

RAW COLD BAR

Cape oysters on the half shell.....	2.25 ea.
Little neck clams on the half shell.....	1.50 ea.
Jumbo shrimp cocktail.....	2.00 ea.
Tuna tartare with ponzu and American caviar.....	14
Clam ceviche.....	2.00 ea.
Crab cocktail/green goddess dressing.....	14
Half poached lobster.....	MKT
Steak tartare.....	15

APPETIZERS

Clams casino.....	12 ½ doz
Oysters Rockefeller.....	14 ½ doz
Fried calamari with hot peppers/marinara.....	11
Grilled flat bread pizza margarita.....	9
Grilled flat bread pizza bianco with fontina, hot peppers and sopressata	

SALADS

Endive, blue cheese, candied walnuts.....	9
Roasted beets, goat cheese fritters, balsamic dressing.....	9
House mixed greens.....	6
Chopped Greek.....	8
Classic Ceasar.....	8

SOUPS

New England style clam chowder.....	9
Manhattan style clam chowder.....	9
Italian wedding soup.....	7
Chicken noodle soup.....	6

FISH

Au pouive Tuna steak, oxtail potato cake.....	19.95
Whole stuffed trout.....	18
Baked Sole oreganata.....	17
Swordfish a la puttanesca.....	22

PASTA

Lobster fra Diablo over linguine.....	MKT
Clams over linguine red/ white.....	19.95
Shrimp over linguine red/white.....	19.95

Seafood combo Diablo.....	19.95
Chicken, broccoli and ziti	17
Pork Bolognese, rigatoni	18
Pork meat balls, red sauce, spaghetti.....	16

CHICKEN

Whole roasted chicken for two.....	30
Fried chicken with fixins.....	18
Chicken noodle soup.....	15
Chicken wings.....	9
Chicken Milanese ‘torta’	12

BEEF

Beef stew/root vegetables.....	18
Sirloin au pouvie.....	19.95
Grilled rib eye, herb butter, fries.....	19.95
Braised beef short rib, potato purée.....	18
Sirloin steak tips, peppers n’ onions.....	18
Sirloin burger.....	12

PORK

Pork chops/vinegar peppers.....	18
Pork saltimbocca, prosciutto, fontina cheese, sage.....	17
Pork Osso Bucco, saffron risotto.....	19

All Entrées served with your choice of one side

SIDES

Pasta pomodoro.....	6
Creamed or sautéed spinach.....	5
Potato puree.....	4
French Fries.....	4
Cauliflower gratin.....	6
Lyonaise potato.....	6
Sauté zucchini, tomato, onion.....	5
Green beans & glazed carrots.....	5

CHEF SPECIALS

Pork wienerschnitzel with herbed spaetzle, braised purple cabbage, lemon caper sauce.....	19
Crispy half ducking with wild rice, cipollini onions and dried cherry glaze.....	19
Duck liver pate, pickles, country toast.....	7