

## Sharing Plates

### CLAMS CASINO

mixed greens, lemon \$16

### MUSSELS & FRITES

herb garlic wine sauce, french fries \$15 GF

### ARTICHOKE FRENCH

lemon sherry butter wine sauce \$14

### GREENS & BEANS

escarole, garlic white wine sauce, cannellini beans \$14 GF

### HOUSE-MADE CRAB CAKES

claw meat, remoulade sauce, mixed greens, lemon \$14

### CRAB DIP

crab claw meat, toasted ciabatta \$16

### BRUSCHETTA

grilled ciabatta, tomato topping, balsamic glaze, parmesan, basil \$11 V

### FRIED RAVIOLI

breaded, mozzarella, ricotta, Frank's Old-World sauce \$13

### SICILIAN CALAMARI

feta, kalamata olives, banana peppers, tomato sauce, lemon \$16

## Soups & Salads

### FRENCH ONION

caramelized onions, sherry, swiss, croutons \$10

### PASTA FAGIOLI

pork, sausage, onion, carrot, beans Bowl \$8 Cup \$5

### CHICKEN & ESCAROLE

house-made broth, carrots, celery, onion Bowl \$8 Cup \$5 GF

### MESCLUN

mixed greens, grape tomatoes, cucumbers, red onions, olives, balsamic vinaigrette Full \$11 Half \$6 GF V

### CAESAR

romaine, bacon, red onion, croutons, parmesan, caesar dressing Full \$13 Half \$7

### WEDGE

iceberg, bacon, grape tomatoes, cucumbers, carrot, red onion, blue cheese Full \$14 Half \$7

## Create Your Own Pasta Dish

### PASTA

Spaghetti | Linguine | Penne | Fettuccine | Angel Hair | Shells + \$4 Zucchini Noodles + \$4 Cheese Ravioli + \$4 House-Made Potato Gnocchi

### SAUCE

Frank's Old-World Sauce GF Alfredo V Sherry Lemon Butter GF Meatless Marinara GF V \$17

### MEAT

Meatballs + \$6 | Sausage + \$6 1 Meatball 1 Sausage + \$6 Vegetarian Meatballs + \$7 Salmon + \$11 Steak + \$12

Please no separate checks for parties 6 or more.  
Please notify the server for separate checks or allergies before ordering.  
Extra charge for splitting of entrees.  
20% gratuity added to parties of 6 or more.



Lunch: Thursday, Friday & Saturday  
11AM to 2PM

Ask your server for more information about booking your next private party or event!

# Specialties

## LASAGNA

meatball, sausage,  
Frank's Old-World sauce,  
ricotta, mozzarella  
\$23

## MANICOTTI

crepe shell, mozzarella,  
ricotta, Frank's Old-World  
sauce  
\$20

## BAKED PENNE

meatballs, ricotta,  
mozzarella, Frank's Old-  
World Sauce  
\$25

## PRIMAVERA ALFREDO

broccoli, red peppers,  
carrots, zucchini, alfredo,  
fettuccine  
\$23 V

## FRENCH

lemon sherry butter  
wine sauce, sautéed  
spinach, pasta  
Artichoke \$21  
chicken \$24  
Veal \$29  
Connection \$35(all 3)

## PARMESAN

mozzarella, parmesan,  
Frank's Old-World sauce,  
pasta  
Eggplant \$19  
Chicken \$23  
Veal \$28

## MARSALA

sautéed medallions,  
mushroom, shallots,  
marsala wine, pasta  
chicken \$24 | veal \$29

## CATALANO

spinach, peas, alfredo,  
house-made gnocchi,  
breaded chicken cutlet,  
ricotta roses  
\$27

## SHRIMP SCAMPI

lemon, butter, parsley,  
white wine sauce,  
angel hair  
\$30

## CLAM SAUCE

red or white sauce, wine,  
herbs, garlic, linguine  
\$26

## SEAFOOD

### FRA DIAVOLO

clams, mussels, shrimp,  
scallops, cherry peppers,  
garlic, spicy marinara,  
angel hair  
\$31

## PECAN SALMON

pecan crusted salmon,  
maple bourbon glaze,  
seasonal vegetables, rice  
pilaf  
\$27 GF

## LOBSTER RAVIOLI

champagne cream sauce, roasted  
red peppers, basil  
\$26

## LUELLA

artichokes, asparagus, sun-dried  
tomatoes, feta, sherry wine,  
linguine  
\$22 V

## PASTA ALFONSO

Chicken, shrimp, spicy oil, cream,  
hot cherry peppers, garlic,  
asparagus, black olives, parmesan,  
penne  
\$28

## BLACKENED MAHI OSCAR

8oz filet, grilled asparagus,  
hollandaise sauce, crab claw meat,  
smashed potatoes,  
\$29 GF

## BOLOGNESE

Ground beef, veal and pork, peas,  
mushrooms, white wine, cream,  
shaved parmesan  
\$22

## CHEF'S CUT STEAK

caramelized onion, gorgonzola,  
smashed potatoes, seasonal  
vegetables  
\$Market Price GF

## SEAFOOD GIANNA

shrimp, scallops, mussels, spinach,  
roasted red peppers, alfredo,  
fettuccine  
\$29

## EGGPLANT LASAGNA

eggplant cutlets, artichokes, sun-  
dried tomatoes, mushrooms,  
ricotta, mozzarella, Frank's Old-  
World sauce  
\$22

## HADDOCK FISH FRY (FRIDAY ONLY)

(beer batter/ breaded/ honey sriracha batter)  
house made tartar, fries, cole slaw,  
lemon  
\$20

GF = Gluten Free V= Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

