MARCH 2017

Eats & Sweets

Dining Guide

A Publication of
THE CURRENT & GAZETTE
NEWSPAPERS

A fresh take on meatballs

Add some ZEST to your dessert table

wings to make any bbq fan blush

A BLT that thinks outside the box

TASTY MEAL

Get kids cooking in the kitchen

EASTER BRUNCH

SUNDAY | APRIL 16 | 10AM- 2PM

BREAKFAST SELECTIONS

breakfast pastries

scrambled eggs | applewood bacon | pork sausage | home fries

brioche bread french toast

belgian waffles

OMELET STATION

smoked ham | mushrooms | tomato | spinach | onions
sweet peppers | cheddar cheese

HOT ENTRÉES

citrus grilled chicken | spanish rice | tomato avocado salsa

herb crusted flounder | lobster sauce

pork loin | roasted potatoes | smoked chimichurri

green beans | mashed potatoes

CARVING STATION

baked ham | dijon mustard glazed

hanger steak | bordelaise

COLD SALADS, SEAFOOD & SIDES

shrimp | oysters | clams

caesar salad | parmesan cheese | brioche crouton

asian salad | savory cabbage | asian vegetables | peanut dressing

compressed watermelon salad | arugula | cherry tomatoes
goat cheese | sherry vinaigrette

fresh fruit | honey greek yogurt | granola

ASSORTED DESSERTS

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MIDWEEK LUNCH SPECIALS

Monday – Thursday
11am – 4pm

GET IN THE MIX "HAPPY HOURS"

Monday – Thursday
4pm – 6pm

LIVE ENTERTAINMENT

Thursday, Friday & Saturday
7pm – 10pm

SAX at THE REEDS
RESTAURANT & LOUNGE

Mama Angeloni's Sunday Dinner

$25 Four Course Dinner 4-7PM

APPETIZER – SELECT ONE

Eggplant Rollatini
Mussels (Red or White)
Long Hot Peppers in a Marinara Sauce
Fried Calamari
Roasted Peppers with Fresh Mozzarella

ENTREÉ – SELECT ONE

**Veal Parmigiana*
**Veal Marsala*
**Chicken Parmigiana*
**Chicken Marsala*
**Broiled Flounder*
**Flounder Francaise*
Fettucini Alfredo
Eggplant Lasagna (Vegetarian)

**Starred Entrees served with a side of pasta or vegetable*

CHOICE OF HOUSE TOSSED SALAD OR CUP OF SOUP

DESSERT

Ask your server about Today's Choices

Dine in only. No substitutions, sharing or splitting of entrees. Cannot be used with any promotions, offers or discounts of any kind. Parties of 10 or less

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GLI ASSAGGINI
(Small Plates)

Bruschetta sorrentina $3
Tomatoes, garlic, basil, evoo

Bruschetta caprino e pesto $4
Goat cheese, pesto

Bruschetta taleggio e speck $5
Taleggio cheese, smoked prosciutto

Bruschetta melanzane e scamorza $4
Eggplant, smoked mozzarella

Bruschetta funghi tartufati e fontina..$5
Mushroom, fontina cheese, truffle oil

Bruschetta ricotta pere e miele $4
Ricotta cheese, pears, walnuts

GLI ANTIPASTI
(Appetizers)

Medaglioni ricotta e speck $9
Fried ricotta medallions, smoked prosciutto

Fritturina di calamari $13
Fried Calamari, Marinara sauce

Zuppa di cozze $12
Sautéed mussels in a white/red sauce, chili flakes

Arancini di carne e piselli $9
Rice, beef, peas, smoked mozzarella

Melenzane alla parmigiana $12
Layered Eggplant, mozzarella, tomato sauce

Polpettine alla ricotta $9
Meatballs, tomato sauce, ricotta cheese, pine nuts

Carpaccio di manzo $13
Filet Mignon (raw) arugula, parmigiano

Carpaccio di tonno al kiwi e arance. $13
Tuna (raw), kiwi, orange

INSALATE
(Salads)

Insalata della casa $7
Spring mix, carrots, celery, onions tomatoes, vinaigrette

Insalata Cesare $9
Grilled Romaine lettuce, classic Caesar dressing, homemade croutons

Insalata di spinaci arance e avocado $10
Spinach, oranges, avocado, orange vinaigrette

Insalata con gorgonzola e pere $12
Baby arugula, pecans, pears, gorgonzola, honey vinagrette

Insalata Tulipano $13
Spring mix, smoked salmon, corn, avacado, lemon, evo

Insalata caprese di bufala campana . $13
DOP buffalo mozzarella, jersey tomatoes, balsamic drizzle

Burrata prosciutto e pomodorini dolci e mandorle $14
Creamy burrata, prosciutto, toasted almonds, cherry tomatoes

Add chicken $5..... **Add shrimp $6**

LA PASTA FRESCA
(Handcrafted Pasta)

Lasagna Bolognese $16
Mozzarella, ricotta, light meatsauce

Gnocchi alla sorrentina $16
Homemade potato gnocchi, taleggio, cherry tomatoes

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Pumpkin, shrimp, tagliolini, chili flakes

Pappardelle ai funghi con Salsiccia e crema di tartufo $20
Porcini & Shitake mushrooms, Fiorella's hot & sweet sausage, truffle cream

Ravioli al ripieno di ricotta pere e pecorino romano..... $16
Ricotta, pear, pecorino cheese, sage

Tagliatelle alla polpa di granchio e zucchine..... $21
Jumbo lump crab meat, Julienne cut zucchini, tomato, bechamel

(Imported Pasta)

Spaghetti al filetto di pomodoro fesco $14
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WINGS TO MAKE ANY BARBECUE FAN BLUSH

Chicken wings are beloved by people of all ages and appetites. While many people only eat wings when out on the town, this lovable bar food can be enjoyed at home as well. The next time the big game is on or you simply have a hunger for homemade wings, try your hand at the following recipe for "Virgil's Smoked Chicken Wings With Blue Cheese Dip" from Neal Corman's "Virgil's Barbecue Road Trip Cookbook" (St. Martin's Press).

VIRGIL'S SMOKED CHICKEN WINGS WITH BLUE CHEESE DIP

Serves 4

FILLING

BLUE CHEESE DIP

- **2 cups blue cheese crumbles, divided**
- **1 cup mayonnaise**
- **1/2 cup buttermilk**
- **2 teaspoons hot sauce**
- **1 teaspoon Worcestershire sauce**
- **1/2 teaspoon kosher salt**
- **1/4 cup finely chopped scallions**
- **1/4 cup finely chopped celery**

MARINADE

- **1/2 cup vegetable oil**
- **1/2 cup hot sauce**
- **4 tablespoons Virgil's Dry Rub** (see below)
- **4 tablespoons granulated garlic**
- **4 tablespoons granulated onion**
- **Juice of 1/2 lemon**

WINGS

- **8 large chicken wings**
- **1/2 cup Virgil's Dry Rub** (see below)

SAUCE

- **10 tablespoons unsalted butter**
- **1 teaspoon cornstarch**
- **4 tablespoons white vinegar**
- **3/4 cup hot sauce**
- **1/4 teaspoon cayenne pepper**

VIRGIL'S DRY RUB

Makes 5 to 5 1/2 cups

- **2 1/2 cups sweet paprika**
- **1 cup granulated sugar**
- **1/2 cup Texas-style chili powder**
- **1/2 cup minced onion**
- **1/2 cup granulated garlic**
- **1/4 cup dried parsley flakes**
- **6 tablespoons kosher salt**

Combine all of the ingredients in a medium bowl and whisk together until completely incorporated. Transfer to a covered bowl with a tight-fitting lid. Store in a cool, dry place.

1. To make the dip, combine 1 cup of the blue cheese, mayonnaise, buttermilk, hot sauce, Worcestershire sauce, and salt in the bowl of a food processor and blend on low until smooth.

2. Remove to a medium mixing bowl and fold in the rest of the blue cheese, scallions and celery, being sure to break up the larger blue cheese crumbles. Place in a covered container and refrigerate overnight.

3. Mix all the marinade ingredients in a large mixing bowl. Place the wings in a large container with a lid and pour the mixture over the wings. Toss until the wings are thoroughly coated. Cover and refrigerate for 2 days.

4. Preheat the grill or smoker to 245 F.

5. Spread out the wings on a sheet pan and wipe away any excess marinade. Sprinkle liberally with the dry rub, coating the wings all over.

6. Position the wings on the grill away from the direct heat of the coals or burners, and add hickory to the smoker or hickory chips on the coals or gas burners.

7. Cook the wings for about 3 hours, flipping every 30 minutes (their internal temperature should be about 165 F when cooked).

8. While the wings are cooking, cut the butter for the sauce into 1-inch cubes and refrigerate. Whisk the cornstarch into the white vinegar, in a small bowl.

9. In a medium sauté pan over medium heat, bring the hot sauce to a simmer and whisk in the thickened vinegar. Return to a simmer, cook for 1 minute, and remove from the heat.

10. Add the cayenne and slowly whisk in the cold butter. Keep warm until serving.

11. Remove the wings from the smoker or grill and put half of them into a bowl, cover with the sauce, and toss. Repeat with the remaining wings and serve on a platter, with the blue cheese dip on the side.

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A BLT THAT THINKS OUTSIDE THE BOX

Few sandwiches are more widely enjoyed than BLTs. When hosting parties, hosts often look for foods that will appeal to their guests, which makes BLTs a great appetizer option. Those hosts who want to take a chance on a less traditional "BLT" might want to consider the following recipe for "Inside-Out BLTs" from Bob Blumer's "Surreal Gourmet Bites" (Chronicle Books). Unlike traditional BLTs, this recipe includes cheese and some additional unique properties guests are sure to love.

INSIDE-OUT BLTS

Yields 12 bites

8 strips premium bacon, sliced crosswise into 1/8-inch strips
8 firm Roma tomatoes or green (unripe) tomatoes, cut into 1/4-inch-thick slices
1 cup flour
3 eggs, beaten
2 cups bread crumbs or panko
3 or more tablespoons olive oil
Salt
Freshly ground black pepper
1 4-ounce log goat cheese, approximately 11/2 inches in diameter, sliced 1/8-inch-thick
24 arugula leaves, lower stems discarded

Cook bacon over medium heat until crispy. Drain on a paper towel.

Select the 24 most uniform tomato slices and save the rest for tomorrow's lunch. Dredge slices in flour, then in eggs, then pat down in bread crumbs. Reserve on plates, but do not stack.

In a sauté pan over medium-high heat, add 3 tablespoons oil. When oil is hot, add as many breaded tomato slices as the pan can accommodate without them touching. Fry for approximately 2 minutes per side, or until browned and crispy. Remove from pan and drain on paper towels. Add more oil if necessary for subsequent batches.

To assemble, line up 12 fried tomato slices. Season with salt and pepper, then top each with 1 cheese slice, a mound of bacon shrapnel and 2 arugula leaves. Cover with a second fried tomato slice. Secure with a toothpick. Let cool for a minute before serving. (Tomatoes have a surprising ability to hold the heat.)

COCKTAIL GLOSSARY FOR AMATEUR MIXOLOGISTS

When entertaining, hosts are sometimes called on to make and serve mixed drinks for guests. Making drinks may seems as simple as throwing a few ingredients into a shaker and pouring the resulting mix into a fancy glass, but authentic cocktail creation requires a little more effort than that. A cursory knowledge of common words and phrases can help you become a master mixologist in no time.

Bitters: Made from herbs and berries, bitters can add a diverse flavor profile to your cocktails and balance out sweeter drinks.

Boston shaker: Device used to make shaken drinks and chill them thoroughly.

Flute: A long, narrow glass used to serve champagne and sparkling wines. The shape of the flute ensures bubbles fizz for as long as possible.

Collins glass: A tall glass with a heavy base, quite similar to and often interchangeable with a highball glass.

Dirty: A word typically associated with martinis. Dirty refers to serving the drink with an olive and some vinegar-based brine.

Dry: Like wine, cocktails can be sweet or dry. Cocktails that are dry tend to include dry vermouth.

Frosted glasses: Glasses that are kept in the freezer so cocktails can be served very cold. This technique works well for martinis and drinks that include gin, vodka and/or vermouth.

Highball: A highball is a spirit served on ice with carbonated soda as a mixer.

Infusion: Spirits that have a special flavoring or ingredient added to them are known as infusions.

Neat: In the world of cocktails, "neat" refers to a single spirit or liqueur served on its own without ice, water or any other ingredients.

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TASTY MEAL GETS KIDS COOKING IN THE KITCHEN

Cheddar Beef Enchiladas are a meal that can be prepared and enjoyed by the entire family. Featuring familiar ingredients presented in a new way, they can satisfy even the pickiest of eaters. Getting children to try new foods is not always easy. Kids have a tendency to be picky when it comes to the foods they eat, and many youngsters are reluctant to try all but the most familiar foods.

Getting kids to embrace a variety of foods may take time, but such a noble effort can produce successful results. Dining on different foods helps to develop the palate and also ensures that children are being exposed to an array of nutrients and vitamins that are essential for growing bodies.

One way to help children be more receptive to new foods is to involve them when choosing the menu and preparing meals. A youngster who went shopping, picked out foods and assisted in the kitchen may be more eager to try the final product than one who has not.

Mexican-inspired dishes may be one way to put new foods on the dinner table. "Cheddar Beef Enchiladas" from "Casseroles, Slow Cooker & Soups" by Taste of Home editors (RDA Enthusiast Brands) features familiar ingredients combined with some more exotic flavors. Enchiladas can appeal to picky eaters.

CHEDDAR BEEF ENCHILADAS

Yield: 2 casseroles (5 to 6 enchiladas each)

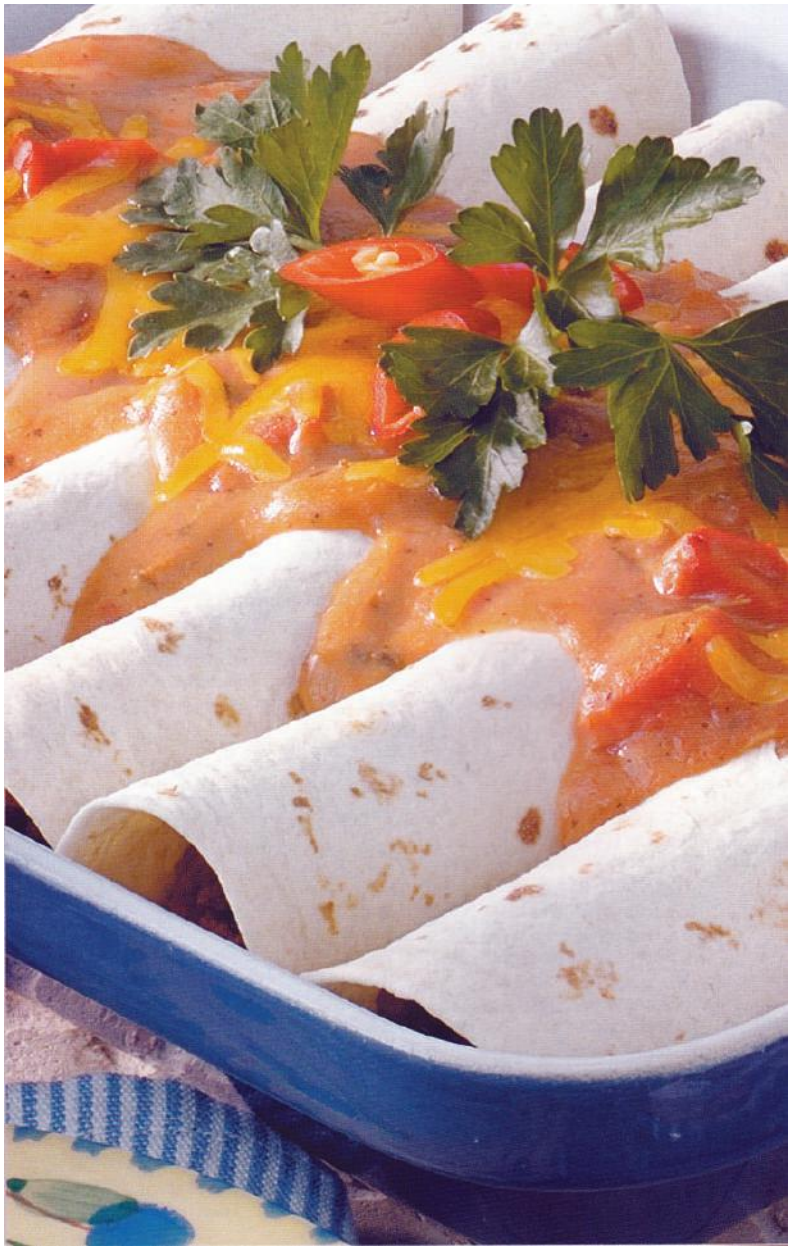
1 pound ground beef
1 envelope taco seasoning
1 cup water
2 cups cooked rice
1 can (16 ounces) refried beans
2 cups shredded cheddar cheese, divided
10 to 12 flour tortillas (8 inches), warmed
1 jar (16 ounces) salsa
1 can condensed cream of chicken soup, undiluted

In a large skillet, cook beef over medium heat until no longer, pink; drain. Stir in taco seasoning and water. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Stir in rice. Cook and stir until liquid is evaporated.

Spread about 2 tablespoons of refried beans, 1/4 cup of the beef mixture and 1 tablespoon cheese down the center of each tortilla; roll up. Place seam-side down in two greased 13x9x2-inch baking dishes. Combine salsa and soup; pour down the center of the enchiladas. Sprinkle with remaining cheese. Bake one casserole, uncovered, at 350 F for 20 to 25 minutes or until heated through and cheese is melted. Cover and freeze remaining casserole for up to 3 months.

To use frozen casserole: Thaw in the refrigerator overnight. Cover and bake at 350 for 30 minutes. Uncover; bake 5 to 10 minutes longer, or until heated through and cheese is melted.

Cheddar Beef Enchiladas are a meal that can be prepared and enjoyed by the entire family. Featuring familiar ingredients presented in a new way, they can satisfy even the pickiest of eaters.



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A FRESH TAKE ON MEATBALLS

Meatballs are a dish beloved by many. Some people prefer their meatballs atop a plate of steaming pasta, while others can't resist a meatball hero slathered in sauce.

Even those who aspire to eat less meat can enjoy meatballs thanks to the following recipe for "Albóndigas" (Spanish for "meatballs") from Joy Manning and Tara Mataraza Desmond's "Almost Meatless" (Ten Speed Press). Calling for only a half-pound of meat, this dish employs steel-cut oats to substitute for additional meat and to soak up flavor. Try it out and see if your guests can tell just how little meat this tasty dish contains.

ALBÓNDIGAS

Serves 4 to 6

1/2 cup steel-cut oatmeal
1/2 cup loosely packed fresh cilantro leaves, chopped, plus more for garnish
4 cloves garlic, minced (about 2 tablespoons), divided
1 chipotle in adobo sauce, seeded and chopped into a paste
4 teaspoons ground cumin, divided
2 teaspoons ground coriander, divided
Kosher salt and freshly ground black pepper
1/2 pound ground lamb
2 teaspoons olive oil
1 small onion, cut into 1/4-inch dice (about 1 cup)
1 28-ounce can crushed tomatoes
1 cup water
Juice of 1 lime

Mix together the oatmeal, the cilantro, half the garlic, the chipotle, 2 teaspoons of the cumin, 1 teaspoon of the coriander, 1 teaspoon salt, and 1/4 teaspoon pepper in a bowl. Gently work the lamb into the mixture, distributing it evenly. Form balls out of tablespoon-size scoops of the mixture and set aside.

Heat the oil in a Dutch oven or a large pot over medium-high heat. Add the onion and sauté for 5 minutes. Stir in the remaining garlic, cumin and coriander, cooking for an additional 30 seconds. Add the tomatoes and water and stir to combine. Bring the sauce to a simmer and add the meatballs. Simmer partially covered for 45 minutes. Season the sauce with salt and pepper to taste, squeeze the lime juice over the top and serve with extra chopped cilantro.

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ADD SOME ZEST TO YOUR DESSERT TABLE

A refreshing dessert makes summer evenings that much more enjoyable. After a good meal, sharing dessert with friends and family can make for the perfect ending to a relaxing night. Those who want to add a touch of the tangy to their summertime dessert table should consider the following recipe for "Jamaica Lime Pie" from Helen Willinsky's "Jerk from Jamaica" (Ten Speed Press).

JAMAICA LIME PIE

FILLING

- **4 large egg yolks**
- **1 large egg white**
- **1 14-ounce can sweetened condensed milk**
- **1/2 cup fresh lime juice**
- **1/4 teaspoon salt**
- **1 partially baked 9-inch pie crust,** chilled

MERINGUE

- **3 large egg whites**
- **1/2 teaspoon cream of tartar**
- **6 tablespoons sugar**

To make the filling: In a medium bowl, beat the egg yolks and egg white until they are very thick and lemon-colored. Stir in the condensed milk, lime juice and salt until well blended. Pour into the chilled pie shell. Refrigerate for several hours to allow the filling to set.

Shortly before serving, make the meringue. Preheat the oven to 425 F. In a large bowl, beat the 3 egg whites with the cream of tartar until they form soft peaks. Gradually beat in the sugar, and continue beating until it is dissolved. By then the meringue should be stiff and glossy. Spread over the filling, being sure to seal the edges well so that the meringue will not shrink.

Bake for 5 to 7 minutes, or until delicately browned. Let cool away from drafts.

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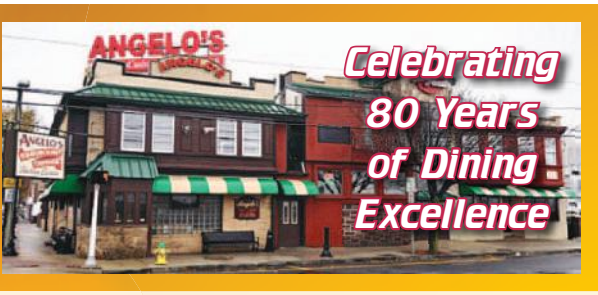

Angelo's Fairmount Tavern

2300 Fairmount Avenue • Atlantic City, New Jersey
609-344-2439
www.angelosfairmounttavern.com

• Banquets • Weddings • Off Premise Catering
LUNCH 7 days a week 11:30am to 3:00pm
Dinner Monday - Friday opening at 5pm
Saturday @ Sunday opening at 4:30pm

Great Beginnings

Portabella Mushroom & Jump Lump $12.75
Sauteed in a scampi sauce

Fried Calamari Rings $8.00
Served with marinara sauce

Spinach & Artichoke Hearts* $8.25
Sauteed in virgin olive oil and garlic

Broccoli Rabe* $8.50
Bitter Italian greens sauteed in virgin olive oil and garlic

Eggplant Parmesan $7.50
Layers of eggplant lightly fried and topped with provolone cheese and marinara sauce

Hot Peppers Marinara* $6.25
Sliced spicy peppers slow cooked in marinara sauce

Mozzarella Stick $7.00
Served with marinara sauce

Spicy Cheese Ravioli $7.50
Breaded ravioli deep fried and served with marinara sauce

Meatball Paremesan $8.00
Two meatballs with Parniesan cheese

Shrimp Jammers $7.75
Breaded shrimp stuffed with monterey jack cheese and deep fried, served with marinara sauce

Eggplant Rollatini $8.25
Rolled and breaded eggplant stuffed with ricotta cheese and topped with marinara sauce

Eggplant Florentine $8.25
Lightly fried layers of eggplant topped with spinach and provolone cheese and smothered with marinara sauce

Zucchini Sticks $7.00
Fried and served with marinara sauce

Fried Sampler $12.75
Spicy ravioli, jammers, and mozzarella sticks with our own homemade marinara sauce
No substitutions, please

Spicy Green Bean $7.00
Fried and served with horseradish sauce

Sauteed Mussels $8.25
Fresh mussels served in your choice of marinara, fra diavolo, or white sauce

Sauteed Clams* $8.50
Fresh clams served in your choice of marinara, fra diavolo, or white sauce

Clams Casino $8.00
A spicy blend of diced clams, onions, peppers, celery, and bacon

Garlic Bread $2.75
With cheese - $3.00

Cold Appetizers

Bruschetta $8.50
Toasted Italian bread topped with a marinated blend of diced tomatoes, Gorgonzola cheese, red onion, garlic, basil, and balsamic vinaigrette
with anchovies $8.75

Roasted Red Peppers & Provolone* $7.75
Served Sicilian style with virgin olive oil, balsamic vinaigrette, garlic, and spices

Sliced Tomatoes & Mozzarella* $7.75
A house favorite! With red onion & balsamic vinaigrette (Seasonal)

Jumbo Shrimp Cocktail* $10.25

Fresh Mozzarella Rollups* $8.25
Stuffed with prosciutto, kalamata olives, capers, artichokes and roasted red peppers, drizzled with pesto sauce. Soup and Salad

Angelo's Antipasta*
A variety of Italian meats and cheese with lots of garnishes.
For 1 - $10.25 *For 2*- $14.00

Angelo's House Salad $4.25

Ducktown Favorites

Served with a side of pasta

Piccante
a lemon, butter and white wine sauce finished with a touch of garlic. Your choice of lightly floured chicken breasts..$19.75 *or veal medallions..*$21.75

Florentine
Our homemade tomato sauce, sauteed spinach and melted provolone cheese over your choice of breaded chicken cutlet..$20.25 *or veal cutlet..*$21.75

Marsala
Marsala wine sauce finished with sauteed mushrooms. Your choice of lightly floured Chicken breast..$19.75 *or veal medallions..*$21.75

Francaise
Italian egg batter dipped and lightly fried. Your choice of breaded chicken cutlet..$20.50 *or* veal cutlet..$22.00

Parmesan*
our homemade tomato sauce and melted provolone cheese over your choice of breaded chicken cutlet..$19.25 or veal cutlet..$21.50

Pizzeola*
our homemade tomato sauce, sauteed onions, peppers and mushrooms and melted provolone cheese over your choice of breaded chicken cutlet..$19.25 or veal cutlet..$20.50

Chicken Cacciatore* $18.50
Wing, leg, breast, and thigh sauteed with onions, peppers, and mushrooms, in our own Homemade tomato sauce

Chicken Anthony $25.00
two pan sauteed boneless chicken breast topped with jumbo lump crabmeat, melted provolone cheese and blush sauce

Simply Italian

Stuffed Shells $13.75
Jumbo shell pasta stuffed with ricotta cheese and served in tomato sauce with your choice of meatball or sausage

Involtini Marinara $14.75
Rolled fettuccine noodle stuffed with ricotta cheese

Baked Lasagna with Meatball or Sausage $15.00
Just like Grandma used to make!
Five layers of beef, cheese, and pasta smothered in our home-made tomato sauce

Stuffed Rigatoni $14.00
Rigatoni noodles stuffed with ricotta cheese and finished in your choice of meat sauce or blush sauce

Cheese Ravioli $13.50
Jumbo stuffed ravioli served in tomato sauce with your choice of meatball or sausage

Cheese Manicotti $13.50
Pasta crepes stuffed with ricotta cheese and topped with our homemade tomato sauce and your choice of meatball or sausage

Eggplant Parmesan $16.75
Breaded and fried layers of eggplant topped with provolone cheese and our homemade tomato sauce, oven baked to perfection and served with a side of pasta

Eggplant Florentine $17.50
Breaded and fried layers of eggplant oven baked then topped with provolone cheese, sauteed spinach and our homemade tomato sauce served with a side of pasta

Eggplant Rollatini $17.50
Rolled, breaded eggplant stuffed with ricotta cheese and topped with our homemade tomato sauce served with a side of pasta

Service Charge of $2.00 + tax added
for each person sharing a meal
A 20% gratuity will be added to parties of 8 or more
We do not accept Visa or American Express Gift Cards
Items and pricing subject to change without notice.

Ocean Delights

Served on a bed of pasta
Crabmeat can be added to any entree for an additional $6.00

Sauteed Shrimp $20.75
Jumbo shrimp sauteed and served in your choice of sauce. Our homemade Marinara, Fra diavlo (a spicy marinara, or Scampi (lemon, butter, and white wine sauce)

Sauteed Mussels* $17.75
Fresh mussels sauteed and served in your choice of sauce. Our homemade Marinara, Fra Diavolo (a spicy marinara), or our White seafood sauce

Sauteed Sea Scallops $20.75
Sea scallops sauteed and served in your choice of sauce. Our homemade Marinara, Fra Diavlo (a spicy marnara), or Scampi (lemon, butter and white wine sauce)

Shrimp & Spinach* $20.25
Jumbo shrimp and spinach sauteed in garlic and oil

Terry's Seafood Medley* $24.50
Shrimp, mussels, sea scallops, and clams. Sauteed in your choice of sauce; Our homemade Marinara, Fra Diavlo (a spicy marinara), or our White seafood sauce

Shrimp and Mussels* $20.75
Sauteed shrimp and mussels served in your choice of sauce. Our homemade Marinara, Fra Divlo (a spicy marinara), or our White seafood sauce

Portabella Mushroom & Crab Scampi $23.75
Jumbo lump crabmeat and portabella mushrooms sauteed in Scampi sauce (lemon, butter and white wine sauce)

Crab & Pasta $22.25
Jumbo lump crabmeat over pasta in your choice of sauce. Our homemade Marinara, Fra Diavlo (a spicy marinara), or Scampi (lemon, butter and white wine sauce)

All food is cooked to order. We kindly request your patience.
**Indicates Gluten-Free option, ask your server for detail*

Pasta-Bilities

Choice of Linguine, Spaghetti, Cappellini, Penne, or whole wheat

Pasta with Meatball or Sausage* $13.50
Pasta with Marinara Sauce* $13.00
Pasta with Meat Sauce* $13.75
Penne Alla Vodka $16.00
Pasta with Clam Sauce (Red or White)* $13.00
Fettuccine Alfredo $14.00
Pasta Aglio e' Olio* $11.25
With anchovies $13.00
Pasta Aglio e Olio with Spinach & Artichoke Hearts* $14.50
Pasta Aglio e Olio with Broccoli Rabe* $15.50
Add Sausage ..$17.50
Gnocchi with Meatball or Sausage $13.50
Cheese Tortellini with Meatball or Sausage $14.00
Cheese Tortellini with Alfredo Sauce $14.00
Pasta Primavera* $16.50
Sauteed mixed vegetables over pasta in your choice of tomato or garlic white wine sauce