

## Appetizers

**Whole Wheat Garlic Bread** 3.00 (PER SERVING)

**Prosciutto & Apple Salad** 12  
over mixed greens in a white truffle vinaigrette

**Crabmeat Salad** 13  
jumbo lump crabmeat over chop spinach & arugula, in a raspberry vinaigrette

**House Salad** 9  
julienned vegetables over greens with fresh crumbled bleu cheese dressing

**Arugula e Radicchio Salad** 10  
arugula & radicchio dressed with lemon vinaigrette & parmigiano cheese

**Caesar Salad** 9.00 (contains raw eggs)

**Caprese Salad** 12  
plum tomatoes & fresh mozzarella, over mixed green with a basil pesto

**Cozze alla Pomarola** 11  
(mussels in red sauce)

**Calamari** 12  
squid lightly seasoned and fried or sautéed in garlic & marinara sauce

**Capesante al Brandy** 14  
sautéed jumbo sea scallops in a light lobster cream sauce

## Specials

**Hawaiian Butterfish\*** 31  
pistachio encrusted, served over sautéed spinach  
with a citrus, butter sauce

**Corvina Tropicale** 29  
Herb encrusted, with a pineapple, mango & raspberry sauce

**Monkfish Cardinal** 33  
pan seared topped with a lobster meat in a brandy cream sauce

**Lobster Fra Diavolo** 33  
sautéed with garlic in a spicy marinara sauce served over linguini

**Bob's Plate** 33  
salmon, scallops crabmeat & shrimp over  
fresh fettuccine pasta in a pink vodka sauce

**New York Strip Steak Au Poivre** 32  
peppercorn coated & served with a Dijon, brandy cream sauce

**Filet Mignon** 35  
topped with jumbo lump crabmeat & herbed butter

\*due to the amount of oil in this fish, those with sensitive stomachs may have a reaction

## Special Cont'd

### **Pasta alla Bolognese 23**

ground beef, veal & pork in a meat stock with minced vegetables, porcini mushrooms, garlic, herbs, red wine & a touch of cream

### **Scampi 24**

shrimp sautéed in olive oil with plenty of garlic, finished with white wine & lemon or in our house red sauce with crushed red peppers

### **Capellini & Crab 25**

sautéed shallots & green onions in a fresh marinara sauce tossed with jumbo lump crabmeat

### **Clams White or Red 23**

little neck clams in the shell, served in either a garlic white wine & lemon, or our house red sauce with white wine & a little extra garlic over linguine

### **Linguine al Frutti di Mare Fradiavolo 29**

shrimp, scallops, clams, mussels & fresh fish sautéed in olive oil, garlic & crushed red peppers, finished with white wine & a splash of our red sauce

### **Lobster Ravioli 23**

lobster stuffed black ravioli in a light lobster cream sauce

### **Veal & Shrimp 29**

sautéed with garlic, green onions & sun dried tomatoes in a white wine sauce

### **Veal Gorgonzola 26**

sautéed with garlic, topped with cream sauce made with fresh gorgonzola

### **Veal Marsala 26**

veal sautéed with wild mushrooms in a Marsala wine sauce

### **Chicken Florentino 23**

boneless chicken breast in herbed whole wheat bread crumbs, sautéed in olive oil, topped with plum tomatoes, basil & fontina cheese

### **Eggplant Parmigiano 23**

layers of thinly sliced eggplant in our house red sauce, parmigiano cheese & basil

### **Francisco's Lasagna 23**

layers of pasta, ricotta cheese & Bolognese flavored with porcini mushrooms & smoked bacon topped with mozzarella cheese & our red sauce

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

### **Beverages**

soft drinks & fresh brewed iced tea 3.00 sparkling or mineral water 5.50  
coffee or tea 3.00 cappuccino 5.00 espresso 4.00

**HAVE A HAPPY AND SAFE NEW YEAR !!**