

MEATLESS MENU

WEEKLY FISH FRY 24.99

AVAILABLE FRIDAYS ONLY-THROUGHOUT LENT

MEDITERRANEAN SALMON SALAD 24

Grilled Clare Island Organic Salmon, arugula, red onions, artichokes, sun dried tomatoes, and almonds with feta vinaigrette

SEA BASS ALLEGA 36

Almond encrusted Chilean sea bass in a lemon butter sauce, with market fresh vegetables

CALABRESE 35

Scampi stuffed with crab meat, artichokes, grape tomatoes and spinach tossed in a spicy aglio e olio with fresh pappardelle

FERENCINI *MARKET PRICE

Shrimp, calamari, clams, and scallops in a lobster chardonnay cream sauce tossed with linguine

SCALLOP RISOTTO *MARKET PRICE

Pan seared scallops with sundried tomato risotto and spinach

SALMON LOCONTI 30

Clare Island Organic Salmon, blackened, with a lemon butter caper sauce, over a bed of sautéed spinach, market fresh vegetables

EGGPLANT ROLLATINI 20

Eggplant layered with spinach and ricotta and topped with provolone and marinara. Served with a side of linguine marinara (vegetarian)

HOMEMADE LASAGNA 19

Fresh spinach, ricotta, imported Parmesan-Romano and provolone, layered and finished with marinara (vegetarian)

PENNE ALLA VODKA 19

Sweet onions flamed in vodka with a spicy marinara cream sauce (vegetarian)

LINGUINE MARINARA 18

(vegetarian)

PORTOBELLO STEAK 19

Portobello, eggplant, zucchini, tomato, spinach and squash, stacked and drizzled with balsamic reduction (vegan)

VEGAN STUFFED PEPPERS 18

Hot banana peppers stuffed with ratatouille and quinoa, over a bed of marinara