
STARTERS

ANTIPASTO 13/24 Chef's selection of Italian meats, cheeses, vegetables, served with crostini
MEATBALLS 9 Two homemade meatballs, marinara, shaved parmesan, fresh basil
JUMBO CHICKEN WINGS 16 Choice of sweet chili, BBQ, buffalo, or parmesan
LITTLENECKS & SAUSAGE 17 Sautéed littlenecks, sausage, white wine, marinara, garlic, basil
STUFFIES 11 Two to an order, chopped clams, vegetables, stuffing
RHODE ISLAND CALAMARI 16 Choice of Rhody Style or Balsamic Glazed crispy calamari rings
CHUNKY SNAIL SALAD 26 Red onion, celery, lemon, evoo, spices, herbs
CRAB CAKES 26 Two 4oz crab cakes made with lump crab meat with remoulade sauce
STUFFED MUSHROOMS 13 4 Jumbo mushrooms stuffed with sausage & breadcrumbs
SAUTEED GARLIC SHRIMP 14 Sautéed shrimp with garlic, chili flakes, butter, lemon & parsley
CLAMS CASINO 16 6 fresh littlenecks with garlic butter, cracker crumbs, and bacon
HOT SEAFOOD PLATTER 36 3 garlic shrimp, 3 clams casino, calamari, and 1 crab cake
BURRATA 16 Creamy burrata over arugula with prosciutto, tomato, olive oil, and balsamic
GRILLED SAUSAGE & RABE 15 Sautéed rabe, evoo, garlic, sausage, shaved parmesan
TUSCAN FAGIOLI 13 White beans, crispy pancetta, garlic, evoo, basil, parmesan cheese
ITALIAN EGG ROLLS 15 Three to an order, sausage, rabe, mozzarella cheese, sweet chili sauce
JUMBO SHRIMP COCKTAIL 4ea Chilled jumbo shrimp served with cocktail sauce, horseradish
PIZZA 16 Red Sauce & Cheese blend, 3 of the following: pepperoni, sausage, olives, mushrooms, fresh mozzarella, sliced tomato, artichokes, mushroom, onions

SOUPS

PASTENE & BROTH 3/6

CHICKEN ESCAROLE 3/6

PASTA FAGIOLI 3/6

SALADS

Add to any salad: grilled chicken \$6, grilled shrimp \$4/each, grilled salmon \$14

GARDEN SALAD 5/7

baby greens, cucumbers, black olives, carrot spirals & grape tomatoes

CAESAR SALAD 6/8

baby romaine hearts, parmesan cheese & crostini served with house made caesar dressing

WHITE SALAD 5/7

baby iceberg, evoo, lemon juice, sea salt

CAPRESE SALAD 15

Fresh mozzarella cheese, sliced tomato, evoo, fresh basil, balsamic glaze

ARUGULA SALAD 14

arugula, evoo, lemon, shaved parmesan cheese, fresh cracked black pepper

WEDGE SALAD 13

iceberg lettuce, crispy pancetta,

Sandwiches

Served with choice of French fries, sweet potato fries, pasta salad, fruit salad or side salad

BUILD YOUR OWN BURGER 15

Choice of lettuce, tomato, onion, cheese, bacon, mushrooms, condiments

FILET STEAK SANDWICH 28

8oz filet sliced and topped with grilled mushrooms, onions & American Cheese

TURKEY BURGER 13

8oz grilled turkey burger with lettuce and tomato

SHAVED STEAK 18

Shaved sirloin, sautéed mushrooms, onions, peppers, American cheese, torpedo roll

CHICKEN CAPRESE 15

Grilled chicken breast, fresh mozzarella, sliced tomato, fresh basil, balsamic glaze, brioche roll

Raw or partially cooked items may increase your risk of illness. Please advise your server of any allergies.

Pasta

Served with choice of soup, garden, white, or caesar salad, with choice of pasta

PASTA MARINARA 16 PASTA PINK VODKA 19

Marinara sauce or pink vodka

ZUPPA DI CLAMS 27

Littlenecks, chopped clams, garlic,
evoo, choice of red or white

SHRIMP SCAMPI, FRA DIAVOLO, A LA VODKA 28

Sautéed shrimp scampi, spicy fra diavolo, or pink vodka

FARMERS RIGATONI 28

Italian sausage, rabe, white beans, sundried tomato with
garlic, olive oil, chicken stock, and parmesan cheese

BOLOGNESE 23

Veal, pork, beef, marinara, Parmesan cheese

VEAL PEAS AND MUSHROOMS 24

Braised stew veal, sautéed mushrooms
and peas, marinara sauce

CAVATELLI SORENTINO 27

Cavatelli pasta tossed with pancetta, peas, parme-
san cheese,black pepper in a light cream sauce

EGGPLANT PARMESEAN 26

Thin sliced, egg battered, fried, and baked with
mozzarella cheese and marinara sauce with penne

Pollo & Vitello

MARSALA 23/28

Mushrooms, marsala wine, demi-glaze

PARMESAN 23/28

Breaded cutlet, fresh provolone, marinara sauce

FRANCESE 23/28

Lightly egg battered, lemon, butter, white wine

SALTIMBOCCA 23/28

Layered with Italian ham, fresh mozzarella, and sage
in a sherry demi glaze

PICATTA 23/28

White wine, capers, lemon juice, and butter

MILANESE 23/28

Breaded, lightly fried, arugula, lemon, evoo, cherry
tomatoes, shaved parmesan

ALPINE 23/28

Mushrooms, roasted peppers, artichoke hearts in a
balsamic demi glaze

Premium Chophouse

FILET MIGNON 34

8oz center cut tenderloin in a red wine demi glaze

RIBEYE 37

14oz boneless choice ribeye topped with a white wine butter
sauce

SIRLOIN 32

14oz boneless choice center cut sirloin topped with a white
wine butter sauce

GRILLED VEAL CHOP 45

16oz bone in grilled veal chop finished with fresh
herbs and olive oil

ALPINE VEAL CHOP 49

16oz bone in grilled veal chop served with two
jumbo shrimp and topped with a lobster cream sauce

PEPPER PORK CHOPS 27

Two marinated boneless chops, peppadew,
banana peppers, roasted peppers, garlic, butter, white
wine

From the Sea

BAKED HADDOCK 24

Cracker crumbs, lemon, butter, white wine

GRILLED SALMON 28

Fresh grilled salmon, lemon, butter, white wine

GRILLED TUNA 27

Seared Ahi Tuna finished with olive oil and lemon

BAKED SEAFOOD CASEROLE 38

Lobster meat, haddock, shrimp, lemon, butter, white
wine, and cracker crumbs

BAKED STUFFED SHRIMP 28

Four jumbo shrimp stuffed with a crab, scallops,
shrimp, and ritz stuffing

BAKED SCALLOPS 36

Baked scallops, lemon, butter, wine, and cracker
crumbs

Healthy Options

HADDOCK MARINARA 24|543 Calories

Fresh grilled salmon, lemon, butter, white wine

GARLIC SHRIMP OVER QUINOA 26|380 Calories

Sautéed shrimp, garlic, parsley, lemon, white wine, chicken
stock, over quinoa with vegetable

GRILLED CHICKEN WRAP 15|438 Calories

Grilled chicken breast, lettuce, tomato, and bacon on a
wheat wrap with fruit cup

AHI TUNA OVER MIXED GREENS 27|560 Calories

Grilled Ahi Tuna finished with olive oil and lemon juice served
over baby greens, cucumbers, black olives, carrots,
and grape tomatoes

BALSAMIC SALMON 27|830 Calories

8oz salmon, grilled, topped with balsamic glaze and
vegetable

CHICKEN CACCIATORE 22|450 Calories

Seared 6oz chicken breast, onions, peppers,
mushrooms, garlic, red wine, chicken stock,
tomatoes, herbs

MARINATED SIRLOIN TIPS 34|620 Calories

Grilled sirloin tips, olive oil, worcestershire,
balsamic marinade with quinoa and vegetable

VEGGIE BURGER WRAP 13|570 Calories

White rice, black bean mixed vegetable burger with
lettuce and tomato

Starches

Vegetables

RICE PILAF, MASHED POTATO,
BAKED POTATO

VEGETABLE MEDLEY, BABY CARROTS,
SUMMER SQUASH, ZUCCHINI,
STEAMED BROCCOLI, RABE, GREEN BEANS