

## Antipasti

### **BRUSCHETTA \$7**

Delicious tomato, basil & feta cheese  
on thinly sliced toast

### **FUNGHI AL PROSCIUTTO \$11**

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

### **GAMBERETTI AL LIMONE \$15**

Oar delicious version of Shrimp Scampi

### **SPINACHI ALLA PANNA \$10**

Spinach and artichoke dip  
Served with toast points

### **COZZE AL VINO BIANCO \$11**

Fresh mussels sauteed in a garlic white wine sauce

## Zuppe e Insalate

### **LOBSTER BISQUE**

**Cup \$8/Bowl \$10**

### **ZUPPA DEL GIORNO**

Soup of the Day- **Cup \$4/Bowl \$5**

### **ZUPPA E INSALATA**

Soup of the Day and House salad \$10  
Lobster Bisque and House salad \$14

### **CAPRESE CLASICA \$13**

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

### **ROMANO CON POLLO \$13**

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

### **ESPINACI E GAMBERETTI \$16**

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

### **FINISIMA CON SALMONE \$14**

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

### **CESARE CON POLLO \$13**

The Oar House special Caesar  
Salad with grilled chicken

## Traditional Italian

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

### **POLLO MONSIGNORE \$16**

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

### **SUPREMA AL FERRO \$14**

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

### **VITELLO MARSALLA \$20**

Veal scaloppini sauteed with  
Mushrooms in a Marsala wine sauce

### **MEDAGLIONI DI MAIALE \$16**

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

### **POLLO AI CARCIOFINI \$14**

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

### **VITELLO PARMIGIANO \$20**

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

### **FILETO COGNAC \$35**

Filet Mignon in a rich  
Cognac sauce

### **AGNELLO CIPOLLO \$26**

Tender Lamb shank with  
caramelized onions in Marsala  
wine sauce

## Executive Lunch

Add:

Chicken \$6

Shrimp \$8

### **SPEZZATINO DI MANZO \$19**

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

### **PENNETTE GENOVESE \$14**

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

### **POLLO ROSMARINO \$14**

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

### **LASAGNA BOLOGNESE \$14**

Traditional lasagna baked with  
Meat sauce and ricotta cheese

### **SPAGHETTI AL GUSTO \$13**

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

### **FETTUCCINI ALFREDO \$13**

Add chicken \$6

Add shrimp \$8

### **SOTILISIMA ARROSTO \$14**

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

### **CONCCHIGLIE AGLIO OLEO \$13**

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

### **RAVIOLI DI FORMAGIO \$16**

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 \$16**

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

### **CAPELLINI ASPARAGINI \$22**

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

### **FARFALLE AL SALMONE \$16**

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

### **BIANCO IMPANATTO \$23**

Filet of flounder rolled in herb breadcrumbs with  
crab meat and tricolor peppers in  
a roasted red bell pepper sauce

### **RISOTTO FRUTTA DI MARE \$23**

Gulf shrimp, smoked salmon and mussels in a  
champagne dill cream sauce over saffron risotto

### **SALMONE AGRO DOLCE \$21**

Alaskan King Salmon grilled topped with  
Grilled asparagus in a tarragon butter sauce

### **SOGLIOLA LUCIANA \$24**

Lightly blackened filet of Snapper with  
Baby shrimp in a spicy brown sauce

**Cup of Soup of the Day \$4**

**Garlic Parmesan Bread \$3**

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