

## Anti Pasta

**Platter**-Roasted red peppers, artichokes, fresh tomatoes, Prosciutto, pepperoni, pepperoncinis, fresh mozzarella 8.95

**Sliders of the Week**-Twin sliders served on mini buns **MP**

**Brochette Trio**-Toasted Ciabatta topped with tomato basil, White Bean, Asparagus prosciutto - 7.25

**Steamed Mussels**- Mussels steamed with garlic wine sauce 7.25

**Steamed Clams** steamed with spicy Italian sausage onions and Pepper and fennel -7.25

**Brie- (v)** wheel of Brie topped with Fresh fruit Salsa served with bread 8.95

**Calamari** - Lightly breaded and fried with fresh parsley. Served with Marinara-7.25

**Crab cocktail**- Super Lump Crab With Sherry Vinaigrette 12.95

### Oysters (6)

On the ½ Shell- Fresh shucked or steamed with cocktail sauce- 7.50

Tuscan style- topped with prosciutto and tomato basil mignonette and baked 8.50

## Salads

**Caesar Salad (v)** - Classic Caesar w/ house-made dressing (anchovies optional) Small 4.75 Large 6.25

**House Salad- (v)** - Delicate mix of baby greens w/ kalamata olives, gorgonzola and truffle vinaigrette Small 4.75 Large 6.25

**Spinach Salad(v)** -Fresh baby spinach tossed with Fresh strawberries and toasted pistachios and poppy seed dressing Small 4.75, Large 6.25

**Caprese Salad (v)** - Fresh mozzarella with fresh sliceD Maryland tomatoes and basil 7.95

**Cold Fruits de Mere**- Shrimp, scallops, mussels, lobster, and crab tossed with fettuccini in Saffron vinaigrette 32.50

Make your salad an entree.

Add shrimp (8.00), crab cake (8.00), sliced flank steak (6.00), or chicken (5.00)

## Soup

**Cream of Crab** - Cup 5.95; Bowl 8.75  
**Soup of the Day**- Cup 4.95; Bowl 7.95

## Fish & Seafood

**Maryland Crab Cakes**- Broiled crab cakes with lump crabmeat. Served with rice and vegetable - 24.95

**Shrimp Scampi** - A classic, sautéed with white wine, lemon and butter. Served over linguini - 17.95

**Salmon**-Fresh salmon broiled topped with lemon butter sauce served with vegetable of the day and rice- 15.95

**Fresh Maryland Rockfish Chesapeake Style** (when available) - Baked with crab imperial and topped with lemon butter sauce. Rice and vegetable of the day-**MP**

## Pasta

**Black Linguini-(v)** Fresh black (neri) linguini served in a pesto cream sauce - 12.25

Add scallops (9.00), shrimp (8.00) or crab (8.00)

**Lasagna Beef** -Traditional with layers of ground beef, mozzarella, Parmesan, and ricotta cheese 10.95

**Meat Balls & Pasta** -House-made meatballs of sausage and beef, tossed with Spaghetti - 12.25

**Risotto**- Sautéed shrimp, crab and Asparagus folded in Arborio Rice ~ 18.95

## Meat and Chicken

**Veal Piccata**- Veal cutlets sautéed in lemon butter caper sauce over linguini 22.75

**Chicken Marsala** - Breast of chicken sautéed served with linguini - 16.75

**Sliced Steak**- Marinated with ginger-soy. Grilled and sliced thinly served with Truffle basil potatoes Vegetable of the day-19.25

**Veal Sausage** -sautéed with peppers, onions Red Watercress and white beans- 15.75

**Chicken Chesapeake**- Grilled Chicken breast topped with crab imperial served over linguini 17.50

**Pizza (9")** - Made with mozzarella and your choice of anchovies, Mushrooms, peppers, olives, onions, pepperoni, sausage - 7.95

## **SPECIALS**

**Caciucco alla DiGiovanni's** ~ Shrimp, scallops, mussels, little neck clams & calamari sautéed in extra virgin olive oil, white wine, herbs, marinara, a touch of pepper and nestled over fresh linguini ~ 25.95

**Lasagna Seafood** - Shrimp, Scallops layer with goat cheese and ricotta in a white sauce 18.95

**Eggplant Parmesan** - (v) Eggplant, breaded fried topped with provolone served with linguini and marinara sauce - 12.75

**Maryland Crab Ravoli**~ Tossed in a Orange buttersauce over fresh Watercress- 18.95

**Duck** Pan Seared breast with berries and balsamic au jus Truffle basil potatoes Vegetable of the day 17.95

**Beef Wellington**-Beef filet wrapped with mushroom duxcelle and puff pastry baked served on a bed of Watercress 18.75

**Fettuccini Alfredo**-(v) Fresh pasta tossed with cream, sun-dried tomatoes and artichokes and asparagus-14.50

**Gnocchi**-Potato dumpling tossed with lobster in a cream sauce finished with vodka -15.95

**Pork Steak**-Marinated tomato spice dusted served with Truffle basil potatoes Vegetable of the day 16.75

**Rib Eye Steak**- Cinnamon Chipotle Rubbed served with Truffle basil potatoes Vegetable of the day

**Queen** (10oz) 25.00

**King** (20oz) 49.00

**Stuffed Quail**- with Goat Cheese and Dates over saffron rice and vegetable of the day

**Fish of day**- Ask your Server **MP**

**Pappardelle Ragu**- Duck sautéed with port and mushrooms tossed with pasta- 18.75

**Pesto Chicken** Breast of Chicken marinated in pesto Grilled served with Truffle basil potatoes Vegetable of the day 16.75

### **Regional Prix Fixe Menu**

#### **Veneto**

Radicchio mascarpone Brochettes

Black Risotto with scallop

Liver and onions with currants

Zuppa Inglese

\$34.75

#### **Matched Wines Wines 2 oz each**

Fossi Bianco

Corvina Dento

Valpolicella Ripasso

9.00

### **Desserts**

Ice Cream 2.95

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Cannoli 5.75

Lemon Sorbet 5.75

Orange Sorbet 5.75

Mango Sorbet 5.75

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Flourless Chocolate Cake 6.25

Chocolate Molten Cake 6.25

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Carmel Apple Pie 6.95

Carrot Cake 6.25

Smith Island Cake 6.95

### **House Made Desserts**

Bread Pudding 5.95

Plain Cheese Cake 5.75

Flavored Cheese Cakes 5.95

Cheesecake Sampler Three Types- 7.95

Fresh Fruit topping .50

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Tiramisu 6.25

Fresh Berries & Orange Cream 5.50

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Beer Float for TWO (Adults Only)

Raspberry Beer over ice cream

11.95

### **(V) – Vegetarian Choice**

Please advise us of any health or dietary restrictions.

We Serve Gluten free pasta bread and dessert upon request

Parties of 6 or more, 18% gratuity will be added to your check, 20% for separate checks

Health Notice: "Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions."