

~ *Dinner* ~
~ Appetizers ~

Bleecker Street Greens 15

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

Fried Meatballs 15

Three meatballs with a side of marinara & shaved Locatelli cheese

(G) Stuffed Cherry Peppers 15

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

(G) Lemon Herb Baby Lamb Chops 18

Served with a chimichurri sauce

(V) Long Stem Artichokes 15

Seasoned with spicy tomato oil & baked with seasoned breadcrumbs

Fried Calamari 16

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

Seared Blackened Scallops 18

Served with a pomegranate syrup & a mango relish

(G) Karen's Catering Shrimp Cocktail 14

Three U-10 jumbo shrimp with spicy cocktail sauce

Roasted Red Pepper Shrimp 17

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

Steamed Little Neck Clams 18

A dozen steamed clams served with drawn butter

(V) Smoked Gouda Arancini 16

Served on a bed of spicy tomato oil

~ *Salads* ~

Traditional Antipasto Small 17 Large 20

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" 16

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 15

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

Warm Spinach Salad 14

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

~ *Risotto* ~

Half order 13 Full order 21

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 55

Topped with a chipotle compound butter
Served over seasonal mashed potatoes

9 oz. Char Grilled Filet 50

Topped with a Bordelaise sauce
Served with seasonal mashed potatoes

(G) 14 oz. Char Grilled Center Cut Angus

New York Strip 48

Topped with herb compound butter
Served with seasonal mashed potatoes

Cast Iron Bone-in French Pork Chop 33

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

Pork Osso Bucco 39

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

Entrée Complements

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

~Chicken & Veal~

Veal Piccata 31

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

Veal Marsala 31

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

Creamy Chicken Florentine 29

Sauteed chicken tossed in a sundried tomato-spinach alfredo
Served over penne

Chicken Milanese 29

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

Grilled Chicken Caprese 30

Topped with sundried tomato pesto, fresh mozzarella.
Served over sauteed asparagus

Chicken Parmesan 27

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

Chicken Française 27

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, Broccoli, or Asparagus 5

~Seafood~

Shrimp & Scallop Pomodoro 35

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

Shrimp & Scallop Scampi 35

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

Roasted Garlic Shrimp 33

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

Tuscan Herb Seared Salmon 33

Topped with butter poached mushrooms
Served over parmesan herb risotto

Salmon Casino 31

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

Haddock Oreganata 28

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

Cilantro-Pesto Crusted Pan Seared Swordfish 30

Topped with marinated roasted red peppers. Served with rice pilaf

Sesame Crusted Ahi Tuna 34

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

Linguine with White Clam Sauce 28

Linguine with littleneck clams sautéed in a white wine sauce

~Pasta~

Gluten free penne pasta available

The Original Chicken Riggies 26

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 23

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

(V) Julie's Signature Pasta Pie 26

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

(V) Eggplant Parmesan 23

Sliced eggplant baked with mozzarella & marinara sauce

Sausage and Cavatappi 26

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

Ragu Ala Bolognese 28

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