

~ Dinner ~  
~ Appetizers ~

**Bleecker Street Greens 14**

Fresh escarole sautéed with prosciutto, hot cherry peppers, & Locatelli cheese, topped with seasoned breadcrumbs

**Fried Meatballs 14**

Three meatballs with a side of marinara & shaved Locatelli cheese

**(G) Stuffed Cherry Peppers 14**

Hot cherry peppers filled with crumbled sausage & cheese, topped with mozzarella & marinara

**(G) Lemon Herb Baby Lamb Chops 17**

Served with a chimichurri sauce

**(V) Long Stem Artichokes 14**

Seasoned with spicy tomato oil & baked with seasoned breadcrumbs

**(V) Smoked Gouda Arancini 15**

Served on a bed of spicy tomato oil

**Fried Calamari 15**

Traditional served with marinara or Fra Diavolo  
(G) Gluten free available

**Seared Blackened Scallops 17**

Served with a pomegranate syrup & a mango relish

**(G) Karen's Catering Shrimp Cocktail 13**

Three U-10 jumbo shrimp with spicy cocktail sauce

**Roasted Red Pepper Shrimp 16**

Sautéed with fresh garlic, chopped cherry tomatoes & roasted red peppers. Served with crostini

**Steamed Little Neck Clams 17**

A dozen steamed clams served with drawn butter

**Maple Candied Pork Belly 15**

Topped with spiced pecans & fried apple crisps

~ Salads ~

**Traditional Antipasto Small 16 Large 19**

A traditional Italian insalata with Genoa salami, provolone, capicola, olives, tuna, tomato, hardboiled egg, artichoke hearts & marinated roasted peppers served on a bed of mixed greens  
Served with Italian dressing

**The "WEDGE" 15**

Topped with creamy & crumbly bleu cheese, cherry tomatoes, red onion, candied pecans, & crumbled bacon.  
Drizzled with a balsamic reduction

**(V) Caesar Salad 11**

Fresh hearts of romaine tossed with our own Caesar dressing, croutons & parmesan  
Add grilled chicken 6

**(G) (V) Caprese Salad 14**

Layered vine ripened tomatoes, fresh mozzarella, basil & drizzled with a balsamic reduction

**Warm Spinach Salad 13**

Mushrooms, egg, tomato, & red onion topped with a warm bacon dressing

~ Risotto ~

Half order 12 Full order 20

Gluten Free

**Mushroom**

Assorted exotic mushrooms, pancetta, & frizzled onions

**Carbonara**

Sauteed prosciutto and peas in alfredo

**(V) Goat Cheese & Sun-dried Tomato**

**(V) Parmesan-Fresh Herb**

**Add-on:**

Grilled Chicken 6

Grilled Steak 10

(5) Sautéed Shrimp 10

(5) Grilled Scallops 12

~ Soup ~

Soup du jour • Greens & Beans

Pasta Fagioli

Cup 3 Bowl 6

*20% gratuity will be added to parties of 8 or more  
Sorry we are unable to provide separate checks for parties of  
10 or more  
Gluten Free (G) Vegetarian (V)  
Allergen information for menu items is available.  
Please ask an employee for details.*

## ~Entrées~

Served with a side salad or a cup of soup  
Add a Caesar salad for 4 Add crumbly bleu cheese for 2

### ~Butcher Block~

**16 oz. Bone-in Ribeye 53**

Topped with a chipotle compound butter  
Served over seasonal mashed potatoes

**9 oz. Char Grilled Filet 49**

Topped with a Bordelaise sauce  
Served with seasonal mashed potatoes

**(G) 14 oz. Char Grilled Center Cut Angus**

**New York Strip 46**

Topped with herb compound butter  
Served with Pub Sliced Potatoes

**Cast Iron Bone-in French Pork Chop 32**

Topped with a molasses glaze & fire roasted apples  
Served over sweet potato mashed

**Pork Osso Bucco 38**

Braised 18 oz pork shank. Served with seasonal mashed potatoes & sauteed spinach

**Entrée Complements**

Sauteed Mushrooms 6	(5) Grilled Shrimp 10
Fra Diavolo style 3	(5) Grilled Scallops 12

### ~Chicken & Veal~

**Veal Piccata 30**

Veal scallopini, capers, mushrooms, diced tomatoes, white wine & butter. Served over linguine

**Veal Marsala 30**

Veal scallopini, sauteed with mushrooms in a marsala wine sauce  
Served over linguine

**Veal & Brie 30**

Veal scallopini with creamy brie, fresh basil, & white wine  
Served with julienne vegetables

**Creamy Chicken Florentine 28**

Sauteed in a roasted garlic-spinach alfredo  
Served with julienne vegetables

**Chicken Milanese 29**

Lightly breaded chicken cutlet topped with a lemon butter sauce, mixed greens, red onions, cherry tomatoes, balsamic glaze, & shaved parmesan

**Chicken Al Forno 29**

Seasoned egg batter chicken breast, topped and baked with fried eggplant, prosciutto, fresh mozzarella, mushroom marsala, & balsamic glaze  
Served with julienne vegetables

**Chicken Parmesan 26**

Lightly breaded chicken cutlet topped with red sauce, mozzarella, & parmesan. Served over linguine

**Chicken Française 26**

Dipped in a seasoned egg batter & pan seared in a white wine lemon butter sauce. Served over linguine

### ~Sides~

**Pasta:** Linguine, Vermicelli, Rigatoni, Penne, or Cavatappi

**Sauces:** Marinara 4, Alfredo 6, Vodka 6, Fra Diavolo 5, Garlic & Olive Oil 4

A Meatball in marinara 4 or A Gianelli Sausage link in Marinara 4

Rice pilaf, French fries, or Seasonal mashed potatoes 3

Julienne vegetable or Broccoli 5

Asparagus or Brussel Sprouts tossed with crispy pancetta 6

### ~Seafood~

**Shrimp & Scallop Pomodoro 34**

Sauteed in hand crushed plum tomatoes, shaved garlic, red wine, & herbs. Served over linguine

**Shrimp & Scallop Scampi 34**

Sauteed in lemon butter, tomatoes, scallions, & white wine  
Served over linguine

**Roasted Garlic Shrimp 32**

Tossed with prosciutto, mushrooms, sun-dried tomatoes, & roasted garlic cream sauce. Served over linguine

**Tuscan Herb Seared Salmon 32**

Topped with butter poached mushrooms  
Served over parmesan herb risotto

**Salmon Casino 30**

Traditional casino butter of crushed ritz crackers, bacon, onion, pepper, & garlic. Served with rice pilaf

**Haddock Oreganata 27**

Baked with White wine, lemon butter, & seasoned breadcrumbs  
Served with rice pilaf

**Cilantro-Pesto Crusted Pan Seared Swordfish 28**

Served with Rice Pilaf

**Sesame Crusted Ahi Tuna 33**

Seasoned, seared, and drizzled with soy aioli & wasabi cream  
Served with a spicy Korean cucumber salad

**Linguine with White Clam Sauce 27**

Linguine with littleneck clams sautéed in a white wine sauce

### ~Pasta~

Gluten free penne pasta available

**The Original Chicken Riggies 25**

Rigatoni tossed with boneless chicken breast & chopped cherry peppers, with homemade marinara sauce, fresh basil, scallions & Pecorino Romano cheese

**Sub Vodka Sauce add \$2**

**(V) Sicilian Cavatelli & Broccoli 22**

Imported cavatelli pasta tossed with broccoli, mushrooms, olive oil, garlic & Locatelli Cheese

**(V) Julie's Signature Pasta Pie 25**

Capellini tossed in a light alfredo sauce, baked in a mushroom crust, & served on a bed of marinara

**(V) Eggplant Parmesan 22**

Sliced eggplant baked with mozzarella & marinara sauce

**Sausage and Cavatappi 25**

Cavatappi pasta tossed with crumbled sausage, sauteed onions and garlic in a vodka sauce

**Ragu Ala Bolognese 27**

Traditional Ragu with a Twist... Cavatappi pasta served with a combination of pork, veal, & beef