

Appetizers, Salad & Soups

Blue Point Oysters Half dozen oysters served raw on the half shell	\$15.95
Calamari Fritti Paprika seasoned fried calamari served with caper- mustard-dill aioli	\$11.95
Cozze e Vongole Oven roasted musseles and clams in garlic, thyme, white wine, lemon- butter	\$11.95
Carpaccio Thinly sliced raw beef with capers, red onions, murtard-dill aioli, arugula and parmesan	\$9.95
Burrata Burrata cheese over crostini with balsamic redaction, arugula and cherry tomatoes or caprese style	\$9.95
ADD Grilled Chicken \$5, Prawns, Salmon, steak \$9 to any salad	
Mista Seasonal mixed greens, cherry tomato and onion, tossed in citrus-herb vinaigrette	\$7.95
Rocca Arugula, shaved fennel, sliced oranges, beets, roasted almond ,feta cheese and hazelnut vinaigrette	\$8.95
Spinach Baby spinach, pancetta, gorgonzola cheese , balsamic vinaigrette topped with fried onions	\$9.95
Caesar Romaine lettuce, garlic croutons, and parmesan tossed with classic Caesar dressing	\$8.95
Zuppa Della Casa/Minestrone	\$6.95

Paninis & Hamburgers

(All paninos served with Roasted red bell pepper aioli on rosemary bread with a side of greens or french fries)

Panino con Pollo Grilled chicken, mozzarella, caramelized onion and tomato	\$11.95
Panino con Prosciutto Mozzarella, prosciutto and tomato	\$11.95
Panino con Vegetale Grilled eggplant, mozzarella, zucchini, roasted bell pepper and red onions	\$11.95
Hamburger 8 oz. hamburger with sautéed onion and mushrooms, served with greens or fries. (add \$1.50 for mozzarella, gorgonzola or feta cheese)	\$11.95

Entrées & Pasta

Petrole Único Pan seared filet of sole with caper, sun-dried tomato, artichoke hearts ,white wine roasted potato and vegetables	\$18.95
Parmagiana Sautéed breaded chicken breast or eggplant baked with mozzarella and marinara, seasonal vegetables and penne pasta	\$15.95
Penne al Matricciana Spicy Italian sausage, red onion, tomato, spinach and garlic-white wine	\$14.95
Whole Wheat Penne Chicken, sun-dried tomatoes, spinach, artichoke hearts, Kalamata olives in garlic marinara	\$14.95
Spaghetti Bolognese Classic meat sauce with tomato, ground beef and herbs	\$13.95
Linguine Carbonara Linguine pasta with pancetta, scallion, mushrooms in cream sauce	\$16.95
Ravioli ai Funghi al Pesto Portobello stuffed raviolis with creamy pesto, cherry tomatoes and feta cheese	\$14.95

Eggs, Omlettes & Scramblers

(All egg plates served with toast and potatoes)	
Three Egg Breakfast Three eggs any style	\$9.95
American Breakfast any style two eggs with sausage or bacon	\$11.95
Smoke salmon Benedict Smoke salmon and two poached eggs on english muffins topped with hollandaise sauce	\$13.95
Florentine Benedict sautéed spinach, mushroom, mozzarella and two poached eggs on english muffins topped with hollandaise sauce	\$11.95
Frittata Baked omelette with mushroom, bell pepper, red onion, prosciutto, Feta cheese and arugula	\$12.95
Berliner Seared Bratwurst sausage over cannellini beans topped with roasted bell peppers, onion and two sunny side up eggs	\$12.95
Greek Omelet with tomato, red onion, olives, spinach and feta	\$10.95
Italian Omelette Three eggs omelette with roasted bell peppers, eggplant, zucchini , avocado, mozzarella and pesto.	\$11.95
T. P. Scramble Three scramble eggs with spicy Italian sausage, spinach, tomatoe and mushroom	\$11.95
Luicina Scramble Smoke salmon, spinach, mushroom and red onion	\$13.95
Waffle Ala Mode With choice of or whipped cream or vanilla ice ream	\$9.95

Side Items

Seasonal Fruits	\$5.95
Two Eggs any style	\$4.95
Bacon or Sausage	\$4.95
Avocado	\$3.50
Toast or English muffin	\$2.00

(saturdays-sundays only 11:00am to 3:00 pm)

(bottomless mimosa \$14, bloody mary \$6 with food purchase)

18% gratuity will be added to tables of six or more