

## Starters

**Toasted Cheese Ravioli \$10.95**  
served with a tomato basil sauce

**Calamari Light & Crispy \$13.95**  
fresh lemon and marinara sauce

**Seared Tuna \$15.95**  
with crisp onion and wasabi vinaigrette

**Escargot \$15.95**  
imported snails with fresh garlic and herbs

**Shrimp Cocktail \$15.95**  
chilled shrimp with traditional sauce

**Crab Cake \$16.95**  
Asian coleslaw and sweet chili aioli

**Cambridge House Smoked Salmon \$14.95**  
capers, red onion, and mustard aioli

**Beef Carpaccio \$13.95**  
baby arugula, shaved parmesan, capers, and  
mustard aioli

**Baked Clams Oreganata \$15.95**  
stuffed clams with garlic, oregano, parsley,  
bread crumbs & olive oil

**Gnocchi Genovese (GF) \$12.95**  
with creamy pesto

## Soups & Salads

**Soup du Jour \$7.50**

**French Onion Soup \$8.00**

**Lobster Bisque \$8.00**

**Organic Baby Greens \$9.95**  
goat cheese crostini, balsamic vinaigrette

**Blue Wedge \$9.50**  
iceberg lettuce with blue cheese dressing,  
bacon & tomatoes

**Caesar Salad \$10.95**  
herb croutons and parmigiano Reggiano\*\*

**Arugula & Asian Pear Salad \$11.95**  
candied pecans, goat cheese, sherry vinaigrette

**Burrata Caprese \$14.95**  
soft cream mozzarella, tomato, capers, basil,  
extra virgin olive oil, aged balsamic

**Baby Kale Salad \$12.95**  
cranberries, mandarin oranges, red onion with  
white balsamic lemon vinaigrette

**Roasted Beet Salad 12.95**  
candied pecans & goat cheese, white  
balsamic & olive oil

## Pastas

**Gluten Free Penne Primavera \$17.95**  
extra virgin olive oil, garlic, and roasted vegetables

**Angel Hair Pomodoro \$17.95**  
sauce of fresh Roma tomatoes, garlic, basil and a touch of marinara

**Vegan Gnocchi (GF) \$19.95**  
roasted butternut squash, heirloom cherry tomatoes, baby kale, shallots, sage, olive oi

**Ziti alla Norma \$18.95**  
eggplant, tomatoes, garlic, ricotta cheese

**Spaghetti & Meatballs \$20.95**  
house made beef & veal jumbo meatballs

**Ziti Alfredo Chicken \$19.95**  
ziti pasta, chicken, mushrooms, broccoli, and alfredo sauce

**Linguini Pasta Supremo \$25.95**  
chicken, shrimp, Italian sausage, julienne vegetables, chili flakes, extra virgin olive oil & garlic

**Blackened Chicken Ziti Pasta \$19.95**  
onions, mushrooms, pesto, topped w/ blackened chicken, tomatoes, arugula, crumbled goat cheese

**Linguini & Clams \$24.95**  
white or red sauce

**Beef Stroganoff \$21.95**  
served over egg noodle pasta

**Vegan Spinach and Mushroom Ravioli \$19.95**  
arugula, garlic, and tomato sauce

**Spaghetti Bolognese \$19.95**  
slow braised ground veal and beef with spaghetti pasta

\*\*Caesar Salad Dressing made with raw eggs

## **Entrées**

**Eggplant Florentine \$18.95**

*breaded eggplant, mozzarella cheese, spinach & marinara sauce*

**Chicken Parmigiana \$21.95**

*with linguini pomodoro*

**Chicken Toscana \$22.95**

*battered chicken breast, asparagus, Swiss cheese, white wine, lemon, butter, with spinach risotto*

**Chicken Saltimbocca \$23.95**

*topped with prosciutto and mozzarella with linguini, sage and brown butter*

**Seafood Risotto \$27.95**

*shrimp, scallops, fish, white wine & butter*

**Striped Lobster Ravioli \$26.95**

*black & white lobster ravioli with a sherry cream sauce & sautéed shrimp*

**Sesame Crusted Ahi Tuna \$27.95**

*shiitake mushrooms, baby bok choy, sweet soy glaze*

**Scampi Boccaccio's \$27.95**

*over linguini with garlic, capers and white wine butter sauce*

**Pan Seared Pork Chops \$26.95**

*dried cherries and apple glaze with mashed potatoes*

**Pan Seared Duck Breast \$26.95**

*with apricot reduction sauce*

**Grilled Marinated Salmon \$27.95**

*grilled vegetable ragout, tomato caper beurre blanc*

**Petite Coho Salmon Picatta \$26.95**

*with lemon, butter, white wine & capers*

**Veal Marsala \$29.95**

*mushrooms, onions, sweet Marsala wine*

**Veal Oscar \$35.95**

*sautéed veal scaloppini, crab merus meat, asparagus, and béarnaise sauce*

**Veal Parmigiana \$28.95**

*with linguini bolognese*

**Cioppino \$32.95**

*jumbo shrimp, little neck clams, scallops, fish, over linguini in a tomato garlic broth*

**Chilean Sea Bass \$39.95**

*pan seared and served with asparagus, roasted tomato, citrus butter sauce*

**Imported Dover Sole Meuniere \$42.95**

*lemon beurre blanc sauce*

## **From the Grill**

**Grilled Filet Mignon \$36.95**

*roasted garlic bordelaise sauce*

**May Tag Filet Mignon \$38.95**

*crusted with May Tag blue cheese and bordelaise sauce*

**Herb Crusted Rack of Lamb \$35.95**

*with creamy garlic sauce*

**Rib Eye \$36.95**

*rib eye beef with black peppercorn sauce*

**Lobster & Filet Mignon \$95.95**

*Australian lobster tail & grilled filet mignon*

**Australian Lobster Tail \$66.95**