

ANTIPASTI

Bruschetta \$ 5.95

Delicious tomato and basil on thinly sliced toast

Funghi al Prosciutto \$ 7.95

Stuffed mushrooms with veal and prosciutto, in a rosemary-tomato cream sauce

Cozze al Vino Bianco \$ 8.95

Fresh mussels sautéed in a garlic white wine sauce

ZUPPEE INSALATE

Lobster Bisque

Bowl \$ 6.95 Cup \$ 5.95

Zuppa e Insalata

Soup of the Day and House salad \$ 8.50
Lobster Bisque and House salad \$ 9.50

Romano con Pollo \$ 9.95

Romaine lettuce with roasted red bell pepper dressing, grilled chicken and goat cheese

Finisima con Salmone \$ 9.95

Baby mixed greens with lemon-lime vinaigrette, grilled salmon, sun-dried tomatoes, capers, and red onions

TRADITIONAL ITALIAN

Served with your choice of cup of soup of the day, house salad, or Caesar salad

Pollo Monsignore \$13.95

Breast of chicken folded with prosciutto and fontina cheese, topped with mushrooms in a brandy cream sauce

Vitello Marsalla \$16.95

Veal scallopini sautéed with mushrooms in a marsalla wine sauce

Pollo ai Carciofini \$12.95

Tender chicken breast sautéed with artichoke hearts and capers in a chardonnay wine sauce

Vitello Parmigiano \$16.95

Veal scaloppini lightly breaded, with four cheeses and tomato-basil linguini

Fileto Cognac \$28.95

Filet Mignon in a rich Cognac sauce

Agnello Cipollo \$19.95

Tender Lamb shank with caramelized onions in marsalla wine sauce

Gamberetti al Limone \$ 10.95

Oar delicious version of Shrimp Scampi

Spinachi alla Panna \$ 8.95

Spinach and artichoke dip served with toast points

Zuppa dil Giorno

Soup of the Day Bowl \$ 4.95 Cup \$ 3.95

Caprese Clasica \$ 9.95

Fresh mozzarella, tomatoes, and avocado with marinated mushrooms, fresh basil, and olive oil

Espinaci e Gamberetti \$12.95

Grilled gulf shrimp over baby spinach, black bean-sweet corn relish in a citrus vinaigrette

Cesare con pollo \$ 9.95

The Oar House special Caesar salad with grilled chicken

Suprema al Ferro \$11.95

Grilled chicken breast over julienne vegetables, asparagus, and grilled red onions drizzled with aromatic herbs-olive oil

Medaglioni di Maiale \$12.95

Pork tenderloin medallions with sun-dried tomatoes in a green pepper corn sauce

EXECUTIVE LUNCH

Chicken \$2.95 Add: Shrimp \$4.95

Spezzatino di Manzo \$13.95

Dices of beef tenderloin with Italian vegetables in a rosemary bordelaise sauce over angel hair

Pollo Rosmarino \$10.95

Chicken breast sautéed with baby mushrooms in a rosemary white wine sauce

Spaghetti al Gusto \$ 9.95

Spaghetti with your choice of meat sauce, Italian sausage, or meatballs

Sottisima Arrosto \$ 10.95

Roasted breast of chicken topped with sautéed spinach and roasted red bell peppers

Ravioli di Formagio \$12.95

Cheese ravioli sautéed with mushrooms, prosciutto and sun-dried tomatoes in a Madeira bordelaise sauce

SEAFOOD

Served with your choice of cup of soup of the day, house salad, or Caesar salad

Crespelle di Arragosta \$13.95

Crepes folded with lobster and Italian spices, topped with asparagus points and lime cream sauce

Capellini Asparagini \$17.95

Angel hair sautéed with gulf shrimp, roasted red bell peppers, and Roma tomatoes in a garlic white wine sauce

Farfalle al Salmone \$12.95

Bow-tie pasta sautéed with diced salmon and asparagus in a vodka tomato cream sauce

Trigua Luciana \$18.95

Lightly blackened filet of snapper, with baby shrimp in a spicy brown sauce

Pennette Genovese \$ 9.95

Penne pasta in a basil pesto with cream, diced tomatoes, and toasted pine nuts

Lasagna Bolognese \$10.95

Traditional lasagna baked with meat sauce and ricotta cheese

Fettuccini Alfredo \$ 9.95

Add Chicken \$ 2.95 Add Shrimp \$ 4.95

Concchiglie Aglio Oleo \$ 9.95

Shell pasta sautéed with sweet corn, broccoli, and Roma tomatoes in a garlic and olive oil sauce

Add:

Cup of Soup of the Day \$2.95 Garlic Parmesan Bread \$1.95