

APPETIZERS

CHARCOAL GRILLED CALAMARI

with Romaine, Tomato, Cucumber and Fetta Cheese Salad **11.75**

FRESH TOMATO MOZZARELLA

Fresh Mozzarella, Tomatoes, Roasted Peppers, Red Onions and Fresh Basil **9.75**

ANTIPASTO MURANO

A Tasting of Cold Appetizers from the Chef. **P/A**

ROASTED LITTLE NECK CLAMS

with Tomato, Garlic, Bacon, Arugula and White Wine. **11.25**

ANTIPASTI

Sliced Salami, Grana Padana, Roasted Peppers and Olives **12.95**

BAKED LITTLE NECK CLAMS

Stuffed with Seasoned Bread Crumbs, Fresh Herbs in Garlic
Lemon Parsley and White Wine **11.25**

PORTOBELLO MUSHROOMS

Roasted in Garlic, Olive Oil, Basil and White Wine **10.25**

GRILLED SHRIMP

Charred Tomato, Red Onion and Basil Salad in Balsamic Vinegar
and Olive Oil **13.95**

CRISP GARLIC POTATO CHIPS 6.00

PASTA

LINGUINE

Red or White Sauce, Little Neck Clams, Toasted Garlic, Parsley, Virgin Olive
Oil and White Wine **18.95**

THIN SPAGHETTI BOLOGNESE (Meat Sauce) 17.95

FETTUCINI WITH FRESH SALMON

Shallots, Plum Tomato, Vodka and Cream **18.95**

ANGEL HAIR PASTA

with Oven Dried Plum Tomatoes, Garlic, Olive Oil and Fresh Herbs **16.95**
with Shrimp **21.25**

RIGATONI

with Broccoli, Toasted Garlic and Virgin Olive Oil **17.95**
with Sausage **19.95** with Shrimp **21.95** with Grilled Chicken **19.95**

PENNE MURANO

Penne with Mushrooms, Peas, Prosciutto, Plum Tomato and Cream
Topped with Fresh Mozzarella **18.95**
with Sausage **19.95**

ROASTED GNOCCHI AND SHRIMP

with Oven Dried Plum Tomatoes, Onions, Mushrooms,
Arugula and White Wine **21.95**

RICOTTA CHEESE RAVIOLI

with Spring Vegetables, Plum Tomato Sauce and Cream **19.95**

* Split Orders Are Charged Accordingly

SALAD

TRI COLOR SALAD

Endive, Raddichio and Arugula **APP. 8.95 M.C. 14.95**
with Garlic Roasted Shrimp **M.C. 20.95** with Herb Grilled Chicken **M.C. 17.95**

MURANO SALAD

Shredded Lettuce, Tomato, Olives with Smoked Turkey, Mortadella,
Salami, Mozzarella and Fontina **APP. 9.95 M.C. 18.95**

MIXED HOUSE SALAD

Baby Field Greens, Shaved Carrots, Tomatoes and Olives
APP. 7.95 M.C. 14.95

CEASAR SALAD

APP. 8.95 M.C. 15.95 with Garlic Roasted Shrimp **M.C. 20.95**
with Herb Grilled Chicken **M.C. 18.95**

SPRING ASPARAGUS

Tossed with Roasted Peppers, Crumbled Blue Cheese and
Caramelized Onions **APP. 10.95 M.C. 17.95**

MAIN COURSE

CHICKEN SCARARIELLO

Pan Roasted Chicken, Sausage, Potatoes, Cherry Peppers, Garlic,
Basil and White Wine **19.95**

CHICKEN FRANCHESE

Breast of Chicken Dipped in Egg, Sautéed in Lemon Juice, Butter,
White Wine and Capers **19.95**

ROASETED THIN ITALIAN SAUSAGE

With Peppers and Onions in Garlic, Basil, White Wine and Tomato
on Grilled Polenta **19.95**

VEAL SCALOPPINI

Plum Tomato, Saffron, Basil and White Wine **25.95**

VEAL CHOP MILANESE

with Salad Greens, Tomatoes, Onions and Fresh Mozzarella **27.95**

GRILLED HERB MARINATED VEAL CHOP

with Roasted Portabello Mushrooms in Garlic, Olive Oil,
Basil and White Wine **32.95**

GRILLED CHICKEN PAILLARD

with Mashed Potatoes or Topped with Mixed Salad Greens **19.95**

GRILLED SLICED SIRLION

with Garlic Herb Butter, Crisp, French Fries and Chopped
Salad Greens **28.95**

CRISP PAN ROASTED PEPPER CRUSTED SALMON

Salmon with Porchini Mushroom Sauce and Basil Pesto Butter **25.95**

PAN ROASTED SEA SCALLOPS

with Lemon, Capers, Parsley and White Wine **25.95**

GARLIC ROASTED SHRIMP

and Broccoli Rabe with Peppers, Dried Tomatoes, Garlic and Olive Oil **27.95**

SIDE DISHES (Vegetables can be Steamed in Lemon) or (Sautéed in Garlic and Oil) **6.00**

**Broccoli, Mashed Potatoes, French Fries, Crisp Onion Rings,
Sautéed Fresh Spinach and Soft Polenta**