



STARTERS:

- French Onion Soup- Melted Mozzarella 13.
Pan Seared Maryland Crabcakes- Fresh Avocado, Fresh Scallions Spicy Remolade 19.
Fried Calamari- Scallions Sweet Thai Chili Sauce 15.
Clams Casino- Garlic Lemon White Wine Sauce 15.
Empanada- Braised Beef Short Ribs, Caramelized Onions, Risotto,
Light Chipotle Scallions, Creme Fraiche 13.
Eggplant Rollatini- Stuffed With Spinach & Ricotta Cheese,
Tomato & Basil Sauce, Melted Mozzarella 14.
Homemade Swedish Meatballs- Shallots Brandy Sauce, Shaved Parmesan 15.
Fresh Local Burratta Mozzarella- Marinated Roasted Bell Peppers, Fresh Basil,
Home Made Balsamic Vinaigrette 15.
Sushi Pizza- Crispy Rice Cake, Serve With Diced Ahi Tuna, Ligth Spicy Mayo,
Soy Sauce Reduction, Fresh Scallions 15.

SALADS

- Harvest Salad- Organic Baby Greens, Sliced Red Delicious Apples, Dried Cranberries,
Candied Walnuts, Feta Cheese, Sherry Maple Vinaigrette 13.
Strawberry Salad- Baby Arugula, Sliced Fresh Strawberries, Toasted Almonds, Imported
Gorgonzola Cheese, Homemade Strawberry Vinaigrette 13.
Classic Caesar Salad- Grated Parmesan Cheese, Croutons Shaved Pecorino Romano 10.
House Salad- Organic Baby Greens, Cherry Tomatoes, Sliced Cucumber, Shaved Red Onion,
Fresh Mozzarella Cheese, Creamy Balsamic Vinaigrette 10.
Any Entree Salad With: Chicken \$ 28 - Steak 30 - Shrimp 30 - Seared Tuna 30

PASTAS

- Bistro Linguini- Sauteéd Shrimp, Sundried Tomatoes, Fresh Scallions, Dieced Tomatoes,
Roasted Shallots Creamy Sauce 35.
Fettucine Primavera- Summer Squash, Sweet Peas, Cherry Tomatoes, Chopped String Beans,
Garlic White Wine Sauce, Shaved Parmesan Cheese 30.
Bistro Rigatoni- Braised Beef Short Ribs Ragu, Tomato Fondue, Shaved Parmesan Cheese 36.
Penne A La Vodka- Diced Chicken Breast, Pink Vodka Sauce, Shaved Parmesan Cheese 30.
Seafood Risotto-Sauteéd Shrimp, Calamari, Diced Salmon, Jumbo Lumb Crabmeat,
Scallion Cream Sauce 40.

ENTREES

- Tuscan Salmon- Over Sauteéd Spinach, Grilled Summer Squash,
Sundried Tomatoes Caper Cream 35.
Pan-Seared Sesame Crusted Ahi Tuna- Chopped String Beans, Risotto,
Wasabi Cream, Soy Reduction 40.
Maryland Crabcake Dinner- Over Pesto Rissotto, Fresh Scallions Spicy Remolade, 39.
Chicken Milanese- Herb Panko Crusted Chicken Breast, Topped With Baby Arugula, Red Onions
Diced Fresh Mozarella, Cherry Tomatoes, Balsamic Vinaigrette, Roasted Potatoes 32.
Chicken Scarpariello- Italian Sausage, Hot Cherry Peppers, Spinach,
Roasted Potatoes, Brown Demi Glaze 32.
Seared Filet Mignon- Summer Squash, Mashed Potatoes, Melted Imported Gorgonzola
Cheese, Fresh Herb Demi Glaze 40.
Braised Beef Short Ribs- Sautéed Spinach, Mashed Potatoes, Barolo Wine Reduction 39.
Stuffed Chicken- Sliced Prosciutto-Roasted Peppers-Spinach, Mozzarella Cheese,
Roasted Tomatoes Cream Sauce, Serve With Mashed Potatoes 32.
Veal Marsala- Grilled Summer Squash, Garlic Mashed Potatoes,
Sauteéd Mushrooms Marsala Wine Demi Glaze 35.

SIDES 10

- Mashed Potatoes - Sauteéd String Beans - Roasted Potatoes - Summer Squash
French Fries - Pea Parmesan Risotto - Sauteéd Spinach