



STARTERS

Lemon & Chicken Soup 6
Toasted Orzo

New England Clam Chowder 7
Smoked Bacon, Fresh Herbs

Shrimp Cocktail* 16
Cocktail Sauce, Lemon

Chicken Tenders 10
Plain/Buffalo/BBQ/Garlic Parm

Sazon Brined Chicken Wings* 10
Plain/Buffalo/BBQ/Garlic Parm

Mozzarella Triangles 9
Pomodoro Sauce, Pecorino Romano

Albanian Meatballs* 10
Olive Remoulade, Sundried Tomato, Fresh Oregano

Coconut Shrimp 16
Thai Sweet Chili Sauce

Calamari 12
Pepperoncini Aioli, Arugula, Baby Tomatoes, Hot Peppers

Salmon Crocettes 13
Roasted Salmon, Roasted Mixed Vegetables, Chive Lemon Aioli

Eggplant Rollatini 12
Stuffed With Boursin, Ricotta Cheese, Pomodoro Sauce

SALADS

Simple Greens* 8
Baby Radish, Carrots, Peppers, Baby Tomatoes, Balsamic Vinaigrette

Caesar 8
Brioche Croutons, Pecorino Romano, House Made Dressing

Traditional Greek Salad 10
Fresh Mixed Greens, Cucumbers, Ripe Tomatoes, Feta, Olives, Red Onions, Crispy Chickpeas, Pepperoncini, Greek Dressing

Caprese Salad 12
Ripe Tomatoes, Fresh Mozzarella, Roasted Red Peppers, Fresh Basil Oil

Cobb Salad 11
Diced Tomatoes, Hard Boiled Egg, Mixed Greens, Bleu Cheese Crumbles, Applewood Bacon, Bleu Cheese Dressing

12" PIZZAS & BURGERS

Tomato, Basil & Cheese 11
Three Cheese Blend, San Marzano Tomato

Fig & Proscuitto 12
Goat Cheese, Balsamic Reduction, Baby Greens

Adria Short Rib Burger 15
Vermont Cheddar, Smoked Tomato Aioli, Iceburg, Red Onion, House Made Pickles, Brioche

Lobster Roll (Market Price)
Griddled Brioche, Tarragon Mayo, Fresh Lobster

Add Chicken 7 | Steak Tips 10 | Shrimp 11 | Salmon 12

SIDE ORDERS

Seasonal Vegetables 5

Asparagus 6

Green Beans 5

Broccolini 5

Mashed/Roasted Potatoes 5

Risotto 5

French/Sweet Potatoes 3



MAINS

Tagliatelle Carbonara 18

House Cured Pancetta, Onions, Spring Peas, Light Cream, Pecorino Romano, Egg, Cracked Black Pepper – Available Vegetarian

Scallops* 26

Jumbo Scallops, Mushroom Risotto, Green Peas, Leeks, Corn, Cherry Tomatoes, Red Wine Syrup Drizzle

Shrimp Scampi 24

5 Jumbo Shrimp, Lemon Garlic White Wine Sauce, Chef's Herbs, House Made Linguini

Seafood Risotto 28

Jumbo Shrimp, Scallops, Lobster, Calamari, Cherry Tomatoes, Asparagus Tips, Light Creamy Parmesan Sauce

Chicken Broccolini 19

Alfredo Sauce, Pan Seared Chicken Breast, Broccolini, House Made Rigatoni

Fusilli Bolognese 20

Ground Beef, Pork, Veal, Chef's Special Bolognese Sauce, House Made Fusilli

Fusilli Primavera 18

Sautéed Seasonal Vegetables, House Made Fusilli

Veal Marsala 23

Veal Scallopini, Mushrooms, Marsala Wine Sauce, House Made Linguini

Chicken Piccata 19

Pan Seared Chicken Breast, Lemon, Capers, White Wine Sauce, Over House Made Creamy Mashed Potatoes

Chicken Parmesan 19

Hand Breaded Chicken, Pomodoro Sauce, Three Cheese Blend, House Made Ziti

FROM THE GRILL

Slow Roasted Salmon* 24

Grilled Salmon Filet, Mixed Greens, Cherry Tomatoes, Oranges, Smoked Cherry Tomato Pepper Aioli Drizzle, Fingerling Potatoes

Baked Cod 23

Green Beans, Cherry Tomatoes, Chef's Herbs, Roasted Garlic Wine Sauce, Fingerling Potatoes, Bread Crumbs

Albanian Braised Lamb 23

Roasted Asparagus, Vegetable Creamy Risotto

Bourbon Marinated Steak Tips* 21

French Fries, House Made Smoked Tomato Aioli

Filet Mignon* 30

10 oz. Filet Mignon, Roasted Mushrooms, Red Wine Demi Glace, Mashed Potatoes, Seasonal Vegetables

Stuffed Pepper* 17

Hand Ground Beef, Tomato & Herb Rice, Feta Cheese, San Marzano Tomato, Fresh Basil

Pork Chop 21

Grilled Pork Chop, Bell Peppers, Red Onions, Apples, Rosemary, Balsamic Drizzle, Roasted Fingerling Potatoes

Executive Chef: Alfredo Maravi

Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.

Before Placing Your Order, Please Inform Your Server If Someone In Your Party Has a Food Allergy