

# Hors D'oeuvres

## *SICILIAN PUTTANESCA*

Local sausage simmered in red sauce with sweet peppers & cracked olives.

\$20

## *CHARCUTERIE BOARD*

Imported meats & cheeses with marinated peppers, marinated mushrooms & grapes. Bread sticks & crackers. Serves Four.

MARKET PRICE

## *ARTICHOKE HEARTS*

Flash fried artichoke hearts with a side of lemon aioli.

\$16

## *CALAMARI*

Squid with pepper-garlic melange. Finished with lemon & fresh herbs.

\$18

## *SHRIMP COCKTAIL*

Three jumbo scampi slow poached. Served chilled with spicy cocktail sauce.

\$23 ADD SHRIMP \$8 PER PIECE

# Salads

Blue cheese crumbles \$3 / Goat Cheese \$2 / Feta crumbles \$2

## *FATS SALAD*

Field greens, kalamata olives, marinated tomatoes, artichokes, hot soppressata, roasted red peppers & shaved parmesan. Tossed in olive oil, oregano, white balsamic vinaigrette.

\$22

## *FIELD GREENS & BERRIES*

Field greens, berries, sugar spiced nuts, minced celery, purple onion, red grapes. Side of raspberry vinaigrette.

\$18

## *ARUGULA SALAD*

Arugula greens tossed in olive oil, white balsamic vinegar, lemon, shaved parmigiano reggiano.

\$15

## *CEASER SALAD*

Char grilled romaine, ceaser dressing, hous brie croutons.

\$18

# Pasta Dinners

Served with a house salad. Dressed with balsamic peppercorn

Vinaigrette

## *LINGUINE AGLIO E OLIO*

Linguine with garlic, olive oil, chopped tomatoes & basil

\$26

## *FETTUCINE WITH CLAMS*

Choice of white or red clam sauce. New england quahogs chopped & lightly sauteed with garlic, shallots & white wine.

\$32

## *SHRIMP DIAVOLO*

Pappardelle (flat egg pasta) with sauteed sweet shrimp in spicy vodka marinara with a twirl of cream & pepper flakes.

\$35

## *LINGUINE & MEATBALLS*

\$32

## *RICOTTA RAVIOLI MARINARA*

\$28

## *FETTUCINE MARINARA*

\$24

## *LINGUINE MARINARA*

\$24

### **ADDITIONS**

Julienne grilled chicken \$14

Succulent shrimp \$15

Bay butter salmon \$18

Extra Meatball \$6 each

\*Gluten free pasta available upon request

## *SOUP OF THE DAY*

\$12 Bowl

**\$10 upcharge added to split any dinners. For parties of 10 or more, a single check will be provided, with a 20% gratuity automatically added.\*\***

# Dinners

Include a dinner salad & selection of one side dish.

## NEW ZEALAND LAMB RACK\*

Large seasoned & fire grilled lamb rack  
\$47

## STRIP STEAK\*

13oz seasoned & fire grilled strip steak  
\$42

## FILET MARSALA\*

8oz center cut filet topped with sweet  
marsala reduction  
\$49

## PRIME PORK CHOP\*

Bone in chop fire grilled. Marinated in  
lemon & rosemary.  
\$37

## BAY BUTTER SALMON

Norwegian salmon basted with lemon  
& bay leaf butter.  
\$34

## SHRIMP BIANCO

Jumbo shrimp sauteed with garlic, shallots  
& tomatoes. Splash of pinot grigio & butter  
to finish.  
\$38

# Sides

All Sides are Gluten Free // Additional Sides \$5

## GARLIC MASHED POTATOES

## GRILLED ASPARAGUS

## SWEET ROASTED CARROTS

## FETTUCCINE OR LINGUINI

Marinara or aiolio // alfredo \$4 upcharge

## CHICKEN MARSALA

\*CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN  
MEDICAL CONDITIONS\*

Chicken breast lightly floured & seared.  
Finished with mushrooms & marsala wine.  
\$32

## CHICKEN PICCATA

Chicken breast lightly floured & seared.  
Finished with lemon, capers & basil.  
\$32

## CHICKEN CUTLET

A tender chicken breast, lightly breaded  
with Italian bread crumbs and sauteed  
until crispy golden brown.  
\$32

## CHICKEN PARMESAN

Crispy chicken parmigiana: Lightly  
breaded chicken breast, layered with  
fresh basil, mozzarella and parmesan,  
smothered in zesty marinara sauce.  
\$34

## EGGPLANT PARMESAN

Fresh eggplant stacked with sweet basil,  
mozzarella and romano cheeses with  
homemade marinara sauce, baked and  
served with side of pasta.  
\$28

# Drinks

## ICED TEA

\$3

## SODA

\$3 Coca Cola products

## ACQUA PANNA

Still bottle  
\$4 // \$6

## SAN BENEDETTO.

Sparkling bottle  
\$4 // \$6

## PEARL COFFEE

\$3

## TEA

\$3

## DBL ESPRESSO

\$8

# FATS BACKROOM