

STARTERS

APPETIZERS

FRIED CALAMARI

Lightly dusted rings and tentacles deep fried golden brown and served with mild or hot marinara sauce 8.99

CLAMS CASINO

Fresh littleneck clams stuffed with bacon, bell peppers, onions and red pimientos and broiled to perfection
Dozen 11.99 ~ 1/2 doz 6.49

STUFFED MUSHROOMS

Fresh mushroom caps filled with lump crabmeat stuffing and baked golden brown 8.99

BLUE MUSSELS

A bakers dozen served in hot or mild marinara sauce, or a white garlic butter sauce 8.99

EGGPLANT ROLLATINI

Lightly breaded, filled with Italian cheeses, topped with marinara sauce and mozzarella and baked piping hot 6.99

SHRIMP COCKTAIL

Eight large shrimp cooked in our secret spices and served with cocktail sauce and fresh lemon wedges 8.99

RAW CLAMS

Freshly shucked littlenecks served with cocktail sauce and fresh lemon wedges
Dozen 11.49 ~ 1/2 doz 5.99

MOZZARELLA NAPOLITANO

Home-made fresh mozzarella with prosciutto ham, roasted red peppers and sliced fresh tomatoes, drizzled with balsamic vinaigrette 8.99

SEAFOOD SALAD

Shrimp, calamari & scungilli tossed with fresh vegetables in extra virgin olive oil, garlic and lemon juice and served over fresh greens 9.99

COLD ANTIPASTA

Genoa salami, hot ham, prosciutto ham, fresh mozzarella and provolone with marinated vegetables, drizzled with balsamic vinaigrette 10.99

ZUPPA DI CLAMS

One dozen fresh littlenecks simmered open in extra virgin olive oil, garlic, italian plum tomatoes and fresh basil 11.99

BROCCOLI RABE

Fresh broccoli rabe sauteed with garlic in extra virgin olive oil 7.99
Add Italian sausages and hot cherry peppers 9.99

BUFFALO WINGS

Plump chicken wings deep fried and tossed in our spicy buffalo sauce
Served with blue cheese dressing and celery and carrot sticks 7.99

MOZZARELLA STICKS

Battered and deep fried till crunchy outside and gooey-melty inside
Served with marinara sauce 6.99

HOT ANTIPASTA

A sampling of our stuffed mushrooms, clams casino, mussels marinara, eggplant rollatini and sweet Italian sausages 10.99

SOUPS ~ SALADS

	Cup	Bowl
Soup of the Day	2.99	3.99
Minestrone	2.99	3.99
Pasta e Fagioli	3.50	5.99

Crock of French Onion 5.99

House Salad 3.99

Small Caesar Salad 3.99

Large Caesar Salad 5.99

With Grilled Chicken 8.99

With Grilled Shrimp 10.99

Crock of Chili 4.99 w/melted cheddar & chopped onions 5.99

TOMATO PIES

LARGE PIE 11.50

BAR PIE 6.50

LARGE PIE TOPPINGS 1.99 each

BAR PIE TOPPINGS 1.00 each

TOPPINGS

Extra Cheese	Pepperoni	Sausage	Meatballs
Mushrooms	Peppers	Onions	Fresh Garlic
Broccoli	Hot Cherry Peppers	Spinach	Anchovies

DELUXE TOPPINGS

LARGE PIE 3.99 each

BAR PIE 2.00 each

Shrimp

Broccoli Rabe

Buffalo Chicken

Sliced Steak

Chicken Parm

MARGHERITA PIE

Fresh Mozzarella, Sliced Roma Tomatoes, Fresh Garlic, Fresh Basil & Extra Virgin Olive Oil

LARGE PIE 14.99

BAR PIE 7.50

ENTREES

All entrees served with your choice of cup of soup or house salad

PASTA

PENNE PASTA VODKA

Penne pasta tossed in a creamy pink sauce 12.99
Add grilled chicken 14.99 Add shrimp 16.99

LINGUINE & CLAM SAUCE

Freshly shucked top neck clams sauteed in extra virgin olive oil, butter, garlic and seasonings; red or white 16.99

LOBSTER RAVIOLIS

Striped pasta filled with lobster and ricotta and served in a sherry wine cream sauce 16.99

CAVATELLI AND BROCCOLI

Sauteed in extra virgin olive oil and fresh garlic 12.99

FETTUCINE LAMP POST

Fettuccine noodles tossed with peas and mushrooms in an alfredo sauce and topped with grilled chicken 14.99

RIGATONI BOLOGNESE

Fresh ground beef browned in extra virgin olive oil, garlic, onions and italian tomato sauce, served over al dente rigatoni 12.99

BAKED LASAGNA

Layers of pasta, ricotta, impastata, mozzarella and marinara sauce baked to perfection 12.99

SPAGHETTI MARINARA

Topped with our home-made meatballs or Italian sausage 11.99

CHICKEN AND VEAL

Served with choice of garlic mashed or baked potato and vegetable, or side of pasta

CHICKEN MADEIRA

Boneless breasts sauteed with portabella mushrooms, fresh spinach and sliced roma tomatoes in a madeira wine sauce 15.99

CHICKEN PARMIGIANA

Lightly breaded chicken cutlet topped with marinara sauce and mozzarella cheese and baked; served with linguine 14.99

CHICKEN SALTIMBOCCA

Boneless breasts sauteed in demi-glace, topped with prosciutto ham and mozzarella, baked nice and hot and served over sauteed fresh spinach 15.99

VEAL PARMIGIANA

Lightly breaded milk-fed veal cutlet topped with marinara sauce and mozzarella cheese and baked; served with linguine 16.99

VEAL PICCATA

Tender veal scallopini sauteed with capers and mushrooms in a lemon, butter and white wine sauce 17.99

VEAL SORRENTINO

Milk-fed scallopini sauteed in demi-glace, layered with eggplant, prosciutto ham and mozzarella cheese and baked golden brown 18.99

VEAL MARSALA

Tender veal scallopini sauteed with mushrooms and shallots in a marsala wine sauce 17.99

SEAFOOD

Served with choice of garlic mashed or baked potato and vegetable, or side of pasta

LINGUINE DI MARE

Shrimp, sea scallops, clams and mussels sauteed in a zesty tomato sauce and served over linguine 18.99

SHRIMP SCAMPI

Tender shrimp sauteed in a garlic, butter and white wine sauce and served over angel hair pasta 17.99

STUFFED FLOUNDER

Fresh flounder fillets filled with our lump crabmeat stuffing and baked to perfection 18.99

GRILLED SALMON

Fresh salmon fillet char-grilled and topped with choice of lemon butter or tequila lime sauce, or blackened cajun style 18.99

SCALLOPS LOUISA

Fresh sea scallops sauteed with portabella mushrooms and sun-dried tomatoes in a brandy cream sauce & tossed with penne 18.99

SHRIMP PARMIGIANA

Breaded and fried shrimp topped with marinara sauce and mozzarella cheese, baked nice and hot and served with linguine 17.99

LOBSTER TAILS

Twin 6 oz. brazilian lobster tails broiled to perfection and served with drawn butter 32.99

STEAKS AND CHOPS

Served with choice of garlic mashed or baked potato and vegetable, or side of pasta

RIBEYE STEAK

16 oz. prime ribeye steak char-broiled to your liking and served with onion rings 20.99

FILET MIGNON

9 oz. beef tenderloin char-broiled to order and served with onion rings 21.99

PORK CHOPS MURPHY

Twin center-cut chops topped with fried peppers, onions, mushrooms and potatoes. Specify hot or mild 15.99

RACK OF LAMB

Full rack of New Zealand lamb char-broiled to order and served au jus with mint jelly 23.99

SURF AND TURF

Char-broiled 6 oz. filet mignon paired with a 6 oz. Brazilian lobster tail 28.99

Childrens' Menu

Kids age 10 and under

BAKED ZITI

Pasta tubes with marinara sauce,
ricotta and mozzarella cheeses
baked piping hot 5.99

FRIED SHRIMP

Breaded and deep fried butterfly
shrimp with french fries 7.99

GRILLED CHICKEN

Served with garlic mashed potatoes &
vegetable of the day 6.99

CHICKEN FINGERS

Breaded boneless chicken breast
tenders deep-fried golden brown.
Served with fries and dipping sauce
5.99

SPAGHETTI

Topped with marinara sauce
and choice of meatballs or Italian
sausage 5.99

ROAST BEEF

Slow roasted beef top round served
with brown gravy and garlic
mashed potatoes 6.99

HAMBURGER

All beef patty char-grilled
and served on a bun with fries and
pickles 4.99 With cheese 5.99

FLOUNDER FILLET

Fresh fillet either broiled or breaded
and deep fried. Served with garlic
mashed potatoes or french fries &
vegetable 6.99

RAVIOLIS

Cheese raviolis served with our
delicious marinara sauce 4.99

Desserts

Plain or White Chocolate Peanutbutter Cheesecake 4.99

Vanilla, Chocolate or Strawberry Ice Cream 3.99

Homemade Tiramisu 5.99

Chocolate Lava Cake 4.99

Chocolate Layer Cake 4.99

Warm Apple Pie 3.99 a la Mode 4.99

Vanilla & Chocolate Mini Cannolis 3.99

ESPRESSO 2.95

CAPPUCCINO 3.50

FLAVORED CAPPUCCINO: Vanilla or Raspberry 3.95

Soft Drinks

Stewarts Root Beer, Reg. or Diet 2.95

San Pellegrino Sparkling Water 3.75

Poland Springs Water 2.50

Stewarts Orange Cream, Reg. or Diet 2.95

RC Cola, RC Diet Cola, 7-UP, Ginger Ale, Lemonade 2.25

From the Bar

IRISH COFFEE Jameson's Irish Whiskey and hot coffee topped with whipped cream and drizzled with green creme de menthe 6.00

CAFE LAMPPOST Bailey's, Kahlua & chocolate syrup filled with hot coffee & topped with whipped cream 6.00

CAPPUCCINO LAMPPOST Cappuccino & Tiramisu liquer topped with whipped cream 6.00

ITALIAN COFFEE Amaretto & Kahlua topped with whipped cream 6.00

DRAFT BEERS Budweiser, Coors Light, Miller Lite, Guinness Stout, Yeungling, Bass Ale, Sam Adams Seasonal

BOTTLED BEERS Coors Light, Miller Lite, Sam Adams Lager, Budweiser, Bud Light, Heineken, Amstel Light,
Yeungling, Bass Ale, Michelob Ultra

NON-ALCOHOLIC BEERS O'douls, Kaliber

ASK YOUR SERVER ABOUT OUR WINE SELECTIONS