

APPETIZERS

Antipasto Italiano \$11.99

Grilled eggplant, zucchini, artichokes, yellow squash, roasted peppers, olives, provolone, mozzarella, soppressata and prosciutto

Bocconcini Fritti \$7.99

Fried mozzarella served with marinara

Bruschetta Saporita \$7.99

Grilled sliced bread topped with mozzarella, tomato, basil, parmigiano, extra virgin olive oil

Funghi Ripieni \$7.99

Baked Portobello mushrooms stuffed with sweet Italian sausage, ricotta, and Parmigiano Reggiano cheese

Seared Scallops \$9.99

Pan seared scallops served with mesclun salad and drizzled with balsamic reduction

Crab Cake \$11.99

Homemade crab cakes served with mesclun salad and a roasted red pepper aioli

Shrimp Cocktail \$9.99

Five jumbo shrimp served with cocktail sauce

Cozze al Peperoncino \$7.99

Mussels sautéed with garlic, in a spicy white wine sauce or marinara served with sliced toasted bread

Calamari Fritti \$9.99

Fried calamari and tempura vegetables served with marinara sauce

Oysters \$11.99

Cornmeal encrusted, flashed fried served over sautéed spinach and topped with a Sambuca cream sauce

Zuppa di Vongole \$9.99

Clams sautéed with garlic, in a spicy white wine sauce or marinara served with sliced toasted bread

Escargot and Gnocchi \$9.99

Tender escargot tossed with forest mushrooms, potato gnocchi in a white truffle cream sauce

Asparagi e Prosciutto \$8.99

Asparagus and sharp provolone wrapped with Parma prosciutto in a white wine reduction

Buffalo Wings \$8.99

Crispy buffalo wings served with a side of hot sauce, blue cheese and fresh celery

Coconut Shrimp \$8.99

Coconut shrimp served with a side of cognac ayonnaise

GRILL PIZZA

Pizza Margherita \$8.99

Grilled pizza topped with tomato sauce, fresh mozzarella, basil, extra virgin olive oil and parmigiano

Pizza Genovese \$8.99

Grilled pizza topped with pesto basil sauce, fresh tomatoes, fresh mozzarella and parmigiano cheese

Pizza Toscana \$9.99

Grilled pizza with fresh mozzarella, roasted peppers, artichokes, sun dried tomatoes and sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Proprietor Giovanni Agresti

SANDWICHES

served with fries, add \$2 to substitute with salad

Jarrettown Burger \$8.99

Charbroiled 8oz burger topped with bacon, American cheese, lettuce, tomato, and onions

Pollo Pesto \$9.99

Grilled chicken breast with roasted red peppers, pesto sauce, and mozzarella cheese

Crab Cake \$9.99

With roasted red pepper sauce, tomatoes, red onions and arugola drizzled with lemon vinaigrette

Roast Beef \$8.99

Thinly sliced Roast Beef topped with sharp provolone and long hot peppers

Vegetarian \$8.99

Grilled eggplant, zucchini, roasted red peppers and yellow squash topped with asiago cheese

Pork Sandwich \$9.99

Thinly sliced Pork Roast with roasted red peppers, broccoli rabe and sharp provolone

SALADS

(Add chicken \$3.99 add shrimp 5.99)

House Garden Salad \$6.99

Spring mix salad tossed with cucumbers, shredded carrots, shaved onions, and grape tomatoes in a honey balsamic vinaigrette

Insalata Caprese \$7.99

Sliced tomatoes and fresh mozzarella with extra virgin olive oil and basil dressing

Insalata Vegetariana \$9.99

Grilled eggplants, zucchini, yellow squash, roasted peppers and Goat cheese over spring mix salad in balsamic vinaigrette

Poached Pear \$8.99

Poached pear tossed with baby spinach, toasted almonds, and grape tomatoes in a light raspberry vinaigrette topped with blue cheese

Insalata di Arugola \$6.99

Fresh Arugola tossed with cherry tomatoes, shaved parmigiano, and artichokes in a lemon vinaigrette

Insalata di Cesare \$6.99

Romaine lettuce and croutons in a Caesar dressing

Insalata di Mare \$12.99

Grilled gulf shrimp and calamari with mussels and clams tossed in a lemon vinaigrette and served in a bib lettuce bowl garnished with micro greens

SMALL PASTA PLATES

Paccheri alla Bolognese \$9.99

Ground beef, pork, and veal in a light tomato sauce tossed with rigatoni and topped with shaved parmigiano

Linguine alle Cozze \$9.99

Mussels with garlic and oil in a white or red sauce

Spaghetti alle Vongole \$9.99

Sautéed clams with garlic and oil in a white or red sauce

Gnocchi alla Genovese \$9.99

Homemade pesto with sun dried tomatoes, parmigiano cheese in a cream sauce over gnocchi

Paccheri alla Siciliana \$9.99

Eggplants and zucchini with garlic, capers, and olives in a light tomato sauce with mozzarella and parmigiano