



*Antipasto*

**SOUP DU JOUR**

Cup 6 Bowl 8

**CARCIOFI FRITTI (Seasonal)** Small 17 Large 22  
Fresh-sliced artichoke hearts dipped in batter, fried golden brown,  
served with Mrs. Kemoll's special sauce for dipping

**GRILLED BEEF TENDERLOIN BROCHETTES 15.50**

Served in a creamy Béchamel sauce *Serves 2-4*

**CALZONE ROMANO 19**

Turnover-style pastry filled with Italian meats and mozzarella cheese *Serves 2-4*

**HANDMADE TOASTED RAVIOLI 16**

Served with our homemade meat sauce *Serves 2-4*

**JUMBO CRAB CAKES 17**

Meaty cakes served with spicy aioli sauce *Serves 2*

**SHRIMP COCKTAIL 17**

Jumbo shrimp served with cocktail sauce and lemon wedges

**BROILED OYSTERS alla GAETANA 14.50**

Served with Mrs. Kemoll's special topping

**STEAMED MUSSELS alla CREMA 15**

Especially recommended - served in sherry cream and garlic sauce,  
served with warm rolls *Serves 2-4*

**BANGKOK CHICKEN 15**

Asian marinated chicken, breaded in Japanese bread crumbs and glazed in a  
spicy, sweet and sour sauce

**SALMON TERIYAKI 14.50**

Savory morsels of Atlantic salmon glazed in a pineapple teriyaki sauce

**PERUVIAN PEPPADEW PEPPERS 14.50**

Peppers stuffed with herbed goat cheese topped with a balsamic reduction  
and served with garlic crostinis

**FRIED SPINACH 12.50**

Flash-fried spinach topped with fresh parmesan and lemon wedges

**AVAILABLE NOW!**

**KEMOLL'S**

**CHEESE**

**BREAD**

**SPREAD**

**1LB \$10.00**

## *Insalata*

### **KEMOLL'S HOUSE 9.50**

Romaine tossed in our house Creamy Italian dressing, hard cooked egg, red onion, garbanzo beans, cabbage, roasted red pepper and freshly grated asiago and parmesan cheeses

### **BABY LETTUCES 9.50**

Mixed greens and baby lettuce tossed with balsamic vinaigrette, red onion, bleu cheese crumbles, and candied walnuts

### **GRILLED PORTOBELLO MUSHROOM 10**

Mixed greens and baby lettuce tossed with balsamic vinaigrette topped with grilled Portobello mushroom, asparagus and bleu cheese crumbles

### **CAESAR 9.50**

Romaine tossed in Caesar dressing topped with croutons, parmesan, asiago and anchovy

## *Pesce*

### **GRILLED FRESH CATCH 42.50**

Served with your choice of sauce:

- Lemon, butter and capers
- Olive oil and oregano
- Tarragon butter
- Anchovy butter
- Blackened
- Pancetta relish

### **SALMON TERIYAKI 42.50**

Atlantic salmon grilled to perfection and topped with a pineapple teriyaki glaze

### **BROILED SOUTH AFRICAN LOBSTER TAILS 75**

### **SHRIMP SCAMPI 44**

Char-broiled with garlic butter, fresh tomato, basil and capers and topped with Kemoll's bread crumbs, with a choice of sauce:

- Creamy bechamel
- Traditional Sicilian scampi with capers

## *Pollo*

### **CHICKEN MARSALA 34**

Breaded breast sautéed in a Marsala wine sauce with Cremini mushrooms and caramelized onions

### **CHICKEN au POIVRE 34**

Breaded breast topped with a tart cream sauce with green peppercorns

### **CHICKEN PICCATA 34**

Breaded breast sautéed in sweet butter with capers and lemon

### **CHICKEN PARMESAN 34**

Breaded breast topped with marinara sauce, mozzarella, provolone and parmesan

### **CHICKEN MILANESE 34**

Breaded breast sautéed in garlic butter, tomato, basil, artichokes and Kalamata olives

### **CHICKEN BOUN GUSTO 34**

Grilled breast topped with a sherry, garlic cream sauce topped with Kemoll's bread crumbs and pine nuts

## *Carne*

### **FILET DOUGLAS 65**

9 oz. filet mignon served with cognac cream sauce and sautéed lobster tail.  
A recipe created by a 4th generation member of our family

### **16 OZ. CHOICE STRIP STEAK 45.50**

Served with sautéed wild mushrooms and onions in a demi-glace

**AVAILABLE NOW!**

### **CHOICE FILET MIGNON 45.50**

Served with choice of sauce:

- Mushroom demi-glace
- Marsala wine sauce
- Tart cream sauce with green peppercorns

**KEMOLL'S**

**CHEESE**

**BREAD**

**SPREAD**

### **16 OZ. DOUBLE BONE PORK RIB CHOP 35**

- Mushroom demi-glace
- Marsala wine sauce

**1LB \$10.00**

### **STEAK AND LOBSTER 75**

9 oz. filet mignon served with an 8 - 10 oz. cold water lobster tail

## *Vitello*

### **VEAL MILANESE 44**

Breaded veal cutlet in Kemoll's bread crumbs sautéed in garlic butter topped with tomato, basil artichokes and Kalamata olives

### **VEAL PARMESAN 44**

Breaded veal cutlet in Kemoll's bread crumbs and topped with marinara sauce, mozzarella, provolone and parmesan cheese

### **VEAL MARSALA 44**

Veal scaloppini sautéed in a Marsala wine sauce with Cremini mushrooms and caramelized onions

### **VEAL PICCATA 44**

Veal scaloppini sautéed in sweet butter with capers and lemon

### **ALL ENTREES (EXCEPT PASTA & RISOTTO) SERVED WITH YOUR CHOICE OF:**

- Penne pasta with marinara or meat sauce
- Penne pasta in a creamy basil sundried tomato alfredo sauce
- Italian herb-roasted potatoes with caramelized onions in a veal au jus
  - Sautéed mushrooms with onions

### **UPGRADED ACCOMPANIMENTS**

**\$2.50 AS AN UPGRADED SIDE OR \$5.00 AS AN EXTRA SIDE DISH**

- Creamed spinach topped with breadcrumbs & pine nuts
- Sautéed spinach in garlic and extra virgin olive oil topped with breadcrumbs & pine nuts
  - Vegetable of the day

## *Pasta & Risotto*

### **LINGUINE MONTE MARE 65**

Linguine pasta served in garlic cream sauce and topped with Langostino lobster tail, shrimp, mussels, clams and mushrooms

### **PENNE MOLICA 26.50**

Penne pasta served in olive oil, fresh tomatoes, garlic, basil and parsley, topped with feta cheese  
With grilled chicken **32** With shrimp **36.50**

### **CANNELLONI alla TOSCANA or alla CREMA 30**

Homemade tube noodles stuffed with chicken, beef and veal filling  
with a choice of our meat sauce, marinara sauce or cream sauce and topped with  
mozzarella, provolone and parmesan cheeses

### **MANICOTTE alla TOSCANA or alla CREMA 30**

Homemade tube noodles stuffed with ricotta cheese and parsley filling  
with choice of our meat sauce, marinara sauce or cream sauce and  
topped with mozzarella, provolone and parmesan cheeses

### **FARFALLE con VONGOLE 29.50**

Bowtie noodles served in extra virgin olive oil, garlic and parsley with fresh clams

### **RISOTTO FRUTTA del MARE 44**

Saffron risotto served with lobster tail, scallops, mussels, baby spinach  
and diced tomatoes

### **BEEF TENDERLOIN RISOTTO 36**

Pan-seared tenderloin tips and asparagus spears sautéed in Merlot demi-glace  
and served over pancetta wild mushroom risotto

## *Vegetarian Options*

### **EGGPLANT PARMESAN 25**

Breaded eggplant medallions topped with marinara sauce and a mix of mozzarella,  
provolone and parmesan cheeses

### **PASTA PRIMAVERA 25**

Penne pasta served in extra virgin olive oil and garlic with sauteed peppers, onions and seasonal vegetables