

## - FIRST COURSE -

### **Colossal Shrimp Cocktail ~ 3.95**

marinated, cocktail sauce

### **Sicilian Wings ~ 13**

oven roasted, parmesan, rosemary  
chili flake, caramelized onion

### **Calamari Fritti ~ 12**

breaded and fried, marinara sauce

### **Mike C's Meatballs ~ 8**

blend of beef, veal and pork, marinara  
parmesan cheese

### **Mussels Fra Diavolo ~ 11**

hot cherry peppers, capers, garlic  
spicy tomato sauce

### **Eggplant Tower ~ 11**

fried eggplant, beef steak tomato  
fresh mozzarella, basil pesto  
tomato bruschetta

### **Crab Cakes ~ 14**

arugula salad, lemon basil aioli

### **Fried Camembert Cheese ~ 12**

baby greens, cranberry chutney  
spicy dijon mustard

### **Crispy Brussels Sprouts ~ 12**

pan fried, spicy aioli

### **Artichoke Francaise ~ 11**

lemon, caper, white wine butter sauce

## - SALADS -

### **Insalata Mista ~ large 9.50 ~ small 7**

organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives,  
roasted garlic, asiago cheese, lemon balsamic vinaigrette

### **Classic Caesar ~ large 9.50 ~ small 7**

tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

### **Roasted Beet Salad ~ 12**

yellow and red beets, candied walnuts, arugula, goat cheese, lemon vinaigrette

### **Wedge Salad ~ 11**

iceberg lettuce, grape tomatoes, applewood smoked bacon  
gorgonzola cheese, bleu cheese dressing

## - PASTA -

### **Rigatoni Bolognese ~ 19 ~ small plate ~ 13**

ground veal, beef, pork and sausage, san marzano tomato sauce

### **Crazy Alfredo ~ 19 ~ small plate ~ 13**

chicken, sweet Italian sausage, soppressata, roasted peppers  
spicy red wine alfredo sauce, fettucine pasta

### **Truffled Lobster Mac & Cheese ~ mp**

fresh lobster meat, prosciutto di parma, aged cheddar  
campanelle pasta, ritz cracker crumbs

### **Tortellini DiGiorgio ~ 18 ~ small plate ~ 12**

pancetta, peas, roasted shallots, parmesan cheese, madeira cream sauce

*No Separate checks for parties of 8 or more*

## - CLASSICS -

### **Milanese**

organic mixed greens, olive oil  
lemon, cherry tomatoes  
parmesan cheese

### **Parmesan**

san marzano tomato sauce  
mozzarella cheese, rigatoni pasta

### **Francaise**

white wine butter sauce, lemon  
capers, yukon gold mashed potatoes  
vegetable du jour

**Chicken ~ 19 Veal ~ 24 Cod ~ 21**

## - SEAFOOD -

### **Faroe Islands Salmon ~ 27**

shaved brussels sprouts  
applewood bacon, Tuscan white beans  
cauliflower, roasted tomato  
lemon basil aioli

### **New England Baked Cod ~ 22**

ritz cracker crust, white wine butter  
garlic mashed potatoes  
vegetable du jour

### **Pistachio Crusted Sea Bass ~ 32**

lobster and pea risotto, pineapple rum  
butter sauce

### **Pan Seared Sea Scallops ~ 27**

pumpkin ravioli, walnuts, sage  
prosciutto, madeira cream sauce

## - CHEF'S SELECTIONS -

### **Filet Mignon ~ 30**

grilled portabella mushrooms, duck fat roasted potatoes, roasted peppers  
baby spinach, stilton port wine glaze

### **Braised Short Rib ~ 33 ~ small plate ~ 19**

roasted vegetables, parmesan herb polenta, fried leeks, pan jus

### **Veal Saltimbocca ~ 25**

fontina cheese, prosciutto, sage, roasted peppers, baby spinach  
garlic mashed potatoes, marsala wine glaze

### **Pork Chop Milanese ~ 24**

crusted bone in chop, organic greens, olive oil, lemon, heirloom tomato

### **Skirt Steak ~ 28**

duck fat roasted potatoes, pancetta, butternut, shaved brussels sprouts, chimichurri

## - SIMPLY GRILLED - CHOICE OF A PROTEIN, SAUCE AND SIDE

**Proteins~** Filet Mignon, Skirt Steak, Pork Chop, Grilled Chicken

Faroe Islands Salmon, Scallops, Sea Bass, Shrimp, Atlantic Cod

**Sides~** Garlic spinach, parmesan risotto, garlic mashed potato, asparagus, roasted potato, truffled mac & cheese, brussels sprouts, vegetable du jour, french fries

**Sauces~** White wine butter sauce, stilton port wine glaze, marsala sauce, lemon basil aioli

## - SPECIALTY BRICK OVEN PIZZAS -

**Cheese ~ 13**

**Pepperoni ~ 13.75**

**D'Amato ~ 13.75**

**Meat lovers ~ 15**

**White Pie ~ 13.50**

**Chicken Bacon Ranch~ 14.5**

**Hawaiian ~ 14.50**

**Gorgonzola Burger ~ 15**

**Pistachio Basil ~ 16**

**Veggie Variety ~ 14.75**

**Café Combo ~ 14.75**

**Red and White ~ 13**

**Carbonara ~ 14.50**

**Chicken Pesto ~ 14.50**

**Chicken, sausage & peppers 15**

~ Executive Chef ~ Paul Roberge ~