

## 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 \$14.95**

*imported snails with fresh garlic and herbs*

**Shrimp Cocktail \$14.95**

*chilled shrimp with traditional sauce*

**Crab Cake \$15.95**

*Asian coleslaw and sweet chili aioli*

**Cambridge House Smoked Salmon \$13.95**

*capers, red onion, and mustard aioli*

**Beef Carpaccio \$13.95**

*baby arugula, shaved parmesan, capers, and mustard aioli*

**Baked Clams Oreganata \$14.95**

*stuffed clams with garlic, oregano, parsley, bread crumbs & olive oil*

## Soups & Salads

**Soup du Jour \$7.50**

**French Onion Soup \$7.50**

**Lobster Bisque \$7.50**

**Organic Baby Greens \$8.95**

*with goat cheese crostini, balsamic vinaigrette*

**Blue Wedge \$9.50**

*iceberg lettuce with blue cheese dressing, bacon & tomatoes*

**Caesar Salad \$9.95**

*herb croutons and parmigiano Reggiano\*\**

**Arugula & Asian Pear Salad \$11.95**

*candied pecans, goat cheese, sherry vinaigrette*

**Burrata Caprese \$13.95**

*soft cream mozzarella, tomato, capers, basil, extra virgin olive oil, aged balsamic*

**Baby Kale Salad \$11.95**

*cranberries, mandarin oranges, red onion with white balsamic lemon vinaigrette*

**Roasted Beet Salad 11.95**

*candied pecans & goat cheese, white balsamic & olive oil*

## Pastas

**Gluten Free Penne Primavera \$16.95**

*extra virgin olive oil, garlic, and roasted vegetables*

**Angel Hair Pomodoro \$16.95**

*sauce of fresh Roma tomatoes, garlic, basil and a touch of marinara*

**Spaghetti & Meatballs \$19.95**

*house made beef & veal jumbo meatballs*

**Ziti Alfredo Chicken \$18.95**

*ziti pasta, chicken, mushrooms, broccoli, and alfredo sauce*

**Linguini Pasta Supremo \$25.95**

*with sautéed chicken, shrimp, Italian sausage, julienne vegetables, chili flakes, extra virgin olive oil & roasted garlic*

**Striped Lobster Ravioli \$26.95**

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

**Linguine & Clams \$23.95**

*white or red sauce*

**Beef Stroganoff \$20.95**

*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*

**Scampi Boccaccio's \$26.95**

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

\*\*Caesar Salad Dressing made with raw eggs

## ***Entrées***

***Eggplant Florentine \$17.95***

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

***Chicken Parmigiana \$20.95***

*with linguini pomodoro*

***Chicken Toscana \$22.95***

*lightly battered chicken breast topped with asparagus and Swiss cheese, white wine, lemon and butter served with spinach risotto*

***Chicken Saltimbocca \$22.95***

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

***Seafood Risotto \$26.95***

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

***Sesame Crusted Ahi Tuna \$26.95***

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

***Pan Seared Pork Chops \$25.95***

*dried cherries and apple glaze with mashed potatoes*

***Pan Seared Duck Breast \$25.95***

*with apricot reduction sauce*

***Grilled Marinated Salmon \$26.95***

*grilled vegetable ragout, tomato caper beurre blanc*

***Petite Coho Salmon Picatta \$25.95***

*with lemon, butter, white wine & capers*

***Veal Oscar \$34.95***

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

***Veal Parmigiana \$27.95***

*with linguini bolognese*

***Cioppino \$32.95***

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

***Chilean Sea Bass \$38.95***

*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 \$35.95***

*roasted garlic bordelaise sauce*

***May Tag Filet Mignon \$37.95***

*crusted with May Tag blue cheese and bordelaise sauce*

***Herb Crusted Rack of Lamb \$34.95***

*with creamy garlic sauce*

***Rib Eye \$36.95***

*rib eye beef with black peppercorn sauce*

***Lobster & Filet Mignon \$92.95***

*Australian lobster tail & grilled filet mignon*

***Australian Lobster Tail \$66.95***