

Appetizers

Prawn Cocktail \$18.95

Garlic Prawn Saute \$19.95

Steamed Clams \$19.95

Calamari Fritti \$14.95

Fried Ravioli \$12.95

Fried Zucchini \$10.95

Bruschetta \$10.95

Chicken Wings \$17.95

Jalapeno Artichoke Crab Dip \$16.95

Zio's Platter (Fried calamari, 5 wings & 6 fried ravioli) \$20.95

Salads *(add Chicken Breast \$7, add 3 Prawns \$7, add Salmon \$9)*

Prawn Louie *(charbroiled prawns, egg and tomato)* \$24.95

Crab Louie *(crab, egg and tomato)* \$28.95

Romaine Wedge *(chopped bacon, tomato, red onion, crumbled bleu cheese and creamy bleu cheese dressing)* \$19.95

Insalata Caprese *(fresh mozzarella, tomatoes & basil drizzled with balsamic reduction and EVO)* \$16.95

Mediterranean Salad *(kalamata olives, tomato, red onions, cucumber, crumbled feta tossed with vinaigrette)* \$16.95

Cobb Salad *(chicken breast, egg, tomato, bacon, crumbled bleu cheese & choice of dressing)* \$22.95

Creamy Caesar Salad Small \$8.95 Large \$14.95

Soups

Minestrone *(our original recipe since 1975)* Cup \$7.95 OR Bowl \$9.95

Clam Chowder *(Friday and Saturday)* \$8.95 Bowl \$10.95

Pastas *(add Chicken Breast \$7, add 3 Prawns \$7, add Salmon \$9)*

Spaghetti Messina *(spaghetti noodles tossed with asparagus & prawns in a lemon butter white wine sauce)* \$23.95

Spaghetti with Meatballs in Marinara \$22.95

Linguini with clams (red or white sauce) \$23.95

Crab & Prawn Linguini with Linguini \$28.95

Spaghetti Pomodoro (garlic, fresh tomato & basil sauce) \$19.95

Penne A La Vodka \$20.95

Fettuccini Alfredo \$20.95

Tortellini or Gnocchi with a Creamy Pesto Sauce \$21.95

Entrees

Chicken Toscana (*Breaded chicken breast topped with a cream sauce with artichokes & mushrooms*) \$27.95

Chicken Parmigiana (*Breaded chicken breast topped with marinara & mozzarella*) \$27.95

Chicken Marsala (*mushrooms & green onions sauteed in marsala wine*) \$26.95

Chicken Piccata (*Lemon butter white wine sauce & capers*) \$26.95

Chicken Cordon Bleu (*Tender breast stuffed with ham & cheese topped with a cream sauce*) \$30.95

Veal Marsala (*tender veal sauteed in mushrooms, green onions & marsala wine*) \$33.95

Veal Piccata (*tender veal sauteed in a lemon butter white wine sauce & capers*) \$33.95

Veal Oskar (*tender veal topped with bearnaise sauce, crab & asparagus*) \$38.95

Veal Parmigiana (*tender veal topped with marinara and mozzarella cheese*) \$33.95

Veal Milanese (*tender veal topped with a lemon butter white wine sauce*) \$33.95

Tournados of Beef (*mashed potatoes and crostini's crowned with 2 petite filets and bearnaise sauce*) \$47.95

Filet Mignon (8oz) \$45.95

Filet Oskar (8oz filet crowned with crab, asparagus & béarnaise sauce) \$51.95

New York Steak \$36.95

Prime Rib (Friday and Saturday ****Limited Quantity****)

Queen Cut (10oz) \$40.95 OR King Cut (12oz) \$46.95

Scampi Provencal (*Prawns sauteed with onions, garlic, tomatoes, chili flakes in a white wine butter sauce*) \$26.95

Prawns Dore (*lightly breaded prawns served in a white wine lemon butter sauce with capers*) \$28.95

Calamari Steak (*lightly breaded calamari steak topped with a lemon caper parsley sauce*) \$24.95

Petrале Sole (*lightly egg battered sole prepared with a white wine sauce and capers*) \$25.95

Pan Seared Salmon (*pan seared and prepared with a lemon caper cream sauce*) \$29.95

Fish & Chips \$24.95

Bang Bang Shrimp (*Deep fried prawns tossed in a Hawaiian style creamy sriracha sauce*) \$27.95

Desserts (\$9)

House made Tiramisu, House made Crème Brullee, Red Velvet Cake, Carrot Cake, Chocolate Ganache Cake