

## Starters

**Warm Three Cheese Bread** – House red sauce & roasted garlic ricotta 8~ V

**Bruschetta** – Oven roasted tomatoes & herb garlic ricotta 12~V

**Sausage Parmesan Stuffed Mushroom** – Tomato basil relish  
& pesto drizzle 15~

**Fried Calamari Fritti** – Cherry pepper pesto, citrus black pepper aioli &  
balsamic drizzle 19~

**3 Fried ½ Cheese Moons** – House marinara sauce & shaved cheeses with  
balsamic drizzle 14~ V

**Meatball Skillet** – Five meatballs, San Marzano tomato sauce,  
roasted garlic ricotta & basil 15~ GF

**Mussels** – Lemon, capers, shallots, wine, basil &  
oven roasted tomatoes with grilled bread 20~

**Warm Country Mediterranean Olives** 10~ GF, V

**7 Chinatown Pork Dumplings** – Sesame seeds & ponzu sauce 14~

**Jumbo Shrimp & Polenta** – White wine, lemon, garlic, parsley, capers  
& crushed red pepper over cheesy polenta 20~ GF

**Rustic Charcuterie Board** – Chef's selection of meats, cheeses, pickled  
vegetables, spiced nuts, mustard, jam, crackers & crostini 24~

## Salads

**Add: Chicken 8~ Salmon 14~ Steak 16~ Shrimp 15~**

**Warm Lobster with butter- Market Price**

**Caesar** – Romaine, shaved parmesan, croutons & Caesar dressing 13~

**Wedge** – Romaine topped with pancetta, beets, oven roasted tomatoes,  
pickled carrots, gorgonzola crumbles & Italian dressing 16~ GF

**Caprese** – Heirloom cherry tomatoes, basil, greens, balsamic drizzle,  
balsamic pearls, mozzarella balls & EVOO 17~ GF, V

**Summer Salad** – Spinach, blueberries, strawberries, maple glazed nuts, feta  
crumbles, & blueberry maple balsamic dressing 17~ GF, V

**House** – Greens topped with tomatoes, cucumbers, onions, pickled carrots,  
croutons & Italian dressing 10~ V

**\*GF denotes gluten free; V denotes vegetarian\***

## Entrees

### **Gramp's Favorite Italian Classics**

**Chicken Parm 28~ House-made GF Meatballs 25~ Veal Parmesan 34~**

All above served over spaghetti with house marinara, shaved cheeses & a dollop of ricotta.

**Shrimp Scampi** – Lemon, garlic, shallots, parsley, wine, roasted tomatoes & parsley over penne pasta 35~

**Roasted Rack of Lamb** – Mint sauce, roasted potatoes & vegetables 49~ GF

**Pork Saltimbocca** – Prosciutto, sage, & wild mushroom Madeira wine sauce, over creamy polenta 32~

**Filet Mignon** – Barolo sauce, bone marrow butter, crispy onions, vegetables & roasted potatoes 49~

**Bistro Steak** – Wild mushroom Madeira sauce, roasted potatoes & vegetables 39~ GF

**Baked Salmon** – Chef's rice, carrot mascarpone purée, lemon basil butter & pistachio gremolata 35~GF

**Pesto Parmesan Crusted Haddock** – Blistered tomato relish, Chef's rice & vegetables & 34~

**Grilled Lemon Herb Chicken Breast** – Marinated with rosemary, garlic, & mustard, with strawberry balsamic sauce & pistachio gremolata, served with roasted potatoes & vegetables 28~ GF

**Chicken Florentine Pasta** – Chicken, roasted tomatoes, spinach, wine & parmesan cream 28~

**Wild Mushroom Risotto** – Carnaroli rice, array of mushrooms, oven roasted tomatoes, kale, parmesan & mascarpone cheese with truffle oil drizzle 30~ V

**Lobster Carbonara** – ¼ pound of lobster meat sautéed with pancetta, cream, peas & cheese, tossed with pasta 39~

**\*Gluten Free pasta available by request, add 5~\***

**\*Add 4oz warm lobster with butter to any dish- Market Price\***

\* We kindly ask for no modifications or exchanges on the menu\*

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

\*Sorry, no separate checks on parties of 6 or more, we also reserve the right to add 20% gratuity on parties of 6 or more\*

## **Save Room for Dessert.....**

### **Maple Ginger Creme Brulee**

Topped with crystalized ginger &  
whipped cream 10~ (GF)

### **Strawberry Shortcake**

Flakey, warm biscuits, strawberries  
& whipped cream 10~

### **S'mores Molten Cookie**

Gram crackers, chocolate, marshmallows & chocolate chip cookies  
baked, topped with toasted fluff & gram cracker crumble 11~

### **Salted Caramel Cheesecake**

with salted caramel drizzle 10~

### **Warm Chocolate Bread Pudding**

raspberry sauce & house-made chocolate ice cream 10~

### **Key Lime Pie**

Raspberry coolies 10~

### **Blueberry Pie**

Served with vanilla ice cream 11~

### **Compliment your Dessert with:**

**Espresso 4~ Coffee 3~ Tea 3~**