

Appetizers

<p>ROCKY SHRIMP 14 <i>Sauteed gulf shrimp with marinated artichoke hearts & long hot green peppers, sundried tomatoes</i></p> <p>STUFFED LONG HOT PEPPERS 12 <i>Green long hot peppers stuffed with sauteed sausage, bread crumbs, baked mozzarella cheese</i></p> <p>FRIZZLED CALAMARI 16 <i>Hand picked squid, frizzled in vegetable oil with lemon, buttermilk flour mixed with corn meal</i></p> <p>BAKED CLAMS 1/2 Dozen 14 <i>Fresh clams with garlic parsley-lemon & white wine</i></p> <p>FRESH BUFFALO MOZZARELLA 15 <i>Steak tomatoes, fresh buffalo mozzarella, homemade balsamic reduction, roasted bell peppers, drizzled unfiltered green olive oil</i></p>		<p>SIZZLING CANADIAN BACON 10 <i>Extra thick, by the slice</i></p> <p>SEAFOOD TOWER (3 PP) MP <i>Jumbo shrimp, jumbo lump crab meat, blue-point oyster, clams, lobster, served ice cold</i></p> <p>BLUE POINT 20 <i>Fresh half shell blue-point oyster, served ice cold</i></p> <p>SHRIMP COCKTAIL 20 <i>Cooked jumbo shrimp ice cold, served with home-made cocktail sauce</i></p> <p>TUNA TARTARE 20 <i>Fresh daily picked ahi tuna, served with cipollini onions, parsley, capers, chopped thin tomatoes homemade honey crust, sesame seed dressing</i></p> <p>GRILLED PULPO 14 <i>Slowly broiled octopus with lemons, grilled in our 1400 degree broiler (old family recipe)</i></p>
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Soup

ONION SOUP 9 - Traditional rich onion soup with shaved swiss cheese, bread loaf, shaved cipollini onions, chicken broth, baked in 1600 degrees, topped with provolone cheese

Salad

<p>BEET SALAD 12 <i>Ruby red roasted beets with goat cheese, over arugula, with homemade dressing</i></p> <p>MIXED GREENS FRUIT SALAD 12 <i>Organic spring mix greens with mixed fresh fruits shaved parmigiano reggiano cheese in a house dressing</i></p> <p>TRADITIONAL CAESAR SALAD 14 <i>Crisp organic romaine lettuce with homemade garlic croutons mixed with our homemade classic dressing</i></p>		<p>ENGLISH ICEBERG WEDGE SALAD 14 <i>Iceberg lettuce with caramelized crispy bacon, blue cheese, sliced bell peppers, gorgonzolla cheese</i></p> <p>TOMATO INSALATA 12 <i>Sliced steak tomatoes, onions with drizzled unfiltered green olive oil, gorgonzolla cheese</i></p> <p>ZOLA SALAD 12 <i>Fresh chopped tomatoes, cipollini onions, cucumbers green peppers, fresh mozzarella cheese, house dressing</i></p>
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Homemade Pasta

<p>PASTA FRUTTI di MARE 41 <i>Homemade fresh pasta with fresh seafood, shrimp scallop, calamari, clams in a spicy fresh homemade tomato sauce</i></p> <p>ORRECCIETTE WITH SAUSAGE & BROCCOLI RABE 24 <i>Fresh cooked orrecciette pasta with sauteed italian sausage, broccolli rabe, red pepper flakes (Arthur Ave Style)</i></p> <p>RIGATONI BOLOGNESE 21 <i>Fresh cooked rigatoni pasta with slow cooked ground beef ragu, touch of diced tomatoes and cream sauce</i></p> <p>CHEESE RAVIOLI 20 <i>Homemade raviolis filled with ricotta cheese, served with homemade fresh tomatoes</i></p> <p>PAGLIA E FIENO PASTA 36 <i>Fresh homemade black squid pasta, served with fresh lobster in a light homemade creamy tomato sauce</i></p> <p>PAPARDELLE WITH SEA SCALLOPS 31 <i>Fresh homemade papardelle pasta with wild mushrooms seared fresh scallops in a white wine, touch of cream sauce</i></p> <p>MUSHROOM TRUFFLE RISOTTO 30 <i>Arborio rice slowly cooked with mixed truffle mushrooms</i></p>		
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Organic Chicken

<p>CHICKEN SCARPARELLO 24 <i>Roasted, boneless chicken cubes, rosemary, pepper flakes in a white wine sauce (Old Family Recipe)</i></p> <p>TRADITIONAL CHICKEN 23 <i>Franchese Style - Picata - Parmigiano - Marsala</i></p> <p>SALTY AMISH HALF CHICKEN 27 <i>Fresh cut organic half chicken, baked over veggies roasted garlic & oil</i></p>		
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Accompaniments/Sides

<p>OUR FAMOUS SIGNATURE GERMAN POTATOES WITH ONIONS & BELL PEPPERS 12</p> <p>BRUSSEL SPROUTS 10</p> <p>LOBSTER MAC N'CHEESE 10</p> <p>SAUTEED SPINACH/CREAM OF SPINACH 10</p> <p>AMERICAN BROCCOLI/STEAMED/GRILLED/SAUTEED 10</p> <p>MUSHROOM & ONIONS 10</p> <p>GRILLED ASPARAGUS/STEAMED/SAUTEED 10</p> <p>HOMEMADE TROUFFLE YUKON POTATO FRENCH FRIES 10</p> <p>FRIZZLED CAULIFLOWER 10</p>		
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Prime USDA Steaks & Chops

(Hand Selected Dry Aged Meats)

28 DAYS DRY FRESH PRIME BONE IN RIBEYE	67
28 DAYS DRY FRESH PORTER HOUSE (For 3 PP)	168
28 DAYS DRY FRESH PRIME T-BONE	65
28 DAYS DRY FRESH PRIME BONE IN NEW YORK STRIP	59
28 DAYS DRY FRESH TOMAHAWK (For 2 PP)	114
28 DAYS DRY FRESH PORTERHOUSE (For 2 PP)	114
DOUBLE CUT COLORADO LAMB CHOPS	39
FILET MIGNON	47
BROILED VEAL CHOP	41
<i>T-bone veal chop broiled in our 1600 degree broiler, served with sauteed mushrooms, rosemary & garlic olive oil, cooked in its own juices</i>	
VEAL CHOP PARMIGIANA	41
<i>Veal chop parmigiano served old school, authentic traditional style, breaded with fresh homemade tomato sauce & melted mozzarella cheese on top</i>	
VEAL CHOP MILANESE	41
<i>Pounded thin double cut veal chop, breaded with homemade bread crumbs, served with arugula salad, tomatoes & onions</i>	
BRAISED 100% BEEF-SHORT RIBS	35
<i>Traditionally braised in our 1600 degree oven with onions, celery, carrots and other ingredients to add mouthwatering flavors, served over mashed potatoes</i>	

Fresh Seafood

SHRIMP SCAMPI	36
<i>Jumbo shrimp with sauteed garlic, white wine & lemon sauce over arborio rice</i>	
GRILLED SHRIMP	36
<i>Jumbo shrimp served over white beans with drizzled un-filtered green olive oil</i>	
SWORDFISH	36
<i>Grilled swordfish with cippolini onions, fresh chopped tomatoes, drizzled virgin olive oil & lemon</i>	
SALMON	27
<i>Pan seared fresh alaskan salmon with crushed mediterranean capers, fresh squeezed lemon & white wine sauce</i>	
ROASTED CHILEAN SEA-BASS	43
<i>Fresh chilean seabass with roasted daily vegetables</i>	
DOVER SOLE	51
<i>Whole dover sole sauteed in a fresh squeezed lemon white wine sauce and parsley</i>	
BRANZINO	35
<i>Roasted fresh mediterranean branzino cooked in authentic mediterranean fisherman's sauce</i>	
FILET OF SOLE	26
<i>Fresh deep water, filet of sole baked in oven topped with crispy homemade panko garlic bread crumbs in a lemon & white wine sauce</i>	
LAND & SEA	61
<i>Filet mignon & african lobster tail</i>	

*** For Payment By Credit A 3% Charge Will Be Added To Your Bill**