

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