



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curis,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



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Crispy Flat Bread

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Bruschetta, Micro Lettuce, Lemon Confit

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Red Onions, Capers, Truffle Essence

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Crispy Calamari, Broccoli Rabe,  
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Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
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### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

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Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
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### **Cold Water Lobster Tail ... Market Price**

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Pinot Grigio

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Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

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Red Onions, Capers, Truffle Essence

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Baked in Tomato Sauce

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with Jumbo Lump Crabmeat,  
Chef's Original Recipe

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Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
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**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

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Fresh Mozzarella Cheese, Tomato,  
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**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

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Classic Bolognese

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Tomato Sauce Over Linguini

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Tossed with Shrimp,  
Asparagus, Alfredo Sauce

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Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

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Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

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Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

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Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

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Arborio Rice, Mushrooms, Shrimp,  
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### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
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### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

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### **Crabs & Linguine ... 28**

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## *Fish & Seafood ...*

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Scampi Sauce

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### **Cold Water Lobster Tail ... Market Price**

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Pinot Grigio

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### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
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### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

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Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
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Medallions of Pork Scallopini with Prosciutto,  
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Gorgonzola Crust, Pine Nuts, Raisins,  
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### **Chargrilled Prime Sirloin \* ... 48**

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Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

**Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

**Rigatoni ... 20**

Classic Bolognese

**Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

**Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

**Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

**Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

**Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

**Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

**Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

**Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

**Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

**Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

**Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

**Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

**Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

**Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

**Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

**Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

**Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

**Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

**Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

**Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

**Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

**Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

**Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

**Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

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Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

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Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef



### *Antipasta Cold ...*

**Marinated Roasted Red Peppers ... 14**  
Italian Long Hots, Imported Provolone

**Artisan Cured Meats ... 16**  
Prosciutto, Fennel Salami, Bresaola,  
Crispy Flat Bread

**Shrimp or Crabmeat Cocktail ... 18**  
Bruschetta, Micro Lettuce, Lemon Confit

**Carpaccio of Beef ... 16**  
Thin Sliced Filet Mignon, Arugula, Grana Curls,  
Red Onions, Capers, Truffle Essence

**The Marina Seafood Tower ... 65**  
Lobster Medallions,  
4 Shrimp Cocktail,  
Alaskan King Crab Legs,  
4 Oysters, 4 Clams On-The-Half  
Cocktail, Chive Mignonette, & Dijon Sauces

**Half Dozen Fresh Clams ... 12**  
Cocktail Sauce, Lemon, Chive Mignonette

**Oysters On The Half Shell ... 18**  
Cocktail Sauce, Lemon, Chive Mignonette

**Corriander Crusted Ahi Tuna ... 16**  
Olive, Tomato, Fennel, Lemon, Arrabbiata Sauce

### *Antipasta Hot ...*

**Stuffed Baby Eggplant ... 14**  
Sausage, Arborio Rice, Provolone, Parmesan,  
Baked in Tomato Sauce

**Baked Clams ... 16**  
with Jumbo Lump Crabmeat,  
Chef's Original Recipe

**Calamari Fritti ... 14**  
Crispy Calamari, Broccoli Rabe,  
Garlic Aioli, Fresh Pomodoro,  
Long Hot Peppers

**Meatballs Parmesan ... 14**  
Rustic Style with Pomodoro Sauce,  
Grated Parmesan Cheese

**Stuffed Mushrooms ... 16**  
Crabmeat, Garlic, Mascarpone,  
Lemon Panko Crust

**Baked Shrimp ... 16**  
Oreganato Crumbs, Garlic Butter

**Grilled Octopus ... 14**  
Garlic, Caper, Sundried Tomato, Olives

### *Soups ...*

**Chicken Escarole ... 8**  
Beef Meatballs and Egg Frittata

**Chef's Signature Soup ... 7**

### *Salads ...*

**Italian Mixed Greens ... 11**  
Figs, Pancetta, Olive Crustini, Tomato,  
White Balsamic Vinaigrette

**Caprese Salad ... 11**  
Fresh Mozzarella Cheese, Tomato,  
Roasted Bell Pepper, Extra Virgin Olive Oil

**Caesar Salad ... 9**  
Hearts of Romaine, Semolina Croutons,  
Classic Dressing

**Arugula Salad ... 9**  
Heirloom Tomatoes, Mushrooms,  
Shaved Parmesan, Lemon Dressing



## *Pasta & Risotto ...*

### **Pappardella ... 22**

Wild Mushrooms, Garlic, Basil,  
Parmesan Cheese

### **Rigatoni ... 20**

Classic Bolognese

### **Seafood Pescatore ... 38**

Shrimp, Scallops, Clams, Lobster,  
Tomato Sauce Over Linguini

### **Fettucine Alfredo ... 21**

Tossed with Shrimp,  
Asparagus, Alfredo Sauce

### **Seafood Risotto ... 34**

Arborio Rice, Mushrooms, Shrimp,  
Scallop, Crabmeat

### **Cheese Tortelloni ... 19**

Tossed with sautéed Chicken, Broccoli Rabe,  
Roasted Tomato, Garlic Broth

### **Lasagna Al Forno ... 18**

Combination of Veal & Beef,  
Three Cheeses

### **Lobster Ravioli ... 28**

Fresh Tomato, Peas, Lemoncello

### **Crabs & Linguine ... 28**

Sautéed with Jumbo Lump Crabmeat,  
Garlic, Basil, Tomato, White Wine

### **Chef's Pasta of the Day ... 21**

## *Fish & Seafood ...*

### **Branzino ... 35**

Dry Vermouth, Shallots, Lemon,  
Sautéed Spinach

### **Chilean Sea Bass Oreganato ... 33**

Crab Meat, Oven Dried Tomatoes,  
Scampi Sauce

### **Classic Surf & Turf \* ... 70**

Broiled Cold Water Lobster Tail  
Paired with Filet Mignon, Lemon,  
Drawn Butter,

### **Cold Water Lobster Tail ... Market Price**

Stuffed with Crab Imperial ... add 14

### **Pan Seared Halibut ... 36**

Crab Risotto, Roasted Porcini,  
Pinot Grigio

### **Maryland Style Crab Cakes ... 36**

Jumbo Lump Crab, Salad Verde,  
Basil Aioli

### **Filet of Salmon ... 35**

Crabmeat, Sundried Tomato, Vermouth,  
Roasted Pepper

### **Baked Scallops ... 34**

Lemon Crust, Pesto Grilled Portobello,  
Melted Tomatoes

## *Meat & Poultry ...*

### **Veal Chop Parmesan ... 44**

Pomodoro Sauce, Oven Dried Tomato,  
Fresh Mozzarella Cheese

### **Veal Scaloppine ... 35**

Marsala, Francaise, or Piccata

### **Free Range Chicken Breast ... 29**

Honey Balsamic Glaze, Herb Risotto,  
Sundried Tomato

### **Pork Involtni ... 28**

Medallions of Pork Scallopini with Prosciutto,  
Sage, Provolone, Marinated Arugula and  
Tomato Salad

### **Grilled Filet Mignon \* ... 50**

Gorgonzola Crust, Pine Nuts, Raisins,  
Marsala Sauce

### **Chargrilled Prime Sirloin \* ... 48**

Slow Roasted Mushrooms and Onions,  
Garlic Fries

### **Roasted Rack of Lamb ... 48**

Arugula Mint Pesto Crust,  
Artichoke Potato Cake, Barolo Sauce

### **Prime Rib of Beef \* ... 37**

Slow Roasted, Rich Au Jus,  
Roasted Garlic Yukon Gold Mashed Potatoes

\*U.S.D.A Prime Certified Angus Beef