

A P P E T I Z E R S

THE GARDEN CHOPPED SALAD

Radicchio, arugula, endive, tomatoes, onions, olives, walnuts 20

JOHN'S SICILIAN SALAD

Oranges, fennel, string beans, asparagus, potatoes, olives 24

GORGONZOLA SALAD

Romaine lettuce, onions, tomatoes, artichokes, olives 22

INSALATA TRICOLORE

Radicchio, endive, arugula with shaved Parmigiano Reggiano 24

MESCLUN SALAD

Local goat cheese, oranges, walnuts 23

BABY EGGPLANT

Baked with fresh tomato basil 20

FRESH CALAMARI

Fried or Grilled 24

GRILLED OCTOPUS 20

SEAFOOD SALAD

Shrimp, calamari, scungilli, mussels, octopus 35

HOUSEMADE MOZZARELLA

Olive oil, vine ripe tomatoes 19

MUSSELS MARINARA 23

SOUP OF THE DAY 10

P A S T A

PAPPARDELLE CHICKEN BOLOGNESE 29

PASTA WITH SCALLOPS

Spinach, sun-dried tomatoes topped with bread crumbs 31

LINGUINE VONGOLE

Fresh chopped clams from local waters 29

BOWTIES SALMON

Fresh salmon, fresh tomatoes, capers & olives 30

PASTA IL GIARDINO

Bucatini shrimp, clams & pesto 31

NORTH FORK PACCHERI

zucchini, arugula & goat cheese 29

PASTA ALLA NONNO

Prosciutto & mushrooms, pink sauce 29

SICILIAN ORECCHIETTE

Beans & escarole 28

BUCATINI BROCCOLI RABE

Sausage, garlic & oil 29

LOCAL SPINACH FETTUCCINE

Spinach, garlic & oil 28

MARGHERITA BABY EGGPLANT

with fresh tomatoes basil sauce 28

NICOLETA'S LASAGNA

Nonna's authentic Sicilian recipe 24

BAKED ZITI

Family recipe with fresh ricotta cheese 24

TURKEY MEAT BALLS

Over spaghetti 23

EGGPLANT PARMIGIANA

Baked in our homemade marinara sauce and melted mozzarella on top 25

CHEESE RAVIOLI ALLA VODKA OR MARINARA 25

S E A F O O D

LOCAL FLOUNDER FILLET

Oreganata or sautéed 30

FRESH TUNA*

Grilled with mushrooms & onions 30

LOCAL CATCH OF THE DAY*

Broiled or grilled 31

BRANZINO WHOLE OR FILET

Grilled with garlic & oil 33

FRESH SALMON*

Fresh tomatoes capers & olives or grilled with garlic & oil 30

SEAFOOD PLATTER

Fresh Pomodoro sauce over linguine 37

SHRIMP FRA DIAVOLO

Over linguine 31

FRESH TWO LB. LOBSTER

Steamed or Fra Diavolo over linguine 53

MUSSELS MARINARA

Fresh tomato sauce over linguine 29

M E A T

RIBEYE STEAK*

Sicilian style or sautéed mushrooms & onions 35

CORNISH HEN

Grilled or Pizzaiola 30

VEAL SCALLOPINI

Sautéed with mushrooms 34

VEAL PARMIGIANA

Lightly breaded & baked 31

CHICKEN PARMIGIANA

Baked with melted mozzarella on top 27

CHICKEN MILANESE

Lightly breaded, chopped salad on top 32

S I D E S

Broccoli Rabe, Escarole, Broccoli, Garlic & Oil and Local spinach 10

GLUTEN FREE BROWN RICE PASTA OR WHOLE WHEAT PASTA add 4

We are constantly adding new menu items, seasonally prepared with ingredients from the local farms and waters.

Ask about our specials of the day.