

SHAREABLES

CALAMARI | 13
pepper relish, marinara

PORTOBELLO MUSHROOM | 15
topped with crab cake, balsamic glaze,
capone sauce & mozzarella cheese

BAKED MEATBALLS | 17
baked. marinara, provel, basil,
parmesan.

FRIES | 13
truffle oil, parmesan, parsley. garlic
aioli

SHRIMP SCAMPI | 20
Fresh gulf shrimp, lightly breaded,
flash fried spinach, lemon butter
garlic sauce

FLATBREADS

SCOTT'S BUFFALO CHICKEN | 14
Chicken, mozzarella, buffalo sauce

BIG ANT'S BACON | 13
bacon, mozzarella, side of buffalo
sauce

TRIO | 14
salami, pepperoni, prosciutto

ALFREDO | 15
chicken, bacon, spinach

PASTA

ADD CHICKEN: 6 | SHRIMP: 8 | SALMON: 12

BELLINI | 17
Cavatappi, portobello mushroom, sun
dried tomatoes, olive oil, butter, garlic.

MONTE MARE | 26
Linguine, shrimp, mussels, clams,
scallops. Garlic cream sauce

BOLOGNESE & MEATBALLS | 20
capellini, san marzano, 2 house made
meatballs

TORTELLINI | 18
meat stuffed, prosciutto, peas,
mushroom, cream sauce

CARBONARA | 18
spaghetti, pancetta, cheese, egg

SEAFOOD RAVIOLI | 18
Shrimp, scallops, lobster, pink sauce

PESTO | 18
gnocchi, toasted pine nuts, shaved
parmesan

TOASTED RAVIOLI | 10
house classic, marinara

MUSSELS | 21
Fresh P.E.I, crumbled salsiccia, crushed
tomato, crustini

EGGPLANT PARMESAN | 15
lightly breaded, marinara

BROCCOLINI | 13
pan seared, parmesan, lemon

ARANCINI | 17
prosciutto, lemon, aged parmigiano. tomato
basil bisque. whipped ricotta.

OYSTERS (6) | 15
Broiled: truffle butter
Raw: lemon pearls, chives

SALADS

HOUSE ITALIAN | CAESAR

SM: 9 | LG: 12

ADD CHICKEN: 6 | SHRIMP: 8 | SALMON: 12

BREAD SERVICE | 5
GARLIC CHEESE BREAD | 8

SOUP OF THE DAY: CUP \$5 | BOWL \$10

MAIN

(SERVED WITH HOUSE OR CAESAR SALAD OR CUP OF SOUP)

PARMESAN
breaded, marinara, mozzarella, on a bed of
capellini

CHICKEN | 27
VEAL | 34

SALMON | 32
pan seared, cauliflower puree, roasted
gnocchi, heirloom tomatoes, basil

BAKED LASAGNA | 23
layered with cheese & house made
bolognese sauce

SMASHBURGER | 18
two 4oz. prime patties, American cheese,
truffle fries.
Add Bacon: \$2.50
does not include salad

HALIBUT | 40
pan seared, cremini mushroom, asparagus
and saffron risotto

STEAK FRITES | 50
16oz. ribeye, truffle butter, truffle fries

HAPPY HOUR

TUESDAY - FRIDAY | 4PM-6PM

EVERYDAY:

\$2 OFF ALL WINE GLASS POURS

\$4 BEERS (DRAFT & BOTTLE)

\$6 BEER MUGS

TUESDAY

\$8 RED SANGRIAS

\$8 SPRITZ

\$10 ALL FLAT BREADS

\$13 WINGS

WEDNESDAY

15% OFF BOTTLES OF WINE UNDER \$50

20% OFF BOTTLES OF WINE OVER \$50

\$2 OFF ALL SHAREABLES

THURSDAY

1\$6 MIXED DRINKS

\$12 BURGER SLIDERS (4)

\$12 CAJUN STEAK KABOBS (3)

FRIDAY

\$10 CLASSICS: OLD FASHIONED, MANHATTAN,
MARGARITA, FRENCH 75, COSMOPOLITAN

\$1.50 OYSTERS (MIN 6)

\$10 SHRIMP COCKTAIL (4)

VANGEL'S

RESTAURANT & BAR