

Appetizers

Crab Cakes

Absolutely the best crab cake you have ever tasted (outside of the Baltimore Harbor). Blue crab meat and just enough seasoning to hold it together, sautéed in olive oil and served with a luscious Lemon-Basil Sauce. (4-one once cakes.) It's the perfect start to any meal .

11.95

Scallop, Shrimp and Crab on the half shell

Tender pieces scallops, shrimp and lump crabmeat sautéed in olive oil with garlic. Baked on the half shell with breadcrumbs, parmesan cheese, lemon and butter.

11.95

Eggplant Rollatini

Thin slices of tender eggplant, lightly battered and fried. Then rolled around a filling of Ricotta, Mozzarella, Parmesan, Romano cheeses, fresh basil, and Proscuitto ham. Covered with our pasta sauce and then baked to perfection.

10.95

Sides

We begin all Risotto dishes by sauteing the ingredients of your choice and then then slowly adding Arborio rice, cream, parmesan chesse, white wine and butter for a creamy compliment to any dish.

Shrimp Risotto 10.95

Mushroom Risotto 8.95

Asparagus Risotto 10.95

Desserts

Tiramisu

An Italian classic, rich and creamy mascarpone cheese layered with espresso soaked lady fingers combed and finished with imported cocoa.

5.95

Brownie Gelato Rockslide

A dense, chocolate brownie swirled with buttery caramel and toasted pecans then drizzled with milk chocolate granache, topped with your vanilla bean Gelato

6.95

~ our service dictum ~

essential to a complete dining experience, we bring your food to the table at a pace that is comfortable and not hurried. if you wish to speed up or slow down please let us know. we are here for your enjoyment and will strive in every way to graciously serve you.