



ITALIAN GRILL

Summer Menu 2011

Starters

- \$ 9 thinly sliced Imported Daniele Prosciutto with cantaloupe melon.
- \$ 8 Tuscan style garlic sautéed shrimp with cannellini beans and spinach.
- \$ 7 Crispy calamari lightly fried & served with marinara.
- \$ 8 Black mussels poached in tomato basil sauce.
- \$ 8 Fresh mozzarella, Portobello, spinach, eggplant, zucchini tower.
- \$ 8 Italian antipasto with prosciutto, salame, giardiniera, asiago & Provolone.
- \$ 8 Beef Tenderloin carpaccio, with black truffle oil and capers.
- \$ 7 "Caprese Salad" Roma tomatoes, Fior di latte mozzarella, & basil.

Fish / Shellfish / Pasta

- \$ 18 "Fisherman Risotto" - Creamy Arborio rice slow cooked with seasonal Seafood.

- \$ 19 Shrimp, scallops, calamari & seasonal shellfish poached in tomato Basil Bouillabaisse.**
- \$ 21 Paper - wrapped Chilean Sea Bass, shrimp & mussels in a caper butter Broth, served with pappardelle pasta.**
- \$ 16 Spicy shrimp "Fra Diavolo" over angel hair.**
- \$ 18 Smoked Salmon & green peas with Béchamel sauce, over Bow Tie Pasta.**
- \$ 18 Potato dumplings "gnocchi" with shrimp, scallops, & mussels, served with Roasted garlic, mushrooms & broccoli.**
- \$ 16 Local littleneck clams sautéed in garlic - white wine sauce over Linguine.**

Meat / Poultry

- \$ 20 Veal shanks "Ossobuco" braised with vegetables, & served with Risotto.**
- \$ 16 Chicken "Piccata", served with a caper lemon sauce over penne pasta.**
- \$ 21 Balsamic marinated 8-10 oz. Filet Mignon grilled and served over mushrooms & Whipped parmesan potatoes.**
- \$ 22 New Zealand lamb loin chops, served with spinach fettuccine, goat cheese & Rosemary emulsion.**
- \$ 20 Prosciutto & mozzarella stuffed pork tenderloin, topped with Mushroom cream Sherry sauce, and served over pasta.**
- \$ 16 Chicken "Cacciatore", with peppers, mushrooms, and a touch of Tomatoes, Served with penne.**

Vegetarian

- \$ 16 Eggplant parmesan served with pasta of the day.**
- \$ 12 Angel hair tossed with fresh tomato – basil sauce.**

\$ 16 fettuccine Primavera, with seasonal vegetables, in roasted garlic Creamy sauce, sprinkled with Gorgonzola.

\$ 15 Gnocchi tossed with basil and pine nuts pesto sauce.

Sides

\$ 4 Garlic wilted baby spinach, with raisins, pine nuts & parmesan cheese.

Parmesan cheese whipped potatoes.

Mixed roasted vegetables of the day.

Sautéed White Mushrooms.

Pasta of your choice with tomato or garlic & extra virgin olive oil.

Broccoli rabe seared with extra virgin olive oil.

Soup of the day.

Consuming raw or undercooked food increases your risk of contracting a food borne illness.

We can accommodate any type of dietary need.