



APPETIZERS

MUSSELS MARINARA | 17.95

Tender mussels simmered in a classic marinara sauce with garlic and herbs, served with crusty bread

FRESH JERSEY TOMATO, CUCUMBER & WATERMELON SALAD | 13.95

Fresh Jersey-grown tomatoes, sweet watermelon, crisp cucumbers, and red onion, finished with crumbled feta and a light lemon vinaigrette

ENTREES

RIGATONI BOLOGNESE | 23.95

Rigatoni pasta tossed in a rich, slow-simmered meat sauce with tomatoes, herbs, and Parmesan cheese, served with crusty bread

BRAISED BEEF SHORT RIBS | 29.95

Short ribs, slowly braised until tender, served over creamy garlic smashed potatoes, finished with a rich burgundy mushroom pan jus

SEAFOOD FRA DIAVOLO | 29.95

Little neck clams, mussels, calamari, and shrimp simmered in a spicy red sauce over linguini, finished with fresh basil and served with crusty garlic bread

CHICKEN CORDON BLEU | 26.95

Two Golden breaded chicken breasts stuffed with savory baked ham and melted Swiss cheese, topped with a silky Béarnaise sauce and served with creamy smashed potatoes