

Appetizers

Antipasto Italiano \$11.99

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

Bocconcini Fritti \$7.99

Fried mozzarella served with our house marinara sauce

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 cake served with mesclun salad and roasted red peppers 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 and lemon wedges

Ostriche \$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

Asparagi e Prosciutto \$8.99

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

Escargot and Gnocchi \$9.99

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

Salads

Insalata Caprese \$7.99

Tomatoes and mozzarella with extra virgin olive oil and basil drizzled with balsamic reduction

Insalata Vegetariana \$9.99

Grilled eggplants, zucchini, yellow squash, roasted peppers and Goat cheese over spring mix salad in balsamic vinaigrette (Add chicken \$3.99 add shrimp 5.99)

Poached Pear Salad \$8.99

Poached pear tossed with baby spinach, toasted almonds, and grape tomatoes in a light raspberry vinaigrette topped with blue cheese (Add chicken \$3.99 add shrimp 5.99)

Insalata di Arugola \$6.99

Fresh Arugola tossed with cherry tomatoes, shaved parmigiano, and artichokes tossed in a fresh lemon vinaigrette (Add chicken \$3.99 add shrimp 5.99)

Insalata di Cesare \$6.99

Romaine lettuce and croutons in a Caesar dressing (Add chicken \$3.99 add shrimp 5.99)

House Garden Salad \$6.99

Spring mix salad tossed cucumbers, shredded carrots, shaved red onions, and grape tomatoes in our honey balsamic vinaigrette (Add chicken \$3.99 add shrimp 5.99)

Insalata di Mare \$12.99

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

Soup of the day \$5.99

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

Pasta

Add a House or a Caesar salad for 3.99

House Special \$19.99

Baby shrimp, smoked salmon and lump crab meat sautéed with onions in a pink Vodka sauce tossed with bowtie pasta

Paccheri alla Bolognese \$16.99

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

Spaghetti alle Vongole \$17.99

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

Linguine alle Cozze \$15.99

Sautéed mussels with garlic and oil in a white or red sauce over linguine

Gnocchi alla Genovese \$15.99

Gnocchi in homemade pesto sauce with sun dried tomatoes, shaved parmigiano and a touch of cream

Paccheri alla Siciliana \$16.99

Sautéed fresh eggplants and zucchini with garlic, capers, and olives in a light tomato sauce tossed with fresh mozzarella, basil, and shaved parmigiano

Linguine al Granchio \$21.99

Seared scallops, jumbo lump crabmeat and shrimp with garlic, cherry tomatoes, extra virgin olive oil and herbs

Fettuccine ai Funghi \$17.99

Wild forest mushrooms sautéed with grill chicken, cherry tomatoes in a truffle cream sauce tossed with shaved parmigiano cheese and fettuccine

Entrees

Add a House or a Caesar salad for 3.99

Saltimbocca \$16.99

Chicken or Veal sautéed with fresh sage, topped with Prosciutto, spinach and fresh mozzarella braised in white wine (Veal add \$5)

Lamb Chops \$24.99

Lamb chops lollipops marinated and grilled to perfection served with whipped sweet potatoes and sautéed spinach

Crab Cake \$24.99

Twin crab cakes oven roasted and served with a light lemon risotto and cocktail sauce

Atlantic Salmon \$19.99

Grilled Atlantic Salmon fillet served over a baby shrimp risotto and topped with a lemon butter sauce and herbs

T-Bone Steak \$24.99

16 oz T-Bone steak grilled to perfection and drizzled with a light balsamic glaze served with mashed potatoes and fresh asparagus

Pollo Jarrettown \$17.99

Sautéed chicken breast with mushrooms and asparagus in a light brandy cream sauce topped with mozzarella cheese served over fettuccine

Pollo Romano \$17.99

Grilled chicken breast served atop of mashed potatoes and sautéed spinach drizzled with a roasted chicken glaze with crispy bacon and wild forest mushrooms

Tilapia Oscar \$19.99

Fresh fillet of Tilapia seared and served over mashed potatoes and asparagus topped with hollandaise sauce and Jumbo Lump crab meat

Fillet Mignon \$26.99

Twin 5oz fillet Mignon topped with caramelized Vidalia onions and blue cheese served with roasted red bliss potatoes and in season vegetables

Executive Chef Mark Ziebis

**Sunday and Monday
BYOB
(full bar also available)**

20% gratuity will be added to parties of 6 or more

Consider The Jarrettown Hotel when planning your special event.

Our lovely upstairs will accommodate private dining for any occasions

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Proprietor Giovanni Agresti