

Entrees

Stuffed Lobster Tail \$33.99

Lobster tail stuffed with jumbo lump crab imperial topped with shitake mushrooms in a lobster cream sauce

Filet Mignon & Lobster \$39.99

Grilled Filet and lobster meat topped with mozzarella, served in a lite garlic cream sauce with tomatoes and asparagus

Orange Roughy Positano \$29.99

Orange Roughy sautéed in a garlic Pomodoro sauce with jumbo lump crabmeat served with capellini

Shrimp & Salmon Cartuccio \$29.99

Jumbo shrimp stuffed with crab imperial, wrapped with salmon and sautéed in a shallot white wine lemon sauce with capers

Stuffed Flounder \$27.99

Flounder filets stuffed with lump crabmeat served in a lemon white wine sauce

Panko Crusted Chicken \$22.99

Panko encrusted chicken served in a pesto cream sauce topped with fresh arugula and bruschetta tomatoes served with risotto

Zuppa Di Pesce \$29.99

Mussels, clams, shrimp, scallops, crabmeat & tilapia sautéed in a garlic lite Pomodoro sauce over linguini

Chicken Demi \$26.99

Chicken breast sautéed in a demi glaze sauce with fresh spinach & jumbo lump crabmeat topped with mozzarella cheese served over capellini

Veal Francaise \$29.99

Egg battered veal topped with jumbo lump crabmeat, artichokes and mushrooms in a lemon butter sauce over capellini

Seafood Involtini \$22.99

Shrimp, scallops and crabmeat rolled in an Italian pastry, served in a brandy pink cream sauce

Stuffed Eggplant \$20.99

Sliced eggplant dipped in egg, stuffed with spinach & ricotta cheese, served in a red sauce with roasted peppers over capellini

Grilled T-Bone \$34.99

Topped with jumbo shrimp, mushrooms & caramelized onions served in a demi glaze sauce

Filet Gorgonzola \$31.99

Grilled Filet topped with portabella mushroom, roasted peppers & mozzarella cheese served in a gorgonzola cream sauce

Veal Jewell \$29.99

Veal, shrimp & scallops sautéed with roasted peppers, asparagus and mushrooms served in a brandy pink cream sauce

Gnocchi Merino \$22.99

Diced chicken breast, chopped tomatoes, sliced shitake mushrooms and peas sautéed in a lobster cream sauce tossed with homemade potato gnocchi

Mario's Ribeye \$33.99

Grilled to perfection served in a lite horseradish cream sauce with sliced portabella mushrooms topped with grilled jumbo shrimp and asparagus

Capellini Arragosta \$32.99

Lobster meat sautéed in a brandy pink cream sauce with shitake mushrooms, served over capellini

Chicken & Lobster \$29.99

Sautéed with fresh tomatoes & asparagus topped with mozzarella cheese in a brandy pink cream sauce

Lobster Ravioli \$27.99

Lobster & cheese filled ravioli sautéed in a lobster cream sauce with shitake mushrooms, chopped tomatoes & topped with jumbo lump crabmeat

Salmon Pinwheel \$29.99

Fresh salmon stuffed with spinach & jumbo lump crab served in a lobster cream sauce with shitake mushrooms and asparagus

Broiled Jumbo Lump Crab Cakes \$29.99

Accompanied with an array of sauces

Gnocchi Gorgonzola \$19.99

Homemade potato gnocchi served in a creamy gorgonzola cheese sauce

Chicken Parmigiana \$20.99

Veal Parmigiana \$23.99

Penne Alla Vodka \$18.9



Soups / Salads

Chicken Tortellini Soup \$6.99

A lite chicken broth garnished with cheese tortellini

Clam Chowder \$8.99

Chopped clams with fresh herbs & vegetables served in lite red broth

Tequila Salad \$15.99

Fresh Arugula, red onions, cherry tomatoes, apples, avocado, Gorgonzola cheese & Prosciutto tossed in a Tequila Vinaigrette.

Caesar Salad \$9.99

Appetizers

Amici Sampler \$25.99

Breaded Colossal Crab Meat, Clams Casino, Tomato Bruschetta, Panko Encrusted Caprese

Roasted Pepper & Mozzarella \$9.99

Fresh roasted peppers and fresh mozzarella marinated in garlic, olive oil and herbs

Antipasto \$12.99

An array of cheeses, prosciutto and salami with roasted peppers, grilled eggplant, artichokes olives and bruschetta

Clams Casino \$14.99

A dozen clams stuffed with bacon, peppers, onions and fresh herbs

Bacon & Puff Pastry Asparagus \$12.99

Asparagus wrapped with bacon & puff pastry drizzled with a Dijon cream sauce

Zucchini Crab Cake \$16.99

Jumbo lump crab meat, julienned zucchini, tossed with fresh herbs served over sliced plum tomatoes served with melted butter

Shrimp & Calamari Bowl \$15.99

Jumbo shrimp & Calamari sautéed in a garlic white wine sauce with mushrooms, celery, red onions & cherry tomatoes served in a cabbage bowl

Filet Bruschetta \$16.99

Toasted Italian bread topped with Filet Mignon, spinach, bruschetta tomatoes & mozzarella cheese

Fried Calamari \$12.99

Served with a marinara sauce

Stuffed Portabella Mushroom \$15.99

Grilled portabella stuffed with jumbo lump crabmeat served over spinach and roasted peppers

Warm Crab Dip \$15.99

Served with toasted homemade Italian pita bread

Frutti di Mare \$16.99

Mussels, Clams, Shrimp & Scallops sautéed in a red or white sauce served with garlic toast

Seafood Involtoni \$12.99

Shrimp, scallops and crabmeat rolled in an Italian pastry, served in a brandy pink cream sauce

Kid's Menu

Choose One: \$10.99 (10 & Under Please)

Ravioli Marinara - Grilled Tilapia - Fettuccine Alfredo
Chicken Parmigiana - Linguini & Meatballs - Chicken Fingers