

Antipasto

Bruschetta	\$6.99
With Shrimp	\$9.99
Toasted rustic Italian bread topped with fresh vegetables, herbs, and vinaigrette dressing	
Fried Zucchini	\$7.99
Served with marinara sauce and lemon	
Banana Peppers	\$7.99
Stuffed with sweet sausage, ricotta cheese, bread and spinach. Served with marinara sauce and toasted focaccia bread	
Fried Calamari	\$7.99
Battered and fried, served with homemade anchovy sauce	
Sautéed Escarole and Beans	\$7.99
Sautéed with plum tomato, garlic and veal au jus	
Shrimp Cocktail	\$10.99
Chilled jumbo shrimp served with cocktail sauce and lemon	
Shrimp Asiago	\$10.99
Jumbo shrimp sautéed with Asiago cheese, roasted peppers, spinach and garlic	
Stuffed Roasted Red Pepper	\$7.99
Filled with creamy mascarpone cheese, goat cheese, pine nuts, seasoned breadcrumbs, then topped with a light cream sauce	
Crispy Polenta	\$6.99
Fried and topped with hot sausage and tomato basil	

Salads

Caesar	\$4.99
Crisp romaine lettuce tossed with homemade croutons, parmesan cheese and Caesar dressing	
Warm Pear	\$5.99
Sautéed fresh pears and baby field greens tossed with balsamic vinaigrette, topped with a wedge of gorgonzola	
Arugula	\$6.99
Fresh arugula tossed with olive oil, red onion, and white balsamic vinaigrette, then finished with fresh buffalo mozzarella cheese	
Wedge of Iceberg	\$5.99
Topped with roasted red and yellow peppers, crumbled bleu cheese, bacon crumbles and white balsamic vinaigrette	

Zuppa

Wedding or Soup of the Day	
Cup	Bowl
\$2.99	\$3.49

Chicken

Madeira	\$17.99
Sautéed with wild mushrooms, garlic, madeira wine and demi glaze	
Maremana	\$17.99
Sautéed with fresh spinach, tomato basil and finished with fontinella cheese	
Romano	\$17.99
Batter dipped and served with lemon butter cream sauce and romano cheese	
Peppers	\$17.99
Sautéed with roasted red and yellow peppers in a rich veal stock	
Asiago	\$17.99
Sautéed roasted peppers, spinach, demi glaze and asiago cheese	
Saltimbocca	\$17.99
Sautéed with prosciutto, fresh sage, mozzarella cheese and au jus	

*Veal**

Saltimbocca	\$20.99
Veal scaloppini sliced thin—sautéed with fresh sage prosciutto, mozzarella cheese and au jus	
Parmesan	\$20.99
Breaded and topped with mozzarella cheese and marinara sauce	
Madeira	\$20.99
Sautéed with wild mushrooms, garlic, Madeira wine and demi glaze	
Veal Chop Zingara	\$34.99
Pounded thin, lightly breaded and covered in fontinella cheese and spicy tomato mushroom sauce	

All dinners served with your choice of fresh vegetable, pasta or rice and a tossed salad or soup



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Seafood

Spots English Style	\$18.99
Seasoned with crispy breadcrumbs, broiled then finished with lemon butter cream sauce	
Shrimp Asiago	\$20.99
Sautéed with roasted peppers, spinach, garlic, and asiago cheese	
Maryland Style Crab Cakes	\$22.99
Topped with pieces of jumbo lump crabmeat and lemon butter cream sauce	
Stuffed Jumbo Sea Scallops	\$21.99
Filled with fresh basil, pine nuts, garlic, and romano cheese, finished with a drizzle of crème fraiche	
Norwegian Salmon	\$20.99
Char grilled and topped with leeks, sun dried tomatoes and lemon butter cream sauce	
Lemon Sole Roulades	\$20.99
Rolled with jumbo lump crab meat stuffing, broiled and topped with lemon butter cream sauce	

Pasta

<i>Select from Penne, Linguini, Capellini or Fettuccini</i>	
Marinara	\$12.99
Alfredo	\$14.99
Red or White Clam	\$14.99

Aglio Olio	\$12.99
Olive oil, garlic, crushed red pepper flakes, and romano cheese	
Bolognese	\$12.99
Traditional meat sauce made with veal, pork and beef	
Diavlo	\$13.99
Sliced hot sausage sautéed with sweet peppers, mushrooms and onions in a rich tomato basil cream sauce	
Mulfado	\$12.99
Homemade marinara sauce, cream, crushed red pepper flakes, romano cheese and garlic	
Salmone	\$16.99
Fresh salmon and asparagus tips sautéed with tomato basil cream sauce	
Pescatore	\$20.99
Jumbo shrimp and scallops tossed with fresh herbs and garlic in a buttery clam sauce	

Add meatballs, chicken or hot sausage to any pasta \$3.99

All pasta dinners served with choice of salad or soup.