

## APPETIZERS

### SOUP OF THE DAY

*daily preparation of chef's choice...market price*

### MEATBALLS AL FORNO

*baked in our woodstone oven with marinara sauce, mozzarella cheese  
& parmesan crisp...16.5*

### ITALIAN SPRING ROLLS

*sweet Italian sausage, caramelized onions, roasted red peppers & mozzarella cheese  
in a crispy spring roll served with parmesan cream & marinara sauce...16.5*

### ARANCINI

*fried risotto balls stuffed with fresh mozzarella  
& served with marinara sauce...16.5*

### PROSCIUTTO DI PARMA & FRESH MOZZARELLA

*with spicy olive tapenade, fresh basil & extra virgin olive oil...17*



## SEAFOOD STARTERS

### RUSTIC CLAM CHOWDER

*New England homestyle with pancetta  
served in a cauldron with garlic crostini...12*

### CRISPY FRIED CALAMARI

*with toasted pine nuts, jalapeños, arugula & lemon pepper aioli...19.5  
add: marinara sauce...2*

### LIMONCELLO SHRIMP COCKTAIL

*with Demetri's original New Orleans style cocktail sauce...16.5*

## SALADS

### STRAWBERRY

*mixed greens, strawberries, avocado, toasted almonds, feta cheese, poppyseed dressing...14*

### CAESAR

*classic homemade dressing tossed with romaine, croutons & parmesan crisp...13.5*

### BUFFALINA

*red & golden tomatoes, fresh mozzarella, basil, Belgian endive, extra virgin olive oil, balsamic glaze...14.5*

### BISTRO

*mixed greens, tomatoes, cucumber, red onion & garlic croutons tossed with balsamic vinaigrette...12.5*

#### *add to any salad:*

*gorgonzola crumbles...3   grilled chicken...8   grilled shrimp...12   grilled steak...12*

*Gluten-free options available by request.*

*Please inform your server of all food allergies and dietary restrictions. Menu does not list every ingredient.*

**Brian McDermott, Executive Chef**

## RUSTIC COMFORT CLASSICS

### STUFFED CHICKEN

*breaded & stuffed with chorizo, red peppers, mozzarella, jalapeño corn sauce & served with mashed potatoes & seasonal vegetables...33*

### GRILLED SIRLOIN BURGER

*lettuce, tomato, red onion, pickle spear & french fries  
choice of: swiss | mozzarella | cheddar | american...18  
add: bacon...3 sautéed mushrooms...3 sautéed onions...3*

### HANGER STEAK

*roasted garlic, Parmesan-truffle fries, spicy tomato relish & red wine jus...35*

### SPANISH PORK CHOP

*bacon, onion, green olives, tomato sauce, mashed potatoes, & broccolini...34*

### CHICKEN PARMESAN

*breaded cutlet topped with marinara & mozzarella served with tagliatelle pasta...28*

### CHICKEN MARSALA

*sautéed with mushrooms & wine served with mashed potatoes & seasonal vegetables...26*

### VEAL PARMESAN

*breaded cutlet topped with marinara & mozzarella served with tagliatelle pasta...35*

### VEAL MARSALA

*sautéed with mushrooms & wine served with mashed potatoes & seasonal vegetables...32*

## FRESH FROM THE DOCKS

### JAIL ISLAND SALMON

*wrapped & seared "picatta style" in prosciutto with lemon butter caper sauce, green herbed rice & vegetables...35*

### TILAPIA FRANCAISE

*lightly egg battered & pan sautéed with capers & lemon chive butter sauce with mashed potatoes & seasonal vegetables...25*

### LUMP CRAB CAKES

*with spicy remoulade sauce, mashed potatoes & seasonal vegetables...40*

### RUSTIC SIGNATURE STEAK

#### 9oz FILET MIGNON

*with mashed potatoes, seasonal vegetables & choice of: garlic butter, red wine jus, or horseradish crema...48*

**Rare:** cool red center

**Medium Rare:** warm red center

**Medium:** hot pink center

**Medium Well:** hot center with line of pink

**Well:** hot & grey throughout

## HAND CRAFTED PASTA

### TAGLIATELLE BOLOGNESE

*authentic creamy meat sauce with Grana Padano cheese...26*

### SHRIMP FRA DIAVALO

*spicy red sauce with garlic, white wine & hot peppers served over homemade linguini...32*

### SAFFRON SHRIMP LINGUINI

*pan seared with tomatoes & saffron cream over homemade pasta...32*

### ORECCHIETTE WITH SAUSAGE & BROCCOLINI

*sweet fennel sausage sautéed with broccolini, fire roasted tomatoes, chili flakes & parmesan cheese...26*

### LINGUINI & MEATBALLS

*homemade pasta with meatballs, marinara & parmesan...22*

## SIDE DISHES & TOPPINGS

Sautéed Mushrooms...3

Mashed Potatoes...4

Seasonal Vegetables...4

Broccolini, Garlic & Butter...5

Grilled Asparagus...6.5

French Fries...4

Parmesan-truffle Fries...6

Mushroom Ragù...3

Crumbled Gorgonzola...3

Caramelized Onions...3

Linguini...8

Grilled Shrimp...12

Crab Cake...18