

## Starters

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

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

**Seared Tuna \$13.95**  
*with crisp onion and wasabi vinaigrette*

**Escargot \$13.95**  
*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 \$12.95**  
*capers, red onion, and mustard aioli*

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

**Baked Clams Oreganata \$14.95**  
*with garlic, spices, bread crumbs & olive oil*

## Soups & Salads

**French Onion Soup \$7.50**

**Lobster Bisque \$7.50**

**Organic Baby Greens \$8.50**  
*with goat cheese crostini, balsamic vinaigrette*

**Blue Wedge \$8.95**  
*iceberg lettuce with blue cheese dressing, bacon & tomatoes*

**Caesar Salad \$8.95**  
*herb croutons and parmigiano Reggiano\*\**

**Arugula & Asian Pear Salad \$10.95**  
*candied pecans, goat cheese, sherry vinaigrette*

**Burrata Caprese \$12.95**  
*soft cream mozzarella, tomato, capers, basil, extra virgin olive oil, aged balsamic*

**Baby Kale Salad \$10.95**  
*cranberries, mandarin oranges, red onion with white balsamic lemon vinaigrette*

**Roasted Beet Salad \$10.95**  
*candied pecans & goat cheese, white balsamic & olive oil*

## Pastas

**Spaghetti Bolognese \$16.95**  
*slow braised ground veal and beef with spaghetti*

**Ziti Pasta Alfredo Chicken \$16.95**  
*chicken, mushrooms, broccoli, and alfredo sauce*

**Linguini Pasta Supremo \$21.95**  
*sautéed chicken, shrimp, Italian sausage, vegetables, chili flakes, extra virgin olive oil & roasted garlic*

**Vegan Spinach Mushroom Ravioli \$16.95**  
*arugula, garlic, and tomato sauce*

**Spaghetti & Meatballs \$17.95**  
*house made beef & veal jumbo meatballs*

**Linguine & Clams \$20.95**  
*white or red sauce*

**Angel Hair Pomodoro \$16.95**  
*fresh Roma tomatoes, garlic, basil and marinara sauce*

**Seafood Risotto \$21.95**  
*shrimp, scallops, fish, white wine & butter*

**Striped Lobster Ravioli \$21.95**  
*with a sherry cream sauce & sautéed shrimp*

**Scampi Boccaccio's \$22.95**  
*over linguini with garlic, capers and white wine butter sauce*

**Gluten Free Penne Primavera \$15.95**  
*extra virgin olive oil, garlic, and roasted vegetables*

## Luncheon Salads

**Caesar Salad with Grilled Chicken \$15.95**  
*romaine lettuce, garlic croutons, shaved parmesan cheese\*\**

**Waldorf Grilled Chicken Breast \$16.95**  
*mixed greens, apples, celery, candied pecans, grapes, gorgonzola cheese & creamy balsamic*

**Cobb Salad \$16.95**  
*grilled chicken breast, greens, tomato, eggs, bacon, avocado, blue cheese crumble & dressing of choice*

**Chilled Poached Salmon \$18.95**  
*tomato & cucumber salad with dill sauce*

**Grilled Salmon & Chopped Grilled Vegetable Salad \$18.95**  
*balsamic & herb vinaigrette*

**Fisherman's Salad \$22.95**  
*baby greens, lobster, shrimp, salmon, avocado, tomatoes, with balsamic vinaigrette*

**Crab & Shrimp Louie \$22.95**  
*asparagus, green beans, hearts of romaine, tomatoes, thousand island dressing*

**Seared Scallop Salad \$18.95**  
*baby spinach, mandarin oranges, onions, toasted almonds, and sherry vinaigrette*

**Quinoa Vegetable Salad \$13.95**  
*grilled vegetables, beets, cranberries, raisins, olive oil & white balsamic*

\*\*Caesar Salad Dressing made with raw eggs