

## **APPETIZERS**

**EGGPLANT ROLLATINI 10**  
*BAKED WITH RICOTTA, SPINACH, MELTED MOZZARELLA*

**FRESH MOZZARELLA & TOMATO 13**  
*PORTOBELLO MUSHROOMS, PROSCIUTTO DI PARMA*

**FRIED CALAMARI 13**  
*SPICY MARINARA & LEMON AIOLI*

**PRINCE EDWARD ISLAND MUSSELS 11**  
*GARLIC WHITE WINE OR FRA DIAVOLO*

**L.I. LITTLENECK BAKED CLAMS**  
*CASINO OR OREGANATA STYLE 11*  
*SAUTÉED IN WHITE WINE & GARLIC 13*

**ESCARGOT 15**  
*GARLIC BUTTER & FRESH HERBS*

**MARYLAND LUMP CRABCAKES 14**  
*ROASTED CORN, CHIPOTLE REMOULADE*

**SMOKED NOVA SCOTIA SALMON & TROUT 15**  
*RED & BLACK CAVIAR*

**TEMPURA COCONUT SHRIMP 15**  
*TOASTED COCONUT, PINA COLADA SAUCE*

**TABLE 9 CHEESE BOARD 16**  
*OUR FINE SELECTION OF IMPORTED & DOMESTIC CHEESE*  
*MAGNA CAPRA-FIRM GOATS MILK CHEESE FROM ITALY, CACIOTTA TARTUFO-*  
*BLACK TRUFFLE STUDDED SHEEPS' MILK CHEESE FROM UMBRIA, BRIE -TRIPLE CREAM*  
*FROM FRANCE & MAYTAG BLEU CHEESE-CAVERN AGED COW'S MILK FROM U.S.A*

**COLD ANTIPASTO FOR TWO 26**  
*FRESH MOZZARELLA, REGGIANO PARMIGIANA, STUFFED HOT CHERRY PEPPERS,*  
*BRESADLA (CURED AIR DRIED BEEF), CAPICOLA,*  
*SOPRESSATA (CURED SAUSAGE), PROSCIUTTO DI PARMA*

## **RAW BAR**

**½ DOZEN LITTLE NECK CLAMS 11**

**OYSTERS ON THE ½ SHELL 3 EACH**

**COLOSSAL LUMP CRAB COCKTAIL 18**

**(4) JUMBO SHRIMP COCKTAIL 18**

## **CAVIAR**

*SERVED WITH CHOPPED EGG, RED ONION & CRÈME FRAÎCHE*

**1 OZ. AMERICAN STURGEON 40**

**1 OZ. AMERICAN OSETRA 120**

## **SALADS**

**TRI COLORE SALAD 9**  
*ENDIVE, ARUGULA, RADICCHIO, CHOPPED TOMATO, RED ONION*  
*BALSAMIC VINAIGRETTE, CRUMBLLED BLEU CHEESE OR GOAT CHEESE*

**GREEK SALAD 9**  
*MIXED ORGANIC GREENS, FETA CHEESE, OLIVES, CUCUMBERS & TOMATOES*

**HEARTS OF ICEBERG LETTUCE 9**  
*VINE RIPE TOMATOES, CRUMBLLED BACON, CREAMY BLEU CHEESE*

**POACHED PEAR SALAD 9**  
*MIXED GREENS, CANDIED WALNUTS, MAYTAG BLEU CHEESE, PORT WINE DRESSING*

**CAESAR SALAD FOR TWO 18**  
*SHAVED PARMIGIANA & TUSCAN BREAD CROUTONS*

## PASTA

### ALL PASTAS ARE PREPARED FRESH DAILY

RIGATONI MARINARA <i>FRESH RICOTTA, BASIL</i>	18
GARGANELLI A LA VODKA <i>PROSCIUTTO DI PARMA, LIGHT TOMATO CREAM</i>	21
PASTA PRIMAVERA <i>FRESH GARDEN VEGETABLES, GARLIC AND OLIVE OIL, TOASTED BREADCRUMBS OVER LINGUINE</i>	20
TAGLIATELLI BOLOGNESE <i>TRADITIONAL MEAT SAUCE</i>	21
LINGUINE VONGOLE <i>LITTLENECK CLAMS, GARLIC WHITE WINE SAUCE</i>	21
ORECCHIETTE CAROLINE <i>LITTLE EAR PASTA, HOT &amp; SWEET ITALIAN SAUSAGE, BROCCOLI RABE, TOMATO &amp; TOASTED BREADCRUMBS</i>	22
SEAFOOD FRA DIAVOLO <i>JUMBO SHRIMP, CALAMARI, LITTLENECK CLAMS &amp; PRINCE EDWARD ISLAND MUSSELS OVER LINGUINE</i>	26
ANY APPETIZER, SALAD OR 1/2 ORDER OF PASTA SERVED AS A MAIN COURSE WILL BE CHARGED AN ADDITIONAL \$3.00	

## ENTREES

CHICKEN PARMIGIANA <i>SERVED WITH LINGUINE POMODORO</i>	21	VEAL CHOP 'FLAHERTY' <i>STUFFED WITH PROSCIUTTO DI PARMA &amp; MOZZARELLA CHEESE, SPICY VODKA SAUCE</i>	39
CHICKEN PICCATA, FRANCESE OR MARSALA	21	FILLET OF SOLE ROBERTO <i>LIGHTLY BREADED, FRESH TOMATO &amp; BASIL LEMON &amp; WHITE WINE SAUCE</i>	23
CHICKEN SCARPARELLO <i>BONELESS BREAST OF CHICKEN, HOT &amp; SWEET SAUSAGE, PEPPERS, MUSHROOMS &amp; ONIONS</i>	22	PAN ROASTED ORGANIC SALMON FILLET <i>TOMATO &amp; ONION RAGOUT, CITRUS BEURRE BLANC</i>	25
BERKSHIRE PORK CHOP <i>HOT CHERRY PEPPER, MUSHROOM, ONION &amp; YUKON GOLD POTATO HASH</i>	24	MILL POND SESAME CRUSTED YELLOW-FIN TUNA <i>GINGER SOY GLAZE, ASIAN VEGETABLE STIR-FRY</i>	27
VEAL PARMIGIANA <i>SERVED WITH LINGUINE POMODORO</i>	23	SCAMPI 'PICCOLO' <i>JUMBO SHRIMP, BABY ARTICHOKE HEARTS, GARLIC AND WHITE WINE</i>	27
VEAL PICCATA, FRANCESE OR MARSALA	23	SHRIMP A LA PEGGY <i>JUMBO SHRIMP OREGANATA SERVED WITH CAPPELINI POMODORO</i>	26
TENDER MARINATED SKIRT STEAK <i>PEANUT SOY DRIZZLE, SMOKED TOMATO RELISH</i>	26	'TABLE 9' FILET MIGNON & SHRIMP <i>FILET MIGNON &amp; 3 JUMBO SHRIMP OREGANATA</i>	45
VEAL CHOP VALDOSTANO <i>STUFFED WITH PROSCIUTTO DI PARMA &amp; MOZZARELLA CHEESE, WILD MUSHROOM DEMI GLACE</i>	39		

## PRIME MEATS

"GRILLED, AU POIVRE OR CAJUN"

10 OZ PETITE FILET MIGNON	34
12 OZ FILET MIGNON	38
16 OZ NEW YORK SIRLOIN	38
22 OZ BONE-IN RIB EYE	38

ALL PRIME MEATS ARE SERVED WITH PARMIGIANA MASHED POTATOES & VEGETABLE DU JOUR

HAND CUT FRENCH FRIES	6
SWEET POTATO FRIES	6
SAUTÉED SPINACH	7
SAUTÉED MUSHROOMS & ONIONS	7
SAUTÉED BROCCOLI RABE	8

ALL APPETIZERS, SALADS, AND 1/2 ORDERS OF PASTA ORDERED AS AN ENTRÉE ADD \$3.00  
\$3.00 SHARE CHARGE PER PERSON