

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.

