, oregano & thyme with chopped tomato ~ \$12

Ahi Tuna Tostada Chopped tuna, tomatoes, avocado, jalapeno, cilantro & lime wasabi mayo layered between crispy tortillas & served on a spring mix ~ \$14

Mussels In our traditional marinara sauce ~ \$12

Clams Steamed in lemon butter ~ \$12

Shrimp & Escarole Tiger shrimp sautéed with escarole & white beans in a lemon white wine broth ~ \$14

Scallops & Polenta (2) Pan seared jumbo scallops over creamy polenta with sautéed spinach, shaved grana padano cheese drizzled with basil oil ~ \$15

Lump Crabmeat Risotto Sweet onion broth, wild mushroom marmalade ~ \$15

Wild Mushroom Ravioli (4) Walnut cream sauce, pecorino romano cheese ~ \$11

Eggplant Parmesan Breaded eggplant topped with sautéed spinach, fresh mozzarella, finished with marinara sauce ~ \$10

Grilled Asparagus Roasted red peppers, shaved parmesan cheese, poached egg, olive oil ~ \$10

Grilled Baby Octopus Chorizo sausage, caramelized onions, saffron potatoes ~ \$14

Crispy Calamari Aged balsamic reduction ~ \$11

Fried Artichoke Hearts (4) Topped with balsamic mayonnaise ~ \$9

Mini burgers (3) Aged white cheddar, with sides of Dijon mustard, ketchup, Russian dressing ~ \$10

Mini Beef Filet (3oz) Pistachio risotto, grape tomato salad, aged balsamic vinegar drizzle ~ \$15

Veal Sausage Sautéed broccoli rabe, garlic olive oil, grana padano cheese, poached egg ~ \$12

Lollipop Lamb Chops (3) Mint-cilantro yogurt, smoked chili oil, served with sautéed spinach ~ \$14

Pasta, Risotto

& Seafood ☺

★ Signature ★ Lobster “Mac & Cheese”

Asiago, parmesan & goat cheese, with lump pieces of tender lobster ~ \$28

Half order ~\$18

Mama Mary’s Meatballs & Spaghetti

House made meatballs with a combination of veal, pork & beef in our homemade marinara sauce ~ \$14

Penne Vodka Red onions, prosciutto, garlic, vodka blush sauce ~ \$16

Goat Cheese Ravioli (6) In a brown butter sage sauce with toasted pine nuts & shaved grana padano cheese ~\$20

Potato Gnocchi With sweet Italian sausage, mushrooms, tomatoes & peas in a sage white wine, butter sauce topped with shaved reggiano parmigiano cheese ~ \$20

Tomato Caprese Risotto Arborio rice cooked with grape tomatoes, fresh mozzarella & basil pesto finished with a drizzle of reduced balsamic ~ \$18

Penne Pancetta Italian bacon sautéed with mushrooms & radicchio in a blue cheese cream sauce ~ \$18

Angel Hair Pasta Jumbo lump crabmeat, asparagus, chopped tomato, garlic olive oil, lemon ~ \$26

Lobster Ravioli Jumbo lump crabmeat, hot Italian sausage, asparagus, roasted red peppers, spicy parmesan cream ~ \$26

Grilled Scallops With a lobster asparagus risotto, topped with sautéed spinach & a citrus ponzu sauce ~\$26

Clams Puttanesca Little neck clams in a savory red sauce with capers, anchovies & olives over spaghetti ~ \$22

Shrimp Fra Diavolo: Tiger Shrimp in a SPICY red sauce over Parpadelle pasta ~ \$24

Grilled Ahi Tuna Steak: Served rare with eggplant caponata & grilled asparagus ~ \$26

Salmon In a lemon cream sauce with sautéed escarole, topped with crispy artichokes ~ \$25

Chicken ☺

Chicken & Sausage Sautéed chicken breast with hot Italian sausage & marinara sauce, cooled off with a scoop of ricotta cheese, served with mashed potatoes & haricot verts ~ \$20

Chicken Bella Luna Sautéed chicken breast, tomatoes, garlic, mushrooms, hot cherry peppers, served with mashed potatoes & haricot verts ~ \$20

Grilled Chicken Breast Char-grilled medley of wild mushrooms, lemon, tomato & asparagus ~ \$20

Chicken Marianne Sautéed chicken breast, artichoke hearts, mushrooms, tomatoes & garlic in a white wine sauce, served with mashed potatoes & haricot verts ~ \$20

Chicken Parmesan Topped with provolone cheese, tomato sauce, linguini ~ \$20

Chicken Marsala Crimini & shitake mushrooms, mashed potatoes, sautéed haricot verts in a marsala cream sauce ~ \$20

Veal Beef & Pork ☺

Veal & Polenta Breaded veal cutlets topped with a lemon dressed salad of arugula & capers, shaved riggiano parmesano & a fried egg over creamy polenta ~ \$26

Veal Picante Sautéed veal cutlets, in a lemon caper sauce with spaghetti ~ \$26

Veal & Seafood Scaloppini Sautéed crab & shrimp in a blush sauce, over veal cutlets, served with mashed potatoes & haricot verts ~ \$28

Veal Parmesan Topped with provolone cheese, tomato sauce, linguini ~ \$26

Veal Marsala Crimini & shitake mushrooms, in a marsala cream sauce served with mashed potatoes & sautéed haricot verts ~ \$26

Pork Chop Milanese Butterflied breaded pork chop topped with a cool salad of arugula, radicchio, tomatoes & capers tossed in lemon vinaigrette topped with shaved grana panado cheese ~ \$24

12 Oz New York Strip Steak Prepared as a specialty nightly, ask your server for details! ~ \$38

(Please note parties of 6 or more will include gratuity at 20%)