

Appetizers

Baked Escargot with garlic butter \$9

Soft Shell Crab Meuniere \$14.95

Steak Tartar with pommes frites \$13/\$19

Chef's Tasting of Foie Gras Market Price

Mozzarella Marinara \$6.50

Sautéed Stuffed Calamari \$12.95

Escargot with Angel Hair Pasta \$9.95

Sautéed Frog Legs \$11.95

Grilled Sicilian Flat Bread with roasted tomatoes, mozzarella, greens & balsamic glaze \$8.95

Peppercorn Crusted Duck Breast – walnuts, sun dried cherries & frangelico \$14.95

Hot Antipasto – scampi, shrimp, mushrooms, mozzarella & zucchini marinara \$14.95

Crispy Veal Sweetbreads – smoked bacon, pickled onion, stone ground mustard & toast \$14.95

Mussels Provencal – steamed in white wine with tomatoes & olives \$12

Soup

Lobster Bisque \$8.95

French Onion \$6

Pizzas

Margherita \$11

Roma tomatoes, mozzarella & fresh basil

Seafood \$14

Lobster, shrimp, spinach & feta cheese

Johnny's \$12

Sweet white cheese, bacon & caramelized onion

Raw Bar Selections

Oysters \$2.25 each

Alaskan King Crab \$3.75 per oz

Steamed Clams \$9 dozen

Maine Lobster \$8/\$16
Mussels \$10 dozen
Tuna Tartar \$7
Seafood Ceviche \$7
Jumbo Shrimp \$2.75 each

Salads

Caesar Salad – romaine lettuce tossed with garlic croutons, Caesar dressing & anchovies \$5.25
Warm Arugula Salad – sugar cured scallops, Brie, roasted tomatoes & herbed balsamic \$13
Grilled Shrimp & Greek White Bean Salad, asiago cheese, aged balsamic & olive oil \$14.95
Niçoise Salad – grilled ahi with egg, tomato, green beans, potato, olives & vinaigrette \$9/\$18
Antipasto Salad – Italian meats & cheeses tossed with aged vinegar and olive oil \$10.95

Entrees

Italian Feast – scampi, shrimp, scallops & mussels with marinara sauce over linguini \$28.95
Homemade Gnocchi with shrimp, broccoli, heavy cream & Romano cheese \$24.95
Pasta Puttanaise – sweet red pepper fettuccini with shrimp, Romano, cayenne cream \$26.95
Seafood Fettuccini with shrimp, scallops, mussels & lobster chardonnay cream \$26.95
Homemade Angel Hair Pasta with marinara sauce & veal meatballs \$18.50
Potato Crusted Grouper – sautéed & oven baked and served with lemon butter \$29.95
Sea Bass in Pappillote with turned vegetables, white wine & garlic, baked in parchment \$28.95
South African Rock Twin Lobster Tails served with drawn butter Market Price
Veal Scaloppini & Shrimp sautéed with marinara sauce, served over linguini \$30.95
Medallions of Veal sautéed with sun dried tomato, shiitakes, sweet peppers, sherry wine & veal demi-glace \$33.95

Medallions of Veal Rossini with shiitakes, foie gras, thyme & cabernet demi
\$37.95

Long Bone Veal Chop \$42.95

With rosemary, sun dried tomato, shiitakes, white wine & demi

OR

With pounded & breaded chop sautéed in extra virgin olive oil topped with tomato
concasse, arugula & aged balsamic

Veal Steak – breaded & sautéed with lobster, shrimp, mushrooms & poisson
sauce \$31.95

Romano Crusted Lamb Chops – sautéed & perfumed with lemon & rosemary
\$27.95

Roast Rack of Lamb – pistachio crusted with spinach & bing cherry port jus
\$33.95

Filet of Beef au Poivre with green peppercorn, sherry, cognac & demi-glace
\$33.95

Chateaubriand – Filet Mignon – oven roasted potatoes, vegetables, béarnaise &
bordelaise \$33.95 per person

Filet Mignon char-grilled with Portobello, cabernet demi-glace & garlic crustini
\$31.95

Petite Filet & Crab Gratin, brown butter hollandaise & lump crab \$32.95

Braised Short Ribs of Beef with mashed potatoes & vegetables \$24.95

Filet of Beef & Lobster wrapped in puff pastry with chardonnay cream \$31.95

Cast Iron Seared Dry Aged Strip Steak – arugula, Parmigiano & poached egg
\$33.95

Chicke Coq au Vin with potato puree & aromatic vegetables \$24.95

SAMPLE MENU
ACTUAL MENU CHANGES OFTEN
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