

Dinner Menu

Appetizers

<i>Pasta Fagioli</i> Cup \$4.99	<i>French Onion</i> Cup \$5.99
<i>Large Buffalo Wings</i>	\$12.99
<i>Zuppa Di Clams in a red sauce</i>	\$10.99
<i>Stuffed Mushrooms</i>	\$9.99
<i>Mushroom caps with crabmeat stuffing in a white wine sauce</i>	
<i>Spiedini</i>	\$12.99
<i>Breaded mozzarella pan seared with prosciutto, mushrooms, capers, and fresh garlic in a burgundy wine sauce</i>	
<i>Garlic Bread with Cheese</i> \$6.99	<i>Fried Mozzarella</i> \$11.99
<i>Shrimp Cocktail (four jumbo shrimp)</i>	\$13.99
<i>Shrimp Oreganata</i>	15.99
<i>Butterflied shrimp baked with capers, fresh garlic, and oregano in a white wine sauce</i>	
<i>Fried Calamari</i>	\$12.99
<i>Served with a side of homemade marinara</i>	
<i>Lobster Ravioli</i>	\$16.99
<i>Sautéed with sun-dried tomatoes in a vodka blush sauce</i>	
<i>Baked Portabella</i>	\$9.99
<i>Baked in a balsamic vinegar, olive oil with capers, garlic served over spring mix</i>	
<i>Spinach Salad</i>	\$15.99
<i>Baby spinach, bacon, hardboiled egg, marinated mushrooms, tomatoes, roasted red peppers, red onions, provolone, with house dressing</i>	
<i>Caprese Salad</i>	\$12.99
<i>Sliced fresh tomatoes, sliced red onion, fresh mozzarella, balsamic vinegar and extra virgin olive oil</i>	
<i>Scallops Pepino</i>	\$25.99
<i>Fresh U10 scallops wrapped with bacon, with a brandy cream sauce</i>	

Wraps

Served with potato chips and pickle

Chicken Caesar Wrap	\$10.99
Buffalo Chicken Wrap <i>Fried breaded chicken, lettuce, tomatoes blue cheese and hot sauce</i>	\$11.99
Mediterranean <i>Grilled chicken, lettuce, tomatoes, red onions, feta cheese, with house dressing</i>	\$11.99
Smoked Turkey <i>With bacon, lettuce, tomatoes and mayonnaise</i>	\$12.99
Roast Beef <i>With lettuce, tomatoes, red onions, roasted red peppers, and mayonnaise</i>	\$11.99

Black Angus Burgers

Served on a Kaiser roll with fries and pickle

CCG Burger <i>Cheddar cheese, lettuce, tomatoes, onions</i>	\$13.99
Hole in one <i>American cheese, sautéed onions and mushrooms</i>	\$14.99
Tennessee Barbecue Burger <i>With bacon, cheddar, lettuce, tomatoes and onion</i>	\$14.99
Black and Blue <i>Black ground pepper, blue cheese, lettuce, tomatoes, and onions</i>	\$14.99

Cold or Hot Grinders \$11.99

Ham, Meatballs, Turkey, Tuna or Roast Beef

With lettuce, tomatoes and mayonnaise served with potato chips and pickle

Pasta & Pasta Al Forno

*Served with salad and our garlic knots **pay cash and save 10%**
Gluten free penne available - \$3.00*

Baked Ziti	\$12.99	Lasagna	\$16.99	Manicotti	\$14.99
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Ravioli	\$15.99
<i>Cheese or meat, your choice of Marinara sauce or Alfredo cream sauce</i>	
Eggplant Parmigiana	\$16.99
Eggplant Florentine	\$16.99
<i>Breaded eggplant rolled with spinach, ricotta cheese, and roasted red peppers, topped with marinara sauce and mozzarella cheese baked golden brown</i>	
Spaghetti Basílico	\$13.99
<i>Marinara and fresh basil sauce</i>	
Spaghetti Bolognese	\$19.99
<i>Spaghetti with homemade meat sauce, marinara, and a touch of basil</i>	
Spaghetti and 2 Meatballs	\$19.99
Spaghetti and Sausage	\$19.99
Linguine Primavera	\$19.99
<i>Linguine with fresh vegetables in a white wine sauce</i>	
Linguine Adriatico	\$19.99
<i>Sautéed garlic, capers, olives, sun-dried tomatoes, grilled chicken in a butter and olive oil sauce</i>	
Fettuccine Alfredo with chicken and broccoli	\$19.99
Fettuccine Carbonara	\$19.99
<i>onion, prosciutto and bacon</i>	
Gnocchi Romano	\$19.99
<i>Potato pasta with spinach and prosciutto in a cream sauce</i>	
Penne al a Vodka	\$19.99
add chicken +\$3	
<i>Penne with asparagus and sun-dried tomatoes in a delicate vodka blush sauce</i>	

Chicken or Veal

Served over penne pasta

Side of sautéed or steamed vegetables \$5

Breast of chicken \$22.99 or Medallion of veal \$25.99

Hand tenderized and sautéed with your choice of sauce

Served with salad and our garlic knots 2 per entrée additional rolls \$.50c

1 butter chip \$.25c

Parmigiana

Breaded cutlet topped with fresh marinara sauce and mozzarella cheese baked golden brown

Picatta

With capers, artichoke hearts, and broccoli in a lemon butter white wine sauce

Napoli

Sautéed mushrooms and sliced sweet Italian sausage in a brown cognac sauce

Francaise

Dipped in egg batter and served over linguine in a lemon butter white wine sauce

Marsala

Sautéed with mushrooms in a marsala brown sauce

Seafood

Served with salad and our garlic knots 2 per entrée additional rolls \$.50c

1 butter chip \$.25c Gluten free penne available - \$3.00

Haddock Florentine

\$27.99

Fresh Haddock dipped in egg-batter in a lemon butter white wine sauce, served over spinach risotto

Shrimp al a Eddie

\$28.99

Six butterflied shrimp, fresh garlic, capers, roasted red peppers in a white wine over linguine

Clams Posilipo

\$26.99

1doz Little necks steamed clams in a white wine served over linguine

Shrimp and Scallops

\$29.99

Shrimp and scallops, with a touch of fresh tomatoes, in a delicate vodka cream sauce over penne

Scallops Pepino

\$31.99

4 U10 Fresh Sea Scallops wrapped with bacon, in a brandy cream sauce & Julian vegetable served over Spinach Risotto

Salmon Napolitana

\$27.99

Atlantic fresh salmon filet sautéed with fresh garlic, tomatoes, artichoke hearts, and spinach in a white wine sauce

"A meal without wine is like a day without sunshine." Louis Pasteur

Beef

served with salad and baked potato

NY Steak Gorgonzola **\$35.99**

12-14oz topped with gorgonzola cheese and balsamic glaze, served with spinach risotto

NY Sirloin Savoy **\$33.99**

12-14oz Steak topped with fontina cheese and mustard Dijon sauce

Steak Brioni **\$33.99**

12-14oz. Grilled NY strip with bacon and mushroom caps in a brown cognac sauce

Grilled NY Strip **\$32.99**

12-14oz Served with baked potato and sautéed vegetable

Before placing your order please inform your server if anyone in your party has a food allergy.

Thoroughly cooked meat, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.