

Christine's Breakfast Menu

Pancakes

Short Stack (2) - \$4.95
Blueberry (2) - \$5.95
Banana Pecan (2) - \$6.95

Regular Stack (3) - \$5.95
Strawberry (2) - \$6.95
Mixed Fruit (2) - \$7.95

French Toast

Thick Cut Brioche - \$5.95

French Toast w/Assorted Berries - \$7.95

Three Egg Omelettes

All omelettes served w/toast and potatoes
Substitute egg whites add \$1.00

Western - Peppers, onions, mushrooms & cheese \$7.95
Three Cheese - Provolone, american & cheddar \$6.95
Vegetable - Spinach, mushrooms, broccoli, tomatoes, asparagus & goat cheese \$8.95
Seafood - Crab, shrimp, asparagus & goat cheese \$10.95
Meat Lovers - Sausage, ham, bacon & cheese \$8.95
Mushrooms - Portobello, shiitake and domestic w/cheese \$8.95
Ham & Cheese - \$7.95

Specialties

Crab Cakes & Poached Egg - Jumbo lump crab cake topped w/poached egg and served w/fresh fruit and toast \$13.95
Grilled Ham Steak & Eggs - Grilled ham steak & (2)eggs any style, served w/toast & potatoes \$11.95
3 Eggs Any Style - Served w/toast & potatoes \$5.95
Breakfast Combo - 2 eggs, pancake, french toast, bacon, sausage, ham, toast & potatoes \$8.95
Oatmeal - \$4.95
Cereal - (1) box \$3.50 / (2) boxes 4.95

Kids (10 and under)

Silver Dollar Pancakes - \$3.95
Kids Combo - (1) egg, (2) silver dollar pancakes, (1) french toast & choice of meat \$4.95

French Toast - \$3.95
(2) Eggs any style & toast - \$3.95

Beverages

Coffee (free refills) - \$1.95
Soda (free refills) - \$1.95

Juice - \$2.50
Hot or Iced Tea (free refills) - \$2.50

Sides

Ham - \$3.95
Potatoes - \$1.95
Bowl of fresh fruit - \$4.95

Sausage (2) Links - \$2.95
Bacon (4) pieces - \$2.50
Toast (2) pieces - \$0.95

Pollo / Vitello

Chicken & Veal

Chicken al Carciofi

Sautéed w/artichoke hearts, black olives, cherry tomatoes & asparagus in a white wine garlic sauce served w/sautéed vegetables & mashed potato 18

Marinated Grilled Chicken Breast

Served w/ mashed potato & vegetables

Grilled Chicken Alla Romana

Chicken Breast topped w/roasted peppers, portabella mushrooms, melted provolone cheese and pesto sauce, served w/grilled asparagus & stuffed tomato 19

Chicken Parmigiana

Chicken breast lightly fried topped w/mozzarella cheese and marinara sauce, served w/side of penne pasta 18

Veal Vincenzo

Sautéed veal medallions topped w/prosciutto di parma & mozzarella cheese in a portobello mushroom marsala sauce, served over sautéed spinach & garlic mashed potato 24

Veal Marsala

Sautéed veal medallions w/ domestic & portabella mushrooms in a marsala wine sauce, served w/ mashed potato & sautéed vegetables 22

Veal Parmigiana

Served w/a side of penne marinara 21

Chicken Chesapeake

Sautéed chicken, jumbo lump crab meat, jumbo shrimp, grape tomatoes & asparagus tips in a white wine garlic sauce served w/mashed potatoes 24

Chicken Monterosa

Fresh Chicken breast sautéed, topped w/ spinach, mozzarella & roasted red peppers and finished w/a pink cream sauce w/garlic mashed potato 19

Chicken Bella Vera

Marinated grilled chicken breast topped w/grilled tomatoes, roasted red peppers, artichokes & fresh mozzarella drizzled w/balsamic glaze & served over a bed of broccoli rabe & garlic mashed potato 19

Veal Nicola

Sautéed veal medallions, jumbo shrimp & asparagus tips in a sherry cream sauce served w/mashed potato & sautéed vegetables 24

Veal Capri

Sautéed & jumbo shrimp in lemon white wine garlic sauce w/artichoke hearts, mushrooms & capers, topped w/fresh mozzarella cheese and served w/sautéed vegetables & mashed potato 24

Eggplant Parmigiana

Served with a side of penne marinara 16

From The Grill

Grilled Salmon

Served w/sautéed spinach & mashed potatoes, topped w/ tomato bruschetta & finished w/a drizzle of white truffle oil 21

Flat Iron Steak Au Poivre

Peppercorn seared served sliced and finished w/brandy cream sauce. Served w/garlic mashed potatoes and chefs vegetables of the day 22

Grilled Vegetarian Platter

Portabella mushrooms, eggplant, zucchini, peppers, asparagus, grilled polenta, melted mozzarella cheese & finished w/ pesto and marinara sauce 18

14oz. Center Cut Black Angus N.Y. Strip

Topped w/ sautéed mushrooms & served w/mashed potatoes & sautéed vegetables 29

Special requests honored when ever possible

**Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food illness*

Pasta

We now have gluten free pasta penne & fusilli. We also have whole wheat linguini.

Penne Jacqueline

Penne pasta w/chicken, asparagus tips, mushrooms, garlic, shallots, butter, olive oil, grated cheese, fresh herbs & drizzled w/ truffle oil 17

Risotto Al fungi

Arborio rice tossed w/wild mushrooms in a mushroom cream sauce w/fresh herbs & grated cheese 19

Cavatelli Ai Gamberi

Tossed w/shrimp and broccoli in olive oil, garlic & butter w/fresh herbs & grated cheese 21

Cavatelli Molise

Cavatelli pasta tossed w/broccoli rabe, hot & sweet sausage & grated pecorino romano cheese in a seasoned garlic & oil sauce 16

Fettuccini Amatriciana

Fettuccine pasta tossed in a classic Italian sauce made w/pancetta (Italian bacon) red onions & grated pecorino romano cheese 16

Gnocchi Pomodoro

Hand rolled potato gnocchi in a homemade pomodoro sauce garnished lightly w/pecorino romano cheese 15

Fettuccini Al Pesto

Classic Italian style pesto sauce, basil, olive oil, pecorino romano cheese and pine nuts. 16

Vodka Rigatoni

Rigatoni w/peas, shallots & prosciutto di Parma tossed in a tomato vodka cream sauce 15

Pesce

Seafood

Sautéed Tilapia

Jumbo lump crab & shrimp in a lemon, white wine, garlic sauce w/capers, asparagus & tomatoes served w/ mashed potatoes & vegetables

Jumbo Shrimp Scampi

Sautéed in a white wine garlic sauce, served over linguine pasta (Also available in marinara or fra diavolo sauce upon request) 22

Cozze Fra Diavolo (Two Dozen)

Fresh mussels in a spicy marinara sauce over linguine pasta (Available mild upon request) 19

Tilapia Francaise

Sautéed in lemon, white wine w/capers, shitake mushrooms & sweet crab claw meat, served over capellini pasta 19

Linguine Al Pescatore

Fresh little neck clams, mussels, jumbo shrimp & calamari sautéed in a marinara or a seasoned white wine garlic sauce 24

Seafood Risotto

Shrimp, clams, mussels, calamari, scallops, shitake mushrooms, asparagus tips, tomatoes and peas. Simmered in a lobster saffron broth 24

Lobster & Crab Ravioli

Topped w/jumbo lump crab meat, grilled shrimp, asparagus tips & shitake mushrooms in a sherry cream sauce 24

Jumbo Seared Scallops

Pan seared & served over fettuccine pasta, tossed in a lemon basil cream sauce w/shitake mushrooms 29

Linguine Alle Vongole

Fresh little neck clams in a choice of fra diavolo (spicy marinara) sauce or a seasoned white wine garlic sauce 19

Homemade Classic Crab Cakes

Lightly breaded w/jumbo lump crab meat, served w/ shrimp in a delicate sherry cream sauce & served w/sautéed vegetables & garlic mashed potatoes 26

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Antipasti

Appetizers available individual or family style

Calamari Fritti

Fresh fried calamari served w/marinara sauce & lemon wedge 9/24

Shrimp & Jumbo Lump Crab Cocktail

Served on a bed of mixed greens with cocktail sauce & lemon wedge 15/50

Smoked Salmon

Served w/garlic toast, chopped red onions, capers & lemon wedge 9/27

Asparagus Rollatini

Fresh asparagus rolled w/provolone cheese and prosciutto di Parma, topped w/seasoned bread crumbs and baked 10/29

Cozze Fra Diavolo

Fresh mussels steamed in a spicy marinara sauce 9/27

Vongole Vino Bianco

Steamed little neck clams in a seasoned white wine butter garlic sauce 10/27

Mozzarella Fritta

Homemade breaded fresh mozzarella fried and served over marinara sauce 7/21

Garlic Bread Bruschetta

Diced Roma tomatoes mixed w/garlic, basil & olive oil served over garlic toast 6/18

Cold Antipasto

Assorted Italian meats, aged provolone, fresh mozzarella, roasted peppers, marinated mushrooms, artichoke hearts, anchovies & olives 10/29

Roasted Red Peppers & Aged Provolone

9/24

Salads

Salads available as side salad or entrée

Add grilled or blackened chicken 3.00, shrimp 6.00, salmon 8.00, filet mignon medallions 8.00 or a crab cake 8.00

Christine's House Salad

Spring greens, slivered granny smith apples, feta cheese & walnuts tossed w/raspberry vinaigrette 7/10

Caesar Salad

Classic caesar w/pecorino romano cheese & homemade croutons tossed w/romaine lettuce & homemade caesar dressing 7/10

Grilled Portabella Mushroom

Over mix greens, topped w/ bruschetta mix, fresh mozzarella & w/balsamic vinegar & olive oil 9/12

Insalata Mista

Mixed greens, mushrooms, cucumbers, carrots & tomatoes, w/balsamic vinaigrette dressing 7/10

Caprese Salad

Sliced tomatoes topped w/fresh mozzarella served over mixed greens, kalamata olives & finished w/balsamic vinegar & olive oil 7/10

Chopped Sicilian Salad

Chopped romaine, roasted peppers, tomatoes, black olives and red onions tossed w/balsamic vinaigrette dressing 8/11

Baby Spinach Salad

Fresh spinach w/fingerling potatoes, pecans, goat cheese & mushrooms in warm bacon dressing 9/12

Summer Salad

Mixed greens w/mandarin oranges, strawberries, grilled asparagus and goat cheese. Tossed w/raspberry vinaigrette dressing 8/11

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Christine's Twilight Menu

3 Courses for \$20.00 per person

Available From 4:00p.m. - 6:00p.m. Monday Thru Friday

First Course

Garden salad, caesar salad or soup

Second Course

Chicken Marsala

Sautéed chicken breast in marsala wine sauce w/ mushrooms, served with choice of mashed potato or penne pasta

Chicken Parmigiana

Chicken breast lightly fried topped w/mozzarella cheese and marinara sauce, served w/side of penne pasta

Chicken Picante

Sautéed chicken breast w/mushrooms & capers in a lemon butter white wine sauce and served over capellini pasta

Veal Parmigiana

Served w/a side of penne marinara

Gnocchi Al Nonna

Gnocchi in a blush sauce w/shiitake mushrooms, broccoli florets and sun-dried tomatoes

Risotto Al fungi

Arborio rice tossed w/wild mushrooms in a mushroom cream sauce w/fresh herbs & grated cheese

Cavatelli Amatriciana

Cavatelli pasta tossed in a classic Italian sauce made w/ pancetta (Italian bacon) red onions & grated pecorino romano cheese

Vodka Rigatoni

Rigatoni w/ peas, shallots & prosciutto tossed in a tomato vodka cream sauce

Eggplant Parmigiana

Batter dipped eggplant topped w/marinara sauce & mozzarella cheese

Third Course

Cannoli , Tira Misu, Brownie Sundae

No substitutions on twilight menu