

APPETIZERS

CLAMS ON HALF SHELL (6) \$10 BAKED CLAMS (6) \$12 SHRIMP COCKTAIL (4) \$12
MUSSELS (white or red) \$10 FRIED CALAMARI \$12 COLD ANTIPASTO \$14
MOZZARELLA INCARROZZA \$9 FRIED ZUCCHINI STICKS 9

ARANCINI- Arborio rice balls (3) coated with breadcrumbs, stuffed with porcini mushroom, prosciutto and cheese \$12

ISCHIA SALAD- Imported fresh mozzarella, roasted peppers, sliced tomato, red onions, garnished with fresh basil \$13

FRUTTI DI MARE ISCHITANA- Fresh shrimp, scungilli, baby calamari & baby octopus in lemon & extra virgin olive oil \$15

ESCARGOT (6)- Stuffed escargot with white wine, butter, parsley & garlic \$10

SALADS

HOUSE SALAD- Tossed mixed mesclun greens - Small \$7 / Large \$10

FOUR SEASONS SALAD- Spinach salad with thinly sliced fresh pears, dried cranberries, pine nuts with Feta cheese or Gorgonzola, topped with balsamic reduction dressing \$15

CAESAR SALAD- Hearts of romaine with croutons and house-made dressing \$10

ADDITIONAL SALAD TOPPINGS:

Gorgonzola cheese \$2.5 - Feta cheese \$5- Grilled chicken breast \$6 - Grilled Shrimp \$8

SOUPS

HOUSE STYLE- cup \$5 / bowl \$7 LOBSTER BISQUE- cup \$7 / bowl \$9

FRENCH ONION SOUP (crock pot) \$7

BURGER

BURGER- 8oz. ground beef served with lettuce, tomato and French fries \$11

ADDITIONAL TOPPING EACH \$1.50

WOOD OVEN PIZZA (Thin Crust)

MARGHERITA \$12 NAPOLITANO \$10

FOUR SEASONS PIZZA- Tomato, anchovies, capers and gaeta olives \$12

PIZZA 307- Topped with gorgonzola cheese & fresh sliced tomato \$13

VEGETABLE PIZZA- Tomato, fresh mozzarella & seasonal vegetables \$14

PROSCIUTTO- Fresh mozzarella with prosciutto, spinach & tartufo oil \$14

Additional topping \$1.50: Pepperoni- Sausage- Anchovies- Peppers- Mushroom- Onions

ALLERGIES?

Please let us know if you have any food allergies or dietary restrictions prior to ordering.

All ingredients are not mentioned in this menu.

Raw or lightly cooked meat or fish can be an issue for persons with immune illnesses.

MAIN COURSE INCLUDES, SOUP OF THE DAY OR HOUSE SALAD.

PASTA

We offer gluten-free & whole wheat pasta for an additional cost.

PENNE ALLA VODKA \$17 CHEESE RAVIOLI \$17

LINGUINE CLAM SAUCE (white or red) \$17 EGGPLANT PARMIGIANA WITH PASTA \$17

PAPPARDELLE BOLOGNESE- Long flat noodles with three meat cream sauce \$18

CAPPELLINI GAMBERI- Angel hair pasta with spinach & shrimp, cherry tomatoes sauté garlic, in virgin olive oil \$19

LOBSTER RAVIOLI- In a brandy pink cream sauce \$20

PENNE FORNAIO- Penne pasta with chicken & shrimp, sundried tomato sauté garlic, virgin olive oil \$19

PETERS PASTA- Penne pasta, scallops, peas, Italian tomatoes, sauté garlic, virgin olive oil \$20

CALAMARI & SCUNGILLI - in marinara or fradiavolo sauce \$21

FROM THE LAND

CHICKEN YOUR STYLE OF: Francese - Marsala - Caper-lemon sauce \$19

CHICKEN SCARPARELLO- Chunky chicken with (hot cherry or sweet peppers) in garlic lemon wine sauce over linguine \$19

CHICKEN CAMPANIOLA- Pan seared chicken breast with red bell peppers, basil, capers, garlic in lite tomato sauce \$19

TRADITIONAL PARMIGIANA FAVORITES: Chicken \$19 / Veal \$20 /Served with pasta

PORK CHOPS YOUR STYLE: Just Grilled - Vinegar Peppers (hot or sweet) - \$20

VEAL YOUR STYLE: Francese - Marsala - Caper-lemon sauce \$22

NY SIRLOIN STEAK- Grilled to your taste \$27

FROM THE SEA

Select Your Favorite Fish Specialty:

TILAPIA - ATLANTIC SALMON \$20

SELECT: Flounder / Swordfish / Sea Scallops- Priced Accordingly

SELECT YOUR FISH STYLE:

Broiled - Caper-lemon sauce - Oreganato - Marechiaro

FRIED SHRIMP \$21 SHRIMP SCAMPI \$23

BROILED SEAFOOD COMBO- Flounder, sea scallops & shrimp \$28

LAND & SEA COMBO- NY Sirloin steak & lobster tail \$45

ABOVE ARE SERVED WITH CHOICE OF ACCOMPANIMENT IF NOT INCLUDED.

PASTA e RISOTTO ENTREES DOES NOT INCLUDE SIDE DISH

UPGRADE YOUR SIDE ORDER FOR AN ADDITIONAL COST

SPINACH \$5 RICE OR POTATO \$5 BROCCOLI RABE- Priced Accordingly

GLUTEN-FREE OR WHOLE WHEAT PASTA- Garlic oil or house sauce (half order only) \$10

A 20% Gratuity for parties of 7 or more will be automatically applied on the bill.