

## ANTIPASTI

<b>BRUSCHETTE</b>	<b>\$13</b>
CROSTINIS WITH FRESH TOMATOES, BASIL RELISH & GOAT CHEESE	
<b>PINZE DI GRANACHO</b>	<b>\$MP</b>
CRAB CLAWS SAUTÉED IN GARLIC LEMON SAUCE	
<b>FUNGHETTI RIPIENI</b>	<b>\$16</b>
MUSHROOM CAPS STUFFED WITH GROUND VEAL & PROSCIUTTO IN A ROSEMARY TOMATO CREAM SAUCE	
<b>LAUMACHE AL BURRO</b>	<b>\$17</b>
ESCARGOT, IN THE SHELL, WITH GARLIC BUTTER & AROMATIC HERBS SERVED WITH PARMESAN CROSTINIS	
<b>GAMERONI IN FREDO</b>	<b>\$19</b>
JUMBO SHRIMP WITH REMOULADE & COCKTAIL SAUCES	
<b>CALAMARI FRITTI</b>	<b>\$16</b>
FRIED CALAMARI WITH A SIDE OF MARINARA	
<b>COZZE AL SUGO ROSSO</b>	<b>\$16</b>
MUSSELS SAUTÉED WITH GARLIC, FRESH BASIL AND SPICY TOMATO SAUCE	

## INSALATA & ZUPPA

<b>INSALATA ALLA CAESAR</b>	<b>\$11</b>
OAR HOUSE’S VERSION OF THE CLASSIC	
<b>INSALATA GORGONZOLA</b>	<b>\$12</b>
MIXED GREENS, PANCETTA, TOASTED WALNUTS & CREAMY GORGONZOLA DRESSING	
<b>INSALATA CORAZONE</b>	<b>\$12</b>
HEARTS OF PALM, ARTICHOKE HEARTS & MUSHROOMS TOSSED IN GARLIC-LEMON VINAIGRETTE OVER A BED OF FRESH SPINACH	
<b>SPINACHI ACETO BALSAMICO</b>	<b>\$12</b>
SPINACH, ROASTED SWEET CORN, MUSHROOMS, BELL PEPPERS, FETA CHEESE & BALSAMIC VINAIGRETTE	
<b>INSALATA DI RUCCOLA</b>	<b>\$12</b>
BABY ARUGULA, SUN DRIED TOMATOES, SWEET ONION & PUMPKIN SEEDS WITH GRAPEFRUIT VINAIGRETTE & SHAVED PARMESAN	
<b>LOBSTER BISQUE</b>	<b>CUP \$9.95</b>
	<b>BOWL \$11.95</b>

## SPECIALTIES DELLA CASA

<b>FILETTO AL PEPE</b>	<b>\$43</b>
FILET MIGNON IN A BRANDY PEPPERCORN SAUCE	
<b>TRIGLIA AL BURRO</b>	<b>\$40</b>
RED SNAPPER FILET BROILED & TOPPED WITH DICED CANADIAN LOBSTER, TRICOLOR BELL PEPPERS, CRISPY LEEKS & WHITE TRUFFLE BUTTER SAUCE	
<b>ROMBO AL GRANCHIO</b>	<b>\$37</b>
HALIBUT FILET PAN SEARED, WITH CRAB MEAT & ASPARAGUS POINTS IN A LIME CREAM SAUCE	
<b>AGNELLO CIPOLLO</b>	<b>\$38</b>
LAMB SHANK BAKED IN MARSALA WINE WITH CARAMELIZED ONIONS & SERVED WITH GARLIC LEEK MASHED POTATOES	

## PRIMI

<b>CAPE SANTONE AL SAFERANO</b>	<b>\$37</b>
SEA SCALLOPS SAUTÉED WITH SUN-DRIED TOMATOES & LEEKS IN A SAFFRON CREAM SAUCE OVER ANGEL HAIR PASTA	
<b>SPAGHETTI CARBONARA</b>	<b>\$23</b>
CRISP PANCETTA, MUSHROOMS & DIAGONAL CUT ASPARAGUS ALL SAUTEED IN A PARMESAN CREAM SAUCE OVER SPAGHETTI	
<b>CAPPALINI AGLI ASPAGAGI</b>	<b>\$34</b>
JUMBO SHRIMP SAUTÉED WITH ASPARAGUS & ROASTED RED BELL PEPPERS IN A GARLIC WHITE WINE SAUCE OVER ANGEL HAIR PASTA	
<b>LINGUINI E VONGOLE</b>	<b>\$32</b>
LINGUINI WITH SAUTÉED MUSSELS & CHOPPED CLAMS WITH GARLIC HERB WHITE WINE <b>OR</b> TOMATO BASIL SAUCE	
<b>FUSSILI PUGNOCCHIUSO</b>	<b>\$23</b>
SAUTÉED SPIRAL PASTA, ROASTED CHICKEN, EGGPLANT POBLANO PEPPERS & MUSHROOMS IN GARLIC TOMATO SAUCE & TOPPED WITH MOZZARELLA CHEESE	
<b>LASAGNA AL FORNO</b>	<b>\$24</b>
TRADITIONAL LASAGNA WITH MEAT SAUCE	

## VITELLO & POLLO

<b>VITELLO NEZARDA</b>	<b>\$28</b>
VEAL SCALLOPINI SAUTÉED WITH CRIMINI MUSHROOMS & GREEN PEPPERCORNS IN A COGNAC MUSTARD CREAM SAUCE	
<b>POLLO AGLIO OLEO</b>	<b>\$24</b>
CHICKEN BREAST TOPPED WITH SAUTÉED SPINACH & ROASTED RED BELL PEPPERS IN GARLIC & OLIVE OIL	
<b>VITELLO CARCIOFINI</b>	<b>\$28</b>
VEAL SCALOPPINI SAUTÉED WITH ARTICHOKE HEARTS, SUN DRIED TOMATOES & CAPERS IN A GARLIC WHITE WINE SAUCE	
<b>POLLO PARMIGIANO</b>	<b>\$25</b>
HERB CRUSTED CHICKEN BREAST WITH PARMESAN & MOZZARELLA OVER TOMATO BASIL LINGUINI	
<b>VITELLO FRA-DIABOLO</b>	<b>\$29</b>
VEAL SCALLOPINI SAUTÉED WITH BABY SHRIMP & ROASTED YELLOW PEPPERS IN A SPICY TOMATO BASIL SAUCE	
<b>POLLO PRINCIPEZA</b>	<b>\$24</b>
PAN SEARED CHICKEN BREAST TOPPED WITH FRESH ASPARAGUS, FONTINA CHEESE & SHERRY CREAM SAUCE	

## SIDES

SAUTÉED MUSHROOMS	\$10	MASHED SWEET POTATOES	\$9	SAUTÉED SPINACH	\$11
	ASPARAGUS	\$11	STEAMED BROCCOLI	\$9	

Split Plate charge may apply

\*The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness