

Appetizers

Tomato Bruschetta

Diced roma tomatoes in a balsamic and olive oil marinade, served with garlic toasted ciabatta. \$6.50

Spinach & Artichoke Dip

A cheesy blend of spinach, artichokes, and Italian cheeses, served with seasoned pita bread. \$6.99

Stuffed Banana Peppers

Four large banana peppers stuffed with spicy sausage and cheese, topped with marinara sauce. \$7.99

Potato Skins

Fresh potato skins baked with cheddar, bacon, and green onions. \$6.50

Onion Petals

Sweet onions lightly battered and fried, served with a side of tangy horseradish sauce. \$5.99

Breaded Mushrooms

Fresh mushroom caps hand breaded, served with ranch dressing. \$5.50

Honey Mustard Chicken Strips

Breaded chicken strips brushed with honey mustard, baked with mozzarella and provolone cheese. \$7.99

Provolone Sticks

Breaded provolone fried and served with marinara dipping sauce. \$5.99

Coconut Shrimp

A taste of the islands!!! Sweet coconut breaded shrimp with a raspberry dipping sauce. \$8.50

Calamari

Tender calamari rings lightly fried and served with lemon and marinara sauce. \$8.25

Wing Dings

Breaded chicken wing pieces served seasoned, garlic & butter, or buffalo.
5 - \$4.25 10 - \$7.99

Seafood Nachos

Crispy corn tortillas baked with a cheesy seafood blend. \$9.25

Jumbo Shrimp Cocktail

Six jumbo shrimp dusted with old bay seasoning, with lemon and cocktail sauce. \$7.99

Crab Stuffed Mushrooms

Large mushroom caps stuffed with crab stuffing, with a side of drawn butter. \$8.99

Fried Zucchini

Fresh cut zucchini strips lightly breaded and fried, with a side of creamy horseradish sauce. \$5.50

Antipasto Tray

Prosciutto, pepperoni, olives, roasted red peppers, cauliflower, pepperoncini, fresh mozzarella, artichokes. \$10.99

Homemade Soups

Ask your server for our soup of the day

Italian Wedding

Cup 2.99 / Bowl 4.50

Crab & Lobster

Bisque

Cup 4.75 / Bowl 6.50

French Onion

Crock 4.25