



## ***Appetizers***

### **Crisallie** (*THE PERFECT COMBINATION OF Heat and Sweet*)

*Chef Robert's spicy Italian sausage wrapped in pizza dough, baked & served on marinara & drizzled with honey \$6.95.*

### **Calamari Fritta**

*Port Judith style tossed with fresh basil and banana peppers. Dipping sauces are marinara & garlic aioli \$8.95*

### **Mozzarella Sticks**

*Breaded and fried to a golden brown with marinara sauce to dip \$4.95*

### **Jumbo Lump Crab Cakes**

*Two wonderful crab cakes atop mixed baby greens and a citrus remoulade \$9.95*

### **Shrimp Cocktail**

*Jumbo shrimp cooked to perfection and served with a cognac cocktail sauce \$9.95*

### **Fresh mozzarella and oven roasted red peppers**

*Fresh mozzarella topped with peppers and served with mixed baby greens and aged balsamic glaze \$6.95*

### **Fresh mussels Provencal**

*Mussels sautéed with shallots, garlic, fresh tomatoes and herbs de province and Chablis wine \$8.95*

## ***Salads***

### **House Salad**

*Mixed baby greens with grape tomatoes, cucumber, carrots and red onion \$4.95*

### **Ensalada Caprese**

*Fresh mozzarella, sliced tomato, mixed baby greens with an aged balsamic and basil E.V.O.O. \$6.95*

### **Caesar Salad \$5.95 Add chicken \$8.50**

### **With shrimp \$10.50**

*Tossed with Chef Robert's Caesar dressing and parmesan reggiano*

### **Portobello Salad**

*Roasted Portobello, mixed baby greens, baby arugula, spring onions and balsamic vinaigrette \$7.95*

### **Calamari Greek Salad**

*Mixed baby greens, tomato, cucumber, red onion, kalamata olives, pepperocini, sautéed or fried calamari & feta cheese tossed with Chef's special vinaigrette \$7.95*

### **Grilled Steak Salad**

*Sliced New York strip, aged balsamic demi, tobacco onions and baby mixed greens with arugula \$13.95*

\$5.95 Minimum charge per person instead of a plate sharing charge  
can be used by ordering an appetizer or dessert  
18% gratuity added to parties of six or more



## ***Chicken and Veal Specials***

*Served with soup or house salad and oven roasted summer Squash, red peppers & fresh basil*

### **Chicken Portofino**

*Grilled chicken with Portobello mushrooms, shallots and garlic in a Pinot Noir demi-glace,*

*With roasted garlic smashed potatoes \$14.95*

### **Chicken Dijonaise**

*Breast of chicken sautéed and topped with a Dijon mustard- Pinot Grigio cream sauce,*

*With roasted garlic smashed potatoes \$13.95*

### **Chicken Parmesan**

*Classic preparation served with linguini and marinara \$11.95*

### **Veal Parmesan**

*Classic preparation served with linguini and marinara \$13.95*

### **Veal Picatta**

*Veal Scaloppini topped with a silky lemon caper sauce and served with an asparagus risotto \$16.95*

## ***Pasta Specials***

*Served with soup or house salad and oven roasted summer Squash, red peppers & fresh basil*

### **3 Cheese Jumbo Ravioli \$13.95    Add Shrimp \$18.95**

*The Ravioli will languish in a sun roasted tomato, lemon basil, caper cream sauce*

### **Tortellini Toscana**

*Cheese Tortellini tossed with sun roasted tomato, Portobello mushroom, baby spinach & arugula, caramelized shallots and garlic with E.V.O.O and a Cotes Du Rhone reduction and basil \$14.95*

### **Shrimp and Chicken Penne**

*Penne pasta topped with shrimp, grilled chicken and sweet sausage tossed in a rose marinara \$16.95*

## ***Seafood Specials***

*Served with soup or house salad, asparagus risotto and oven roasted summer squash, red peppers & fresh basil*

### **Oven Roasted Salmon Filet**

*With a sun dried tomato pesto \$13.95*

### **Pan Seared Halibut**

*Aged balsamic glaze and fresh basil bruchetta \$16.95*

### **Crab Stuffed Filet of Sole**

*Chipotle aioli \$17.95*

### **Shrimp Scampi**

*Traditional preparation \$17.95*

## ***Beef Specials***

*Served with soup or house salad, wild mushroom smashed potatoes and oven roasted summer squash, red peppers & fresh basil*

### **Robert's Signature Steak**

*12 ounce cut New York Strip grilled to perfection with chimi-churri seasoning \$19.95*

### **Filet Mignon Napoleon**

*Medallions of filet seared and layered with a roasted Portobello cap and finished with a Merlot demi-glace \$21.95*

### **Filet Mignon and Lump Crab Cake**

*Seared beef with a Merlot demi-glace and a pan fried crab cake with a citrus remoulade \$20.95*

\$5.95 Minimum charge per person instead of a plate sharing charge  
can be used by ordering an appetizer or dessert  
18% gratuity added to parties of six or more

