

Appetizers

- Fried Calamari** 9
Traditional Clams Casino 9
Mozzarella A La Romano 9
Stuffed Mushrooms baked with jumbo lump crab meat 9
Garlic Bread Di Casa
with prosciutto di parma, roasted peppers,
melted sharp provolone and drizzled with pesto 8
Twin Crab Cakes served over sriracha sauce 14
Eggplant Rollantini baked and topped
with mozzarella cheese in a blush sauce 9
Crab Imperial
portobello mushroom, jumbo lump crab meat,
roasted peppers and homemade mozzarella 12
Breaded Eggplant served with prosciutto
di parma, sliced tomatoes and fresh mozzarella 10
Antipasto Barone mixture of grilled shrimp,
fresh baked mozzarella and eggplant rollantini 14
Mussels (Red or White) spicy upon request 10

Zuppa

- Crab Soup** - 6 • **Pasta Fagioli** - 5
Chef's Selection of the Day - 5
French Onion - 5

Salads

- Mediterranean**
grilled jumbo shrimp and colossal crab meat over
Romaine lettuce, with balsamic and olive oil dressing 13
Bruschetta seasoned grilled chicken over Romaine
hearts, tomatoes, onions, celery, rigatoni pasta al
dente, tossed in our signature homemade dressing 10
Caesar Salad 7
with Chicken 10 • **with Shrimp** 11 • **with Salmon** 13
Caprese fresh homemade mozzarella cheese,
sliced ripe tomatoes, a touch of dry aged balsamic
reduction glaze, extra virgin olive oil and basil 10
Wild Baby Arugula
shaved fennel, onions, tomatoes, walnuts, oranges,
gorgonzola cheese, balsamic honey vinaigrette 9
with Chicken 12 • **with Shrimp** 13
Goat Cheese over spring mix with onions,
tomatoes and walnuts in a honey lemon vinaigrette 12
Rengepe Salad Romaine and baby
greens with roasted almonds, feta cheese, onions,
sliced pears, tossed in a red wine vinaigrette 10
House Toscano (2 or More People)
a combination of fresh grilled vegetables,
topped with aged Pecorino Romano Cheese (Mkt. Price)
Antipasto Salad prosciutto di parma,
salami, sharp provolone & roasted pepper, over
Romaine lettuce, with a balsamic lemon glaze 12

