

## *Appetizers*

<b>Mushroom Poppers</b> <i>Fresh mushrooms baked, filled with mozzarella and parmigiano quiche, served with marinara sauce and arugula pesto.</i>	8.00	<b>Fresh Mozzarella with Tomatoes and Roasted Peppers</b> <i>Served with arugula pesto sauce and balsamic glaze.</i>	8.00
<b>Fried Calamari</b> <i>Served with spicy tomato sauce.</i>	11.00	<b>Sweet and Spicy Pineapple Shrimp Cocktail</b>	12.00
<b>Coconut Shrimp</b> <i>Served with pineapple honey mustard sauce.</i>	12.00	<i>Five jumbo shrimp chilled and mixed with our homemade sweet and spicy pineapple salsa.</i>	
<b>Clams and Spicy Sausage</b> <i>Sautéed clams and homemade spicy sausage simmered in a white wine garlic broth with fresh parsley and paprika served with crunchy garlic bread.</i>	12.00	<b>Pepper Jack Mushroom Risotto Cakes</b>	9.00
		<i>Creamy risotto with mushrooms and pepper jack cheese breaded and lightly fried with a smoky marinara sauce.</i>	
<b>Mussels with Cherry Pepper Pesto Sauce</b>	10.00	<b>Baked Clams Oreganata</b> <i>Little neck clams stuffed with seasoned breadcrumbs and baked served with fresh lemon.</i>	10.00
<i>Sautéed mussels and fresh tomatoes cooked in a cherry pepper pesto sauce.</i>			
<b>Soup of the Day</b> <i>Fresh soup made daily.</i>	7.00	<b>French Onion Soup Gratin</b>	7.00
<b>Hot Antipasto</b> <i>Baked Clams, Coconut Shrimp, Fried Calamari, Mushroom Poppers, Risotto Cakes</i>		<i>For One</i>	12.00
		<i>For Two</i>	20.00

## *Salads*

<b>Bistro Mixed Greens &amp; Fresh Fruit Salad</b>	10.00	<b>Baby Arugula and Feta Cheese Salad</b>	8.00
<i>Mixed greens tossed with seasonal fruit and walnuts in blueberry vinaigrette topped with crumbled bleu cheese.</i>		<i>Baby arugula tossed in lemon vinaigrette with feta cheese, sliced almonds and chopped red onion.</i>	
<b>Classic Caesar Salad</b> <i>Crisp Romaine lettuce with croutons in our homemade Caesar dressing.</i>	8.00	<b>House Salad</b> <i>Baby greens, grapes, walnuts, green apple and shaved parmesan reggiano with our vinaigrette.</i>	8.00
<b>Cold Antipasto Salad</b> <i>Prosciutto, dried sweet sausage, homemade mozzarella, provolone, olives and peppers, served over baby arugula in our lemon vinaigrette.</i>			14.00

## *Pasta*

<b>Linguini with Clams</b>	16.00	<b>Linguini Pescatore Fra Diavolo</b>	24.00
<i>Sautéed little neck clams in white wine garlic sauce served over linguine. Choice of red or white sauce.</i>		<i>Clams, mussels, shrimp and calamari in a spicy tomato garlic sauce.</i>	
<b>Rigatoni with Broccoli Rabe and Sausage</b>	16.00	<b>Smoky Capellini and Shrimp</b>	22.00
<i>Sautéed sausage, broccoli rabe, garlic, and sun dried tomatoes simmered in a white wine demi sauce.</i>		<i>Sautéed Shrimp simmered with smoked tomatoes mushrooms and garlic in a white wine demi sauce.</i>	
<b>Cheese Ravioli</b> <i>Six cheese ravioli with marinara or Bolognese sauce.</i>	15.00	<b>Cavatelli Bolognese</b> <i>Classic veal, pork and beef ragu with tomato fresh basil and a touch of cream.</i>	16.00
<b>Penne Vodka</b> <i>Mushrooms and peas in a creamy tomato and vodka sauce.</i>	15.00		
<b>Mediterranean Linguini</b> <i>Grilled chicken simmered with white wine, garlic, fresh lemon juice, oregano and kalamata olives tossed with linguini and topped with crumbled feta cheese.</i>			19.00