

DINNER

SERVED RAW

Cold Water Oysters with Cocktail and Mignonette Sauce (Market Price)
Carpaccio of Beef ~ “Harry’s Bar” with Olive Crostino, Shaved Parmesan 8

SOUP

Seafood Chowder 6
Chilled Tomato Soup with Cucumber 5

SALAD

Crispy Artichoke Salad ~ Olives, Capers, Tomato, Aged Balsamic 7
Buffalo Mozzarella, Basil, Sun Dried & Fresh Tomatoes with Aged Balsamic 8
Crispy Prosciutto, Tomato, Broccoli, Olives, Onions, Feta, Red Wine Vinaigrette 4 / 7
Mixed Greens, Roasted Figs, Almonds, Fennel, Olives, Balsamico, Pecorino Romano 4 / 7
Caesar Salad ~ Chopped Romaine with Parmesan and Garlic Croutons 4 / 7
Sunny Breeze Farm Chèvre Trio, Arugula & Roasted Peppers 8
++ Enhance any salad with: Chicken 4 Ruby Red Trout or Shrimp 6

APPETIZER

Crab Cakes with Fennel Coleslaw 8
Calamari, Spicy Cherry Peppers and Garlic Butter 7
Fritto Misto ~ Fried Shrimp, Scallops, Clams and Squid with Garlic Aioli 8
Baked Stuffed Oysters with Gruyère, Chorizo and Arugula 8
Crispy Ricotta Filled Raviolis with Tomato Sauce 6
Cheese Plate with Walnut Fig Cake, Grapes and Assorted Crostino 10
Italian Salumi, Olives, Almonds and Charred Bread 8

PASTA

(Pasta is served Appetizer or Entrée Size.)

Angel Hair, Fresh Tomatoes, Toasted Garlic, Feta, Pine Nuts 8 / 12
Wild Mushroom, Ricotta and Rosemary Ravioli with Asparagus Cream Sauce 10 / 14
LaRosa’s Lazy Lasagna, Vegetables, Tomato and Ricotta, Baked Mozzarella 9 / 13
Rigatoni alla Vodka, Artichokes, Olives, Capers & Spinach 9 / 13
Potato Gnocchi, Sausage, Fennel, Broccoli, Onion 10 / 14
Blackened Chicken Caesar Radiatori, Roasted Red Peppers, Romaine 9 / 13
Ricotta & Cheese Filled Ravioli with Bolognese Sauce 10 / 14
Linguini & Clams with Pancetta, White or Spicy Red Sauce 11 / 15

ENTRÉE

Shrimp Skewers ~ Orzo Salad, and Grilled Vegetables 18

Ruby Red Trout, Crab & Cucumber, Orange Caper Vinaigrette and Crispy Potato 19

Scallops with Prosciutto Risotto, Asparagus, Basil Oil and Aged Balsamic 22

Halibut, Spinach & Arugula, Calasparra Rice and Avocado Aioli 23

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Speck Chicken ~ Roasted Corn Relish, Grilled Zucchini, and Red Rice 18

Chicken alla "Gene" ~ Roasted Garlic, Cherry Peppers, Linguini Olio e Aglio 17

Half Roasted Chicken, Crab Apple Mustard Vinaigrette, Mashed Potatoes 16

Seared Duck Breast, Pancetta & Hazel Nuts, Farro with Mushrooms,
Mixed Greens with Blueberry Vinaigrette 19

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Grilled Sirloin, Gorgonzola, Prosciutto, Squash and Home Fries 19

Lamb Tenderloin, Tomato Pesto, Chèvre, Pomegranate Vinaigrette, Potato Gratin 22

Filet Tenderloin Medallions & Tips, Asparagus and Roasted Red Potatoes 18

Pork Loin, Peppers, Spinach, Olive, Capers, Mashed Potato 17

STONE OVEN PIZZA

Funghi ~ Mushrooms, Olive Tapanade, Basil, Fontina 8

Basilico ~ Pesto, Tomato, Fresh Mozzarella and Parmesan 8

Tuscan ~ Sausage, Onion, Zucchini, Crushed Red Pepper, Gorgonzola 9

Salumi ~ Italian Meats, Peperoncini, Truffle Oil, Oregano, Tomato Sauce and Fontina 9

Pollo ~ Roasted Chicken, Speck, Corn, Onions and Mozzarella 10

Gamberoni ~ Shrimp, Cilantro, Avocado and Fontina 11

ACCOMPANIMENT

Truffle Fries 4

Mashed Potato 3

Vegetable Chips 2

Sweet Potato Wedges 3

Parmesan Asparagus 4

Mushroom Risotto 4

Corn on the Cob 3

Thank You for Being Our Guests this Evening.

Please Inform Your Server of Any Allergies or Dietary Needs.

Executive Chef~ Tony La Rosa, uses the Freshest Ingredients Available.

18% gratuity will be added to parties of 7 or more.

Split Plate \$3