

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, mustard aioli

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

Spaghetti Bolognese \$17.95
slow braised ground veal and beef with spaghetti

Ziti Pasta Alfredo Chicken \$17.95
chicken, mushrooms, broccoli, and alfredo sauce

Striped Lobster Ravioli \$22.95
with a sherry cream sauce & sautéed shrimp

Vegan Spinach Mushroom Ravioli \$17.95
arugula, garlic, and tomato sauce

Spaghetti & Meatballs \$18.95
house made beef & veal jumbo meatballs

Linguini & Clams \$20.95
white or red sauce

Ziti Pasta alla Norma \$17.95
eggplant, tomatoes, garlic, ricotta cheese

Pastas

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

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

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

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

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

Vegan Gnocchi (GF) \$17.95
roasted butternut squash, heirloom cherry tomatoes, baby
kale, shallots, sage, olive oil

Luncheon Salads

Caesar Salad with Grilled Chicken \$16.95
romaine lettuce, garlic croutons, shaved parmesan cheese**

Waldorf Grilled Chicken Breast \$17.95
mixed greens, apples, celery, candied pecans, grapes, gorgonzola cheese & creamy balsamic

Cobb Salad \$17.95
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 \$24.95
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 \$19.95
baby spinach, mandarin oranges, onions, toasted almonds, and sherry vinaigrette

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

Chopped Kitchen Sink Salad \$18.95
baby greens, tomatoes, bacon, chicken breast, beets, onions, avocado, cucumbers, balsamic

**Caesar Salad Dressing made with raw eggs

Soups & Salads

French Onion Soup \$7.50

Lobster Bisque \$7.50

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

Blue Wedge \$9.50
Iceberg 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

