

APPETIZERS

ANTIPASTO PLATTER (served family style)

prosciutto / salami / mortadella / supresada
provolone / pecorino romano / mozzarella
olives / pepperenchini / crostini

- 24 -

meat only -12 cheese only -12-

P.E.I.SAUTÉED MUSSELS *

choice of fra diavolo , marinara or butter sauce

- 10 -

BAKED STUFFED CLAMS *

chopped clams / bacon / herb stuffing

-12 -

CRISPY CALAMARI *

seasoned flour / flash fried / tomato basil sauce

- 14 -

MARYLAND STYLE CRAB CAKES *

lump crabmeat / roasted corn salsa
remoulade sauce

- 14 -

MARGHERITA FLATBREAD

tomato sauce / mozzarella cheese / basil oil

- 10 -

BLT FLATBREAD

apple wood bacon / roasted tomato / baby arugula
mozzarella cheese

- 11 -

TEMPURA ARTICHOKE

light batter / artichoke hearts / lemon garlic aioli

- 12 -

BURATTA MOZZARELLA

pepper salad / basil oil / balsamic drizzle
toasted crostini

- 13 -

MAMA'S MEATBALLS

baked meatballs / parmesan cheese / tomato sauce

- 11 -

CRUNCHY AVOCADO "FRIES"

breaded west coast avocados / herb lemon dressing

- 12 -

SALAD

RISTEGIO'S HOUSE SALAD

baby greens / tomato / cucumber / house dressing

- 8 -

TOMATO MOZZARELLA SALAD

sliced roma tomato / fresh mozzarella
mixed green / balsamic syrup

- 9 -

CAESAR SALAD

romaine hearts / romano cheese
seasoned crostini / creamy garlic dressing

- 9 -

APPLE ARUGULA SALAD

baby arugula / dried cranberries / almonds
gorgonzola cheese / herb dressing

- 10 -

MEDITERRANEAN VEGETABLE SALAD

chopped cucumber / romaine / olives / peppers / onions
feta cheese / tomato / lemon oregano vinaigrette

-12 -

SOUP

NEW ENGLAND CLAM CHOWDER *

chopped clams / onions / celery / potato
cream

- 9 -

SOUP OF THE DAY

chef's featured preparation

- 8 -

RAW BAR

CHILLED OYSTERS * 6 / 12

mignonette sauce / lemon

- 15 / 28 -

LITTLENECK CLAMS * 6 / 12

cocktail sauce / lemon

- 12 / 22-

CHILLED SEAFOOD COMBO *

clams / oysters / ½ maine lobster / jumbo shrimp

- 28 -

JUMBO SHRIMP COCKTAIL *

chilled shrimp / cocktail sauce / lemon

- 15 -

ENTREES

VEGETARIAN PLATTER

asparagus / haricot vert / broccoli rabe / zucchini / yellow squash
pepper / red quinoa / artichoke / pepper puree

- 19-

SESAME CRUSTED SALMON FILET *

forbidden black rice / baby bok choy / wasabi mayo

- 25 -

PAN SEARED SEA SCALLOPS *

herb risotto / sautéed asparagus / lemon burre blanc

- 30 -

CRAB STUFFED JUMBO SHRIMP *

sautéed broccoli rabe / lemon butter sauce

- 28-

SEAFOOD PASTA FRA DIAVOLO *

scallops / shrimp / mussels / clams / calamari over linguini
spicy tomato sauce

- 33 -

LINGUINI WHITE CLAM SAUCE *

sautéed little neck and chopped clams over linguini
garlic white wine butter sauce

- 23 -

RIGATONI VEAL BOLOGNESE

ground veal in tomato sauce over rigatoni pasta

- 20-

STUFFED CHICKEN BREAST

stuffed with prosciutto mozzarella and spinach
over sautéed broccoli rabe / lemon caper butter sauce

- 24-

VEAL SALTIMBOCA ALA ROMANA

pan seared veal cutlet topped with mozzarella and prosciutto
over angel hair pasta / broccoli rabe / sage marsala sauce

- 28 -

GRILLED 16 oz. PORK CHOP *

braised red cabbage / potato cakes / cranberry apple chutney

- 23 -

MARINATED DENVER SIRLOIN STEAK *

soy marinated / sliced / diced potato / asparagus / mushroom / merlot demi glace

- 28 -

GRILLED 14 oz C.A.B. T-BONE STEAK *

scalloped potato / sautéed broccoli rabe / bordelaise sauce

- 35 -

C.A.B. BONE IN STRIP STEAK AU POIVRE *

peppercorn crusted 16oz steak over scalloped potato
sautéed haricot vert / sherry cream sauce

- 35 -

BACON WRAPPED FILET MIGNON *

topped with truffle butter / mashed potato / grilled asparagus / merlot demi glace
(you may request without bacon)

- 37 -

SURF AND TURF *

grilled 6 oz. filet mignon and 6 oz. lobster tale
mashed potato / grilled asparagus / merlot demi glace

- 45 -