



## *A Few Guidelines*

- Masks are required to be fully worn at **all** times, including exiting and to and from the restroom, and should only be removed when seated at your table.
- Please limit your seated time to 90 minutes on Friday & Saturday in order for us to keep our reservations on schedule and to avoid crowding.
- We must adhere to a new state guideline issued on 08/07/20 which states that alcoholic beverages may only be served for on-site consumption if accompanied by food prepared on-site, and must be ordered the same time as the initial alcoholic beverage order.
- Please refrain from any congregating in walkways, bar areas, bathrooms, other common areas, or tablesides.
- We kindly ask that customer to staff tableside interactions be kept to a minimum.

## *Sangria*

Pomegranate Raspberry -12 \* Caramel Apple White -12 \* Strawberry Pink Grapefruit -12  
Sangria Flight -21

## *Martinis*

### **Salted Caramel Pumpkin**

Salted Caramel Vodka, Pumpkin Liqueur, Captain Morgan, pumpkin puree.

### **Chocolate Raspberry**

Chocolate Vodka, Godiva Dark Chocolate liqueur, dash of cream and raspberry liqueur

### **Key Lime Pie**

Whipped Vodka, Lime rum, Ke-Ke beach cream liqueur, dash lime

### **Dark or Creamy Espresso**

Triple Espresso Vodka, espresso liqueur. Optional Irish cream

### **Ginger Pear**

Pear Vodka, Berenzen pear liqueur, pear puree, dash of Ginger liqueur

### **Caramel Apple**

Apple Vodka, Apple puckers, dash or juice, and real caramel

### **Pink Passion**

Pink Grapefruit Vodka, Passion Fruit Rum, dash of pink grapefruit, passion puree, & lime

### **Lemon Fig**

Fig Vodka, Deep Eddies Lemon, dash lemon bitters, fresh lemon.

### **Blue Raspberry**

Sour Lemon-Berry vodka, dash blue curacao, dash raspberry liqueur & lemon

### **Cucumber Lemon**

Deep Eddy's Lemon, Ketel One Cucumber Mint, mint, simple, cucumber puree

### **Rio Flirt**

Citrus Vodka, Passion Fruit rum, dash of lime and passion fruit, champagne floater

### **Strawberry Fresca**

Strawberry & silver Rum, muddled mint; strawberry; & lime, lemon, simple  
*Sugar rim on request*

### **Venetian Mai Tai**

Zaya Gran Reserva Trinadadian Rum, silver Rum, dry orange curacao, dash pineapple, lime, OJ, & sour

### **Passion Ghost Pepper**

House Infused chili tequila, Ancho Reyes chile, Passion Puree & house jalapeno lime

### **Baja Pomegranate**

Agavales Tequila, Pama pomegranate, dash pomegranate juice, fresh lime

### **Malfy Pink Negroni**

Malfy Pink Grapefruit Gin, Campari, pamplemousse, dash of pink grapefruit, cran & lime

### **Blackberry Mint**

Blackberry whiskey, Muddled blackberry, mint, & lemon bitters. Splash of lemonade

### **Royal Apple Spice**

Crown Apple, apple liqueur, cinnamon liqueur, splash apple & cran

## Red Wine

### **Pinot Noir, Carmel Road (Monterey) 11 / 42**

Notes of black cherry and currants. Subtle toasty & smoky oak notes with hints of vanilla.

### **Pinot Noir, Erath (Oregon) 12 / 46**

Beautiful red fruit characteristics. Spice notes of cinnamon and cardamom.

### **Merlot, Drumheller (Columbia Valley, WA) 11 / 42**

Dark and earthy with notes of cherry. Lush flavors of mocha, black cherry and blackberries and a bit of oak.

### **Cabernet Sauvignon, Two Vines (WA State) 9 glass**

Aromas of strawberry, cherry & cola are accompanied by notes of luscious berry sweetness on the soft palate. moderate tannins and ends with a long silky finish.

### **Cabernet Sauvignon, Silver Palm (CA) 11 / 42**

Balanced with flavors of peppercorn, wood, smoke, espresso, black currant & cherry flavors with subtle herbal spice tones.

### **Cabernet Sauvignon, Josh (Paso Robles) 16 / 60**

Aromas of bright blueberry with notes of robust plum, blackberry, coffee, and vanilla.

### **Cabernet Sauvignon, Jordan (Alexander Valley) 85**

Aromas of blackberry, blueberry and cassis with a suggestion of vanilla, coconut and cedar.

### **Malbec, Catena (Mendoza, Argentina) 11 / 42**

Intense purple color with distinct aromas of cherries and spices.

### **Chianti, Piccini (Tuscany, Italy) 10 / 38**

Fruity nose, cherry driven, fresh palate of light, fine fruit with medium body.

### **Chianti Superior, Santa Christina (Tuscany, It) 12 / 46**

Fruity and floral hints on the nose with spicy notes of oak and smooth tannins.

### **Red Blend, Intrinsic (Washington) 12 / 46**

Crushed raspberries, violets with cinnamon, tea smoke, allspice and cocoa.

### **Zinfandel, Four Vines (Paso Robles) 11 / 42**

Silky layers of berry fruit and spice with a lingering oak finish.

### **Barolo, Damilano "Lecinquevigne" (Piedmont) 80**

100% Nebbiolo with a bouquet of tar & roses followed by intense aromas of vanilla & licorice.

### **Camigliano Brunello 85**

Intense, fruit forward, spicy & floral with hints of red berry & spicy notes.

## White Wine

### **AIX Vin De Provence Rose' (Provence) 11 / 42**

Raspberries and cherries with bright lively nose. Soft and smooth with a pleasant, dry finish.

### **Sauvignon Blanc, Kono (Marlborough, NZ) 11 / 42**

Aromas of pineapple & grapefruit combined with fresh tropical fruit & a crisp refreshing finish.

### **Alvarinho, Foral (Portugal) 11 / 42**

Bright, fruity, and floral with notes of lime tree, honeysuckle, peach, grapefruit and apple. Balanced acidity with clean finish.

### **Pinot Grigio, Spasso (Veneto Region, Italy) 9**

Light in body and color with a fresh floral aroma. Crisp minerality with bright flavors of grapefruit and banana leading to a clean finish.

### **Pinot Grigio, Zenato (Alto-Adige, Italy) 11 / 42**

Aromas of floral and lemon mist with ripe juicy flavors of honeydew and apple filling the mouth.

### **Chardonnay, Two Vines (WA State) 9**

Fresh and vibrant with fruit-forward apple and pear aromas with hints of citrus and orchard blossoms.

### **Chardonnay, La Crema (Sonoma Coast) 13 / 48**

Lively citrus and yellow apple, with nutty toasted oak and a kiss of butterscotch.

### **Riesling, Chateau Ste Michelle (WA State) 11 / 42**

This wine offers crisp apple aromas and flavors with subtle mineral notes.

### **Moscato Dolce, Mionetto (Treviso, Italy) 11 split**

Aromas of the grapes are enhanced by a crisp, nice acidity, a light fizziness sweetness.

### **Prosecco, Mionetto (Treviso, Italy) 11 split**

Italian sparkling wine, dry & crisp with fresh fruit flavors. This wine is lively & pleasant.

### **Champagne, Nicholas Feuillatte Brut 12 split 45**

## Beer & Seltzers

**Lord Hobo (MA) Boom Sauce - 16oz can 7.8% ABV**  
Flagship Dark, Double IPA with 6 hop varieties

**Lord Hobo (MA) Glorious - 16oz can 6.5% ABV**  
American style IPA. Citrus notes and hoppy bitterness

**Jack's Abby (MA) House Lager - 16oz 5.2% ABV**  
German style lager. Sweet & golden. Full malty body

**New Belgium Brewing (CO) Fat Tire 5.2% ABV**  
Bright, well-rounded Ameri-Belgian style ale

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Budweiser - Bud Light - Michelob Ultra - Coors Light

Corona - Sam Adams - Sam Seasonal - Harpoon IPA

Heineken - Stella Artois - Amstel Light - Blue Moon

Downeast Cider - Well's Banana Bread

Allagash White - Be Hoppy - Brooklyn Brown Ale

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### **Bud Light Seltzer**

Mango - Black Cherry - Strawberry - Lemon/Lime

## Appetizers

### Arancini

Two golden, crispy fried, homemade risotto balls filled with ingredients. Fillings change daily 10

### Bruschetta

Fresh diced Roma tomatoes mixed with basil pesto & grated parmesan cheese served on a toasted onion focaccia with melted mozzarella 9

### Chicken Carmine

Baked 6oz chicken breast stuffed with fig and feta and wrapped in prosciutto. Served in a cream sauce drizzled with balsamic 12

### Stuffed Mushrooms

Large mushroom caps filled with a homemade Ritz cracker & mushroom stuffing 9

### Eggplant Rollatini

Sliced eggplant stuffed with a fresh ricotta mix before rolled & baked with mozzarella cheese & marinara sauce 12

### Venetian Chicken Wings

Six chicken wingettes & drumettes tossed in a homemade spicy garlic sauce 10

### Baked Meatball Parmigiana

Extra-large homemade meatball baked parmigiana style 10

### Caprese Salad

Sliced Roma tomatoes layered over a fresh basil pesto. Drizzled with extra virgin olive oil & balsamic reduction 12

### Antipasto For Two

Parma prosciutto, soppressata, provolone cheese, fresh mozzarella, artichoke hearts, roasted red peppers, vinegar peppers, & black & green olives 16

### Sauteed Artichoke Hearts

Artichoke hearts sauteed in a lemon, garlic, white wine sauce and baked with mozzarella cheese. Served over baby greens 12

## Steaks, Chops & Seafood

**Two 8 oz Pork Chops** - Two, center-cut pork chops served over vinegar peppers, potatoes, & onions in a garlic white wine sauce. 32

**10 oz Boneless Filet Mignon** - Prime cut filet served with our signature balsamic vanilla bean port wine reduction sauce. Served with choice of pasta, sauteed broccoli, asparagus, parmesan risotto, or roasted potatoes. 41

**18 oz Boneless Ribeye** - Prime Boneless Ribeye served with sauteed onions and a choice of pasta, sauteed broccoli, asparagus, or roasted potatoes. 41

**14 oz Stuffed Veal Chop** - Center cut veal chop stuffed with prosciutto, fire roasted peppers, baby spinach, & mozzarella cheese served with side or pasta, sauteed broccoli, asparagus, or roasted potatoes 43

**16 oz New York Strip** - Grilled Prime NY strip steak served with our signature balsamic vanilla bean port wine reduction sauce. Served with choice of pasta, sauteed broccoli, asparagus, parmesan risotto, or roasted potatoes. 36

**Pescatore Fra Diavolo** - Scallops & shrimp sauteed in spicy white zinfandel lemon sauce with fire roasted peppers, sliced cherry peppers, & baby spinach. Served over choice of pasta 26

**Shrimp Scampi** - Fresh gulf shrimp sauteed in a lemon, garlic, white wine sauce & fresh plum tomatoes served over your choice of pasta 25

**Baked Haddock** - Fresh Atlantic haddock topped with gulf shrimp, scallops or both & baked until golden brown with our Ritz cracker homemade topping. Served with choice of pasta, broccoli, asparagus or spinach risotto 31

**Haddock Puttanesca** - Fresh Atlantic haddock served with artichoke hearts, capers, flaked red pepper, black olives, simmered in a plum tomato sauce over choice of pasta 29

**Frutti Di Mare** - Haddock, grilled swordfish, sea bass, scallops, shrimp, littlenecks, & mussels served in your choice of wine lemon or red fra diavolo sauce & served over pasta 32

**Chilean Sea Bass** - Baked Chilean Sea Bass served over sauteed asparagus in a creamy brandy dijon sauce. 33

**Lazy Man's Lobster Pie** - 7 oz of Maine lobster meat including tails, knuckles, & claws mixed with a buttery Ritz cracker stuffing & baked golden brown. Served with choice of pasta, broccoli, roasted potatoes, or asparagus 32

**Shrimp Fra Diavolo** - Gulf shrimp sauteed with sliced hot cherry peppers in a plum tomato sauce. Served over choice of pasta 25

**Littlenecks over Linguini** - Fresh littlenecks & minced clams sauteed in your choice of white wine or red sauce 24

**Pan Seared Scallop or Salmon Risotto** - Five extra-large pan seared sea scallops served over savory mushrooms, prosciutto, and parmesan risotto. Drizzled with a balsamic reduction 28

## Entrees

Chicken - 23 - Veal - 24 - Shrimp - 24

### Broccoli & Pasta

Broccoli florets sauteed in your choice of a garlic white wine or alfredo sauce

### Eccitable

Baby spinach, mushrooms, & hot cherry peppers sauteed in white wine lemon sauce

### Cacciatore

Fresh green peppers, onions, & mushrooms, sauteed in a plum tomato sauce

### Piccata

Fresh mushrooms and capers in a lemon white wine sauce

### Romano

Fire roasted peppers, red onions, & green bell peppers sauteed in marsala wine sauce. Finished with grated romano & shaved parmesan cheese

### Marsala

Fresh mushrooms & prosciutto sauteed in marsala wine sauce

### Limone

Artichokes & capers sauteed in a white wine lemon sauce

### Parmigiana

Plum tomato sauce, mozzarella baked & topped with shaved parmesan cheese

### Saltimbocca

Fresh sage & mushrooms sauteed in a marsala wine sauce then baked with prosciutto and fresh mozzarella

Entrees served with choice of penne, angel hair, linguini, fresh fusilli, or fresh wheat fusilli pasta. Pasta available on the side with red sauce or same sauce only. Pasta can not be substituted for vegetable. Add \$4 for ricotta gnocchi, tri-colored tortellini, or fettuccini.

## House Specialties & Fresh Pasta

**Braised Pappardelle Ragu** - Slow braised beef & pork in savory cabernet demi-glace. Tossed with fresh pappardelle pasta & a touch of plum tomato sauce 23

**Lobster Ravioli** - Large ravioli stuffed with 100% real lobster & served in a lobster & baby spinach cream sauce 29

**Braised Short Ribs** - Beef short ribs slow cooked in a cabernet demi-glace served with parmesan & mushroom risotto 27

**Tortellini Al Forno** - Fresh tri-colored tortellini tossed in a port wine, basil cream sauce baked with mozzarella cheese 24

**Grilled Chicken Risotto** - Lightly seasoned grilled chicken, fresh mushrooms, & chopped asparagus folded into parmesan risotto 21

**Grilled Chicken with Creamy Pesto** - Fresh fettuccine & grilled chicken tossed in a creamy pesto sauce of fresh basil, toasted pine nuts, & garlic 24

**Fusilli Ultimo** - Chicken, veal, & shrimp sauteed in a white wine sauce with red roasted peppers, sliced cherry peppers, & rosemary. Served over fresh fusilli 25

**Chicken Braciolettine** - Breaded, baked chicken breast stuffed with prosciutto, mozzarella, & a pesto of sun dried tomatoes, basil, & garlic. Served in a sauce of port wine cream & sliced mushrooms over pasta 25

**Mushroom Ravioli** - Fresh striped wild mushroom ravioli served in a cream sauce with a touch of brandy & fresh sliced mushrooms 23

**Vodka Chicken** - Pan seared chicken medallions served in pink vodka sauce & tossed with fresh pappardelle pasta 24

**Fresco Risotto** - Sliced zucchini, broccoli, asparagus, baby spinach, mushrooms, red peppers, & shallots lightly sauteed & folded into parmesan risotto 19

**Gnocchi Al Forno** - Fresh ricotta gnocchi tossed in a marinara sauce with ricotta cheese, fresh basil, extra virgin olive oil, & romano cheese. Baked with fresh mozzarella 23

**Classic Fettuccine Alfredo** - Fresh egg fettuccine tossed with our homemade alfredo sauce & parmesan cheese 22

**Six Cheese Ravioli** - Fresh, jumbo raviolis stuffed with an assortment of imported cheeses. Tossed with a San Marzano tomato sauce 20

**Eggplant Parmigiana** - Skinless, battered eggplant baked with tomato sauce, mozzarella cheese, & parmesan cheese. Served with choice of pasta 20

**Grilled Chicken & Raspberry Salad** - Two, 8oz marinated chicken breasts served on a bed of arugula tossed with crumbled feta cheese, fresh raspberries, candied walnuts, & homemade raspberry balsamic dressing 22

Please inform your server if anyone in your party has a food allergy prior to ordering.



## *Sides & add-ons*

Sauteed Broccoli 6

Sauteed Asparagus 6

Spicy Oven Roasted Zucchini 6

Roasted Potatoes with rosemary & onions 6

Parmesan Spinach Risotto 6

Side House Salad 4

Side pasta 6

## *Desserts*

### **Salted Caramel Crunch Cake**

Light, but buttery, vanilla-flecked pudding cake holds waves of rich caramel cake, salted caramel crunch layer & creamy custard layer of caramel 8

### **Lemon Mascarpone Layer Cake**

Light vanilla cake soaked with lemon syrup in between layers of delicious lemon & mascarpone cream 7

### **Tiramisu**

Lady fingers soaked with coffee liqueur & layered with fresh, sweet mascarpone cheese, sprayed with dark cocoa 7

### **Hampton Cake**

Dense chocolate fudge cake topped with dark bittersweet European chocolate & intense chocolate fudge 8

### **Raspberry White Chocolate Cheesecake**

A silken smooth yet refreshingly light white chocolate cheese all a-swirl with vibrant red raspberry 8

### **Cannoli Chips**

Delicious, creamy ricotta & chocolate chip filling surrounded by triangular powdered sugared cannoli 8

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**ALWAYS**

**ENTERING**

**EXITING**

**TO THE RESTROOM**

**FROM THE RESTROOM**



**ANYTIME YOU ARE NOT SEATED AT YOUR TABLE**