

SOUP

Cup 2.95 Bowl 4.95

Tomato Pastina

Soup of the Day

APPETIZERS

Crabmeat Hoagzerl

Jumbo lump crab, seasoned with extra virgin olive oil, fresh tarragon, lemon 12.95

Greens & Beans with Sausage

Escarole, cannellini beans and our homemade sausage are sautéed simply with olive oil and garlic 7.95

Leaning Tower of Mozzarella

Fresh mozzarella lightly breaded and fried, stacked with grilled tomatoes, caramelized onions, touched with a balsamic and honey reduction 8.95

Hot Peppers

Hot banana peppers sautéed with potatoes, tomatoes, extra virgin olive oil, garlic and parsley 7.95

Bruschetta

With spinach, tomatoes and gorgonzola 8.25

Zucchini Fries

Served with horseradish and marinara sauces 7.95

Namacolin's Buffalo Wings 9.25

Coconut Popcorn "Rock" Shrimp 9.50

Baked Meatballs

Topped with fresh marinara sauce, mozzarella cheese and baked 7.95

SALADS

Available Dressings – House, Caesar, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Sweet & Sour

House Salad

Assorted mixed greens, tomatoes, cucumbers, croutons 4.50

Citrus Salad

Mixed greens, strawberries, Mandarin oranges, bleu cheese, sugared almonds 6.25

Classic Caesar Salad

Romaine hearts tossed with our house made Caesar dressing, Parmesan cheese and croutons 6.25

Wedge Salad

Iceberg wedge, diced tomatoes, egg, bacon bits, shredded cheese 7.95

PASTA SELECTIONS

Gnocchi

Our homemade gnocchi are tossed with a wonderful sausage ragu 14.95

Spaghetti with Sausage

Fresh pasta, our house made Italian sausage, plum tomatoes, onions, peppers and fresh basil 14.95

Linguini & Crabmeat

Jumbo lump crabmeat tossed in a sauce of cream, sherry wine, fontina cheeses, spinach and pine nuts 21.95

“Rock” Shrimp Diavolo

Tender sweet rock shrimp sautéed with hot banana peppers, onions, bell peppers, plump tomatoes, fresh basil and garlic 18.95

Alfredo with Scallops

Fresh jumbo scallops and broccoli sautéed in a delightful Alfredo sauce tossed with fettuccini 20.95

Spaghetti with Meatballs

Fresh pasta, our house marinara and topped with our home made meatballs 14.95

SEAFOOD SELECTIONS

Seafood selections served with Chef’s choice Starch and Vegetable of the Day.

Grilled Salmon

Fresh Atlantic salmon marinated and grilled, placed on a bed of sautéed spinach, topped with a light mustard sauce and fried leeks 18.95

Breaded Fried Shrimp

Jumbo breaded shrimp served with cocktail sauce and lemon 20.95

Scallops Siciliano

Jumbo diver scallops topped with seasoned bread crumbs, baked in a garlic wine butter 21.95

VEAL SELECTIONS

Veal selections served with Chef’s choice Starch and Vegetable of the Day.

Veal Milanese

Prime veal lightly breaded, sautéed in olive oil and served simply with sautéed peppers and lemon 19.95

Veal Parmesan

Prime veal lightly breaded, pan fried, topped with marinara sauce, provolone and parmesan cheeses and baked 19.95

Veal Piccata

Prime veal sautéed in olive oil touched with a lemon butter white wine sauce topped with capers and mushrooms 19.95

MEAT SELECTIONS

Meat selections served with Chef's choice Starch and Vegetable of the Day.

Filet Mignon

8oz of center cut filet marinated, then grilled to your preference, topped with caramelized onions and roasted mushrooms with basil oil 28.95

Accompanied with grilled jumbo shrimp add 4.95

New York Strip Steak

12oz of Certified Black Angus strip marinated, then grilled to your preference, topped with caramelized onions and roasted mushrooms with basil oil 25.95

CHICKEN SELECTIONS

Chicken selections served with Chef's choice Starch and Vegetable of the Day.

Chicken Parmesan

Fresh boneless breast of chicken lightly breaded, pan fried, topped with tomato sauce, provolone cheese and served with the pasta of the day 16.95

Lemon Chicken

Fresh boneless breast of chicken sautéed with mushrooms, capers in a lemon butter white wine sauce 16.95

Chicken Diavolo

Fresh boneless breast of chicken sautéed with hot banana peppers, onions, bell peppers, plump tomatoes, fresh basil and garlic 16.95

SIDES

French Fries	2.00	Colc Slaw	2.00
Starch of the Day	2.00	Apple Sauce	2.00
Vegetable of the Day	3.00	Cottage Cheese	2.00
Broccoli	3.00	Pasta of the Day	4.50