

ENTRÈES

All Entrees Include Soup & Salad, Dessert and Coffee
SALAD - Mixed Baby Greens with Champagne Vinaigrette

MARINATED HALF ROAST CHICKEN Marinated with Fresh Herbs, Garlic, Lemon, Olive Oil, and Balsamic Vinegar	23.95
CHICKEN PARMIGIANA Breaded Boneless Breast with Mozzarella, in a Light Marinara Sauce	23.95
CHICKEN MARSALA Boneless Breast with Fresh Mushrooms and Marsala Wine Sauce	24.95
BAKED SCROD Baked with Seasoned Cracker Crumbs, Butter and White Wine	25.50
BAKED STUFFED SHRIMP Stuffed with a Maryland Crab Cake Stuffing	29.95
GRILLED SWORDFISH Served with Salmoriglio Sauce or Plain	34.95
VEAL PARMIGIANA Breaded Cutlet with Mozzarella in a Light Marinara Sauce	27.95
VEAL MARSALA Tender White Veal with Mushrooms and Marsala Wine	28.95
PORK OSSO BUCCO Braised Niman Ranch Pork Shank	28.95
ROAST TENDERLOIN OF BEEF Barolo Wine Sauce	35.95
GRILLED NEW YORK SIRLOIN Sicilian Spice Rub	37.95
GRILLED FILET MIGNON With Port Wine Butter	38.95

New Menu Effective as of June 1st, 2016

APPETIZERS

Grilled Pizza	3.25 (per person)
Assorted Cheese, Fruit and Crackers	3.50 (per person)
Arancini (2)	5.95
Shrimp Cocktail	3.50 (each)
Prosicutto with Melon	7.50
Tomato, Mozzarella and Basil	7.95
Assorted Hot Appetizer Plate - Calamari, Smelts & Clams Al Forno	10.95

PASTA

Pasta Marinara	4.50
Gnocchi Marinara	7.50
Pasta Bolognese	7.50
Pasta Pink Vodka	5.95

DESSERTS

Banana Bread Pudding	6.50
Crème Brûlée	6.50
Tiramisu	6.50
Grand Marnier Panna Cotta	5.50
Chocolate Orbit Cake	5.50

The Banquet Menu must include a guarantee of 30 dinners,
which does not include children.

A final guarantee must be given 72 hours prior to any event.
\$200 deposit non-refundable required.

Private rooms are not available on Friday or Saturday evenings.
Private room charge \$200 with parties of 25 people or less Sunday thru Thursday.
Unless pre-approved by management.

All prices are subject to an 20% gratuity and 8% RI sales tax.
All prices are subject to change without notice.