

~ RAW BAR ~

NATIVE OYSTERS 2
SHRIMP COCKTAIL 2.5
NATIVE LITTLENECKS 1.5

~ APPETIZERS ~

BAKED LITTLENECKS
PANCETTA, PANKO CRUMBS 9~

FRIED CALAMARI
TOSSED WITH GARLIC OIL, TOMATOES & HOT PEPPERS 10~

GRILLED MARGARITA PIZZA
PLUM TOMATO SAUCE, MOZZARELLA, BASIL 10~

GRILLED PROSCIUTTO PIZZA
OLIVE OIL, PROSCIUTTO, TOMATO, FRESH MOZZARELLA 12~

STUFFED PORTABELLO
PANKO FRIED, FRESH MOZZARELLA, BASIL, PLUM TOMATO SAUCE 8.5~

STEAMED MUSSELS
PANCETTA, DIJON CREAM 9.5~

FRIED OYSTERS
LIGHTLY FLOURED AND FRIED 11.5~

TUSCAN BRUSCHETTA
HEIRLOOM CHERRY TOMATOES, CORN, WILTED ARUGULA, 11.5~
FRESH MOZZARELLA, GARLIC HERB BUTTER, BALSAMIC GLAZE

~ SALAD ~

CHICKEN CVM
PANKO CHICKEN, ARUGULA, RADDICHIO, RED ONION,
TOMATOES, BALSAMIC VINAIGRETTE 16~

CAESAR
CRISPY ROMAINE, HERB CROUTONS, SHAVED
GRANA CREAMY GARLIC DRESSING* 8~

HEIRLOOM BEETS
BABY ARUGULA, CARAMELIZED ONIONS, GOAT CHEESE
HONEY LEMON VINAIGRETTE 10~

SALAD ADD ONS
GRILLED SHRIMP 8~ GRILLED CHICKEN 6~ GRILLED SALMON* 7~

BLACK ANGUS BURGER* 10~
(10OZ) SERVED WITH LETTUCE, TOMATO
SHOESTRING FRIES OR ONION RINGS
ADD CHEESE, BACON, MUSHROOMS OR ONIONS 1~ EACH

~ **ENTREES** ~

ALL ENTREES ARE SERVED WITH A GARDEN SALAD OR CUP OF SOUP
MAY BE SUBSTITUTED FOR A CAESAR SALAD FOR \$1.50

~ **HOUSE SPECIALTIES** ~

STUFFED SOLE
LUMP CRAB, SPINACH, PANKO, LEMONCELLO CREAM 23~

ATLANTIC HADDOCK
ROMA TOMATOES, PANKO, EXTRA VIRGIN OLIVE OIL 18~

VEAL TPG
BREADED SCALLOPINI, BEEFSTEAK TOMATOES,
FRESH MOZZARELLA, BASIL OIL 24~

CHICKEN GORGONZOLA
FRESH SPINACH, PANCETTA, SUN-DRIED TOMATOES,
GORGONZOLA CREAM 18~

STUFFED MAINE LOBSTER
1 1/2 POUNDS, STUFFED WITH SHRIMP, SCALLOPS & PANKO CRUMBS 35~

GULF SHRIMP
FRIED SPINACH, BANANA PEPPERS,
DICED TOMATOES, ,ROASTED GARLIC 24~

PISTACHIO SALMON
BABY SPINACH, HEIRLOOM TOMATO SALAD, BALSAMIC GLAZE 22~

VEAL MARSALA
ARTICHOKE HEARTS, CREMINI MUSHROOMS,
YUKON GOLD POTATOES, SWEET MARSALA WINE 24~

~ GRILLE ~

SICILIAN PORK CHOPS*

PANKO CRUMBS, TOMATO, CAPER ARTICHOKE RAGOUT 18~

BEEF TENDERLOIN*

CARAMELIZED ONIONS, GOAT CHEESE, WILD MUSHROOM RISOTTO 27~

BLACK ANGUS NY STRIP*

YUKON GOLD POTATOES, ONION RINGS, CRUMBLLED
BLEU CHEESE, GRAIN MUSTARD DEMI 26~

~ PASTA ~

LASAGNA ROMANA

BOLOGNESE, TOMATO BÉCHAMEL 17~

PENNE AGLIO OLIO

GRILLED CHICKEN, BROCCOLI, ROASTED GARLIC OIL 16~

LINGUINE WITH CLAMS

GARLIC, WHITE WINE, FRESH HERBS (RED OR WHITE) 18~

WILD MUSHROOM RAVIOLI

ROASTED GARLIC CREAM, GRILLED ASPARAGUS, DICED TOMATO 18~

FRUTTI DI MARE

SHRIMP, SEA SCALLOPS, LITTLENECKS, MUSSELS, GARLIC,
WINE, FRESH HERBS (RED OR WHITE) 25~

MINI RIGATONI

GRILLED CHICKEN, VEAL SAUSAGE, TOMATOES, TOASTED PANKO,
PARMESAN MARSALA CREAM SAUCE 18~

PARMIGIANA CHICKEN 18~ VEAL 24~