

confetti!

entrees

entrees served with confetti rice or potato or fresh vegetable and our house baked bread

grecian lamb shank 17

greek style, roasted until fork tender with garlic, tomato, celery and onions

filet mignon, onion tower 23

amy's gorgonzola fondue 4

new york sirloin steak 24

scallopini marsala 17

sautéed tenderloin (pork) sautéed with mushrooms, florio marsala and finished with a light brown sauce

chicken val dosta 17

gently sautéed with mushrooms and spinach, finished with marsala wine and asiago, shrimp garnish

scallopini caprese 17

tenderloin (pork) dipped in egg, sautéed with sun dried tomatoes and artichokes, finished in a white wine sauce

chicken picatta 15

a tender breast dipped in egg, sautéed and finished with capers, lemon and chardonnay

chicken confetti 16

lightly sautéed, topped with a blend of spinach, cheeses and herbs, baked golden

scallopini and chicken preparations may be interchanged

sesame crusted ahi tuna 24

baby greens, peanut sauce, ginger siracha, crisp ginger

roast rack of lamb 27

served over confetti spinach

roast half duckling 25

semi boneless, lingonberry sauce

pan seared crab cakes 17

three cakes served over baby greens with red pepper aioli

crisp shrimp cristy 18

large shrimp wrapped in shredded phyllo, pan seared golden, over lemon beurre blanc

crab stuffed basa sole 18

lobster sauce

baked sea scallops mediterranean 22

seasoned panko crumbs, butter, white wine, lemon

almond crusted tilapia 15

potato crusted basa sole 15

lemon cream

miso glazed scottish salmon 19

pasta

served with fresh baked bread

beef bolognese with cavatelli 15

braised lamb with fresh cortecce 17

penne alfredo 14

sweet heavy cream, cheese and seasonings

fusilli con pollo 15

grilled chicken breast, sun dried tomato, artichoke, mushrooms, roasted peppers, olive oil and asiago cheese

fusilli vodka salsiccia 15

fresh mushrooms, sweet sliced longhini sausage, and vodka, finished with a light rosa sauce

manicotti francesca 12

fresh crepes, trio of cheeses, topped with marinara

chicken and shrimp basilco 17

tender grilled chicken, finished with a light tomato cream and fresh basil, tossed with cortecci

adult baked mac and cheese 21

gouda cheese, cortecci, spinach and lobster

mussels alioli over linguini 13

dressed in white wine, garlic and oil, fresh from prince edward isle, also available in marinara or fra diavlo

linguini with clam sauce 15

freshly shucked clams, minced mushrooms, sun dried tomatoes, and fresh basil served red or white

shrimp scampi pietro 18

shrimp, extra virgin olive oil, garlic, capers, diced tomato and white wine over linguini

linguini marinara 11

add sausage or meatball 1.50 ea

linguini aioli 11

garlic, oil and a touch of love

\$12 weekly dinner features WOW!*

monday baked shrimp casserole

tuesday roast prime rib 12 oz.

wednesday full rack of ribs

thursday delmonico steak 12 oz.

choose one side

add soup du jour or small eva's hand crafted salad to any entrée \$2

****excludes \$12 features***

lunch pricing \$3 less on all entrees and pasta

confetti!

appetizers

crisp shrimp cristy, lemon beurre blanc 9

french fried eggplant sticks, marinara 6

sesame crusted cauliflower 8

baked french onion soup 5

lobster bisque cup 8 bowl 10

italian long hots 8

calamari 10

firecracker, new york style
classic fried, thai style

buffalo style chicken fingers 9

sautéed prince edward isle mussels 9
red, garlic & oil, or fra diavolo

manicotti francesca 8

baked gorgonzola portabella mushroom 8

baked escargot confetti 7

fried margherita pizza wedges 6

classic clams casino 9

clams confetti, spinach & cheese 9

pan seared crab cakes 10

soup of the day 4 / 6

restaurant hours

dinner monday thru saturday 5:00 -9:00pm

lunch wednesday thursday friday 12:00-2:00pm

grand sunday brunch 10am – 2:30pm

we will be closed the following:

january 1st -13th re open monday 14th@5:00 2013

july 1st-12th re open friday 13th @5:00 pm 2012

memorial & labor days: sunday and monday
christmas eve and christmas day

monday thru friday 5pm-6:30pm

3 buck martini's WOW!

traditional or cosmo or espresso

LADIE'S NIGHT:WEDNESDAYS

**a house wine or special martini &
joan's dessert with entrée or pasta**

monday thru friday 5pm-6:30pm

3 buck house wines WOW!

cab, chard, white zin, merlot, pinot gris

light bites

eric's hot meatball grinder 9
meatball, red peppers, mozzarella, marinara
also italian combo or sausage grinder

philly cheese steak sandwich 10
american cheese, sautéed onions

8 OZ. angus cheese burger l.t.o. 9

grilled chicken sandwich 9
roasted red peppers and cheddar

fried fish sandwich 9
lettuce, tomato, tartar sauce

chicken queisadilla 11

grilled tuna sandwich 18
wasabi mayo, guacamole, siracha, tomato, baby greens

big veggy sandwich 9
portabella mushroom, roasted peppers, guacamole
baby greens, fresh mozzarella, tomato, grilled vegetable

hot lobster roll, drawn butter 18

all above served with french fries or cole slaw, or baby greens
or onion strings, please choose one

fried fish and chips 12

salads

aly's salad 8
baby spinach, orange, slices, bacon, toasted almonds,
poppy seed dressing

the wedge 9
crisp hearts of romaine, lettuce, blue cheese dressing,
gorgonzola crumbs and chopped bacon

caesar 7
crisp romaine lettuce, classic dressing (no egg), tuscon crostini

mozzarella fresco 10
vine ripe tomatoes, baby greens, evoo and basil

chop salad 8
lettuce, tomato, cukes, onion, gorgonzola, carrots and celery,
coarse chopped and tossed with balsamic vinaigrette

the greek salad 10
vine ripe tomatoes, cucumbers, red onions, cured olives,
imported greek feta, (no lettuce) evoo and vinegar

jake's salad 8
gorgonzola, apples, toasted almonds, baby greens,
raspberry vinaigrette

eva's hand crafted salad 7
a blend of crisp romaine and a baby greens,
tomato, cucumber, onion, carrots, croutons

thoroughly cooking meats, poultry, seafood, shellfish and eggs
reduces the risk of food borne illness

to any salad or pasta add:

chicken, grilled or buffalo 5
grilled sea scallops 15 / 8 grilled shrimp (8ct) 10 (4ct) 5
grilled tuna 15 / 8 grilled salmon 13 / 7