

Starters

Calamari

Crispy tender calamari rings tossed with house demi and topped with parmigian cheese and balsamic glaze. 9

Artin's Award Winning Eggplant Infused Meatballs

Three jumbo eggplant infused meatballs topped with parmigian, mozzarella and asiago cheese with a dollop of ricotta. 12

Crab Cakes

Served with a spicy rémoulade sauce. 9

Bruschetta

Traditional bruschetta with fresh vine tomatoes, Buffalo mozzarella topped with a basil olive oil, balsamic glaze and fresh basil. 10

Chicken Wings

Golden brown and frizzled wings with your choice of sauce. 8

Hummus Platter

House made roasted garlic red pepper hummus, served with Tabbouleh, stuffed grape leaves and hot pita chips. 10

Italian Antipasto

A traditional Italian classic of imported cold cuts, provolone cheese, roasted red peppers, assorted olives and hot peppers served on a bed of mixed greens. 10

Soup of the Day

Chefs homemade soups are made (seasonally).

Salads

Caesar Salad*

Crispy Romaine lettuce tossed in Caesar dressing, topped with crostini & grated parmesan cheese. 8

Caprese Salad*

Fresh mozzarella, vine ripe tomatoes & basil, topped with a balsamic reduction. 8

Romaine Wedge Salad*

Romaine Lettuce topped with chopped plum tomatoes, smoked bacon and buttermilk ranch dressing. 8

Greek Salad*

Greek salad of cucumber, red onion, fresh tomatoes, green peppers, kalamata olives & feta cheese. Tossed with extra virgin olive oil & oregano. 8

*Add chicken 3, grilled shrimp

Grilled Pizza

CLAM PIZZA

Grilled pizza shell with 1lb chopped clams brushed with extra virgin olive oil, oregano and garlic. 15

Italian Grinder Pizza

Prosciutto, Salami, roasted red peppers, banana peppers, red onion, mozzarella and marinara. 14

Pepperoni Pizza

Pepperoni with tomato, mozzarella cheese, garlic and oregano. 14

Mediterranean

Thin-crust pizza, seasoned & baked, topped with field greens tossed in a Mediterranean dressing, with prosciutto & crumbled feta cheese. 14

Classic Margherita

Plum tomatoes, mozzarella cheese, fresh basil, oregano & garlic. 14

Entrees

Catch of the Day

Please ask your server for details.

Angel Seafood

Angel hair pasta with shrimp, chopped fresh clams & calamari, seasoned with garlic, crushed red pepper, fresh basil & oregano in a spicy red sauce. 17

Cappellini Genovese

Plum tomatoes, pesto sauce, garlic oil, parmesan cheese & kalamata olives. 12

Grandma's Meat Loaf

Topped with homemade mushroom gravy & mashed potatoes. 14

Shrimp Scampi

Jumbo shrimp sautéed in a fresh garlic, lemon and herb scampi sauce, served over linguine. 15

Chicken Parmigiana

Breaded chicken cutlet topped with plum tomato sauce and melted mozzarella cheese, served with your choice of penne or linguine. 14

Veal Parmigiana

Breaded veal cutlet topped with plum tomato sauce and melted mozzarella cheese, served with your choice of penne or linguine. 14

Dorrance Burger

Black Angus burger grilled to perfection with lettuce, tomato, cheese & pickle. 10

New York Sirloin

New York Sirloin prime cut in house with burgundy demi glaze served over garlic mashed potatoes and grilled seasonal vegetable. 19

SEA TO SEA

Grilled Salmon filet topped with fresh lump crab cake served over a potato cake and seasoned vegetables over a creamy pesto sauce. 20

Filet Mignon

The most tender of all cuts...simply grilled or au poivre, peppercorn whisky sauce & mushrooms, served with garlic mashed potatoes and grilled asparagus. 22

Chicken Piccata

Pan seared lightly coated chicken breast topped with a white wine caper sauce served with penne. 17

Please advise your server of any allergies. *Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.

Parties of 5 or more 20% gratuity included.