

## APPETIZERS

### **FRIED ARTICHOKE (SEASONAL)**

Fresh sliced artichoke hearts, dipped in batter, and fried golden brown, served with Mrs. Kemoll's special sauce for dipping Small (serves 2) \$19 Large (serves 4 or more) \$25

### **STUFFED PERUVIAN PEPPERS \$16**

Mild Peppadew peppers stuffed with herbed goat cheese and topped with a balsamic reduction, served with crostini

### **SICILIAN MEATBALL PLATTER \$16**

Homemade meatballs topped with Mrs. Kemoll's meat sauce, mozzarella and provolone cheese

### **JUMBO CRAB CAKES \$18**

Served with a side of Gaetano Sauce

### **HANDMADE TOASTED RAVIOLI \$16**

Served with our homemade meat sauce

### **SHRIMP COCKTAIL \$20**

with cocktail sauce and lemon

### **BANGKOK CHICKEN \$16**

Asian marinated chicken, panko encrusted, finished in a sweet and spicy chili sauce

## TRADITIONAL ITALIAN

*ENTREE INCLUDES YOUR CHOICE OF HOUSE OR CAESAR SALAD*

### **PASTA ALFREDO \$40 - Add grilled chicken \$6 Add shrimp \$9**

Fusilli noodles tossed in a blend of cream, butter, and aged Parmigiano cheese, then sprinkled with Kemoll's bread crumbs

### **LASAGNA \$40**

Three layers of pasta blended with a combination of five-cheeses (mozzarella, asiago, provolone, sharp cheddar, and cream cheese) and Mrs. Kemoll's meat sauce

### **SHRIMP & LOBSTER RAVIOLI \$45**

Served on a bed of pink Brandy sauce

## HOUSE SPECIALS

*INCLUDES YOUR CHOICE OF HOUSE OR CAESAR SALAD*

### **CHICKEN SPIEDINI \$40**

Marinated chicken breast, stuffed with fresh vegetables and a four cheese blend then rolled in Mrs. Kemoll's Italian bread crumbs and served with a choice of a sweet Marsala wine sauce or a fresh tomato, basil cream sauce

\*includes one side dish

### **CANNELLONI ALLA TOSCANO OR ALLA CREMA \$40**

Homemade tube noodles stuffed with a combination of chicken, beef and veal. Served with a choice of Mrs. Kemoll's meat sauce, marinara sauce or cream sauce, then topped with mozzarella, provolone, and Parmesan cheeses

### **VEGETABLE CANNELLONI ALLA TOSCANO OR ALLA CREMA \$40**

Homemade tubular noodles stuffed with a blend of roasted bell peppers, zucchini, carrots, asparagus, fresh mushrooms, spinach and sauteed onions folded with fontina and Parmesan cheeses. Served with a choice of Mrs. Kemoll's meat sauce, marinara sauce or cream sauce, then topped with mozzarella, provolone, and Parmesan cheeses

## FROM THE GRILL

*INCLUDES YOUR CHOICE OF HOUSE OR CAESAR SALAD AND ONE SIDE DISH*

### **16 OZ. GRILLED PORK TENDERLOIN \$40**

Four 4oz tenderloin medallions served with a dijon mustard sauce or natural demi-glaze

### **32 OZ. CENTER-CUT PORK STEAK \$40**

Bone-in pork steak, slow roasted, then char-grilled to perfection, served with house made BBQ sauce

### **7 OZ. AGED CHOICE FILET MIGNON \$49**

### **10 OZ. AGED CHOICE FILET MIGNON \$62**

### **16 OZ. STRIP STEAK \$62**

### **20OZ. DRY AGED RIBEYE STEAK \$65**

## **CHOICE OF SAUCE**

Marsala wine sauce   Au Poivre   Balsamico  
Cognac cream sauce   Wild mushroom demi-glaze   Natural demi-glaze

## FROM THE SEA

*INCLUDES YOUR CHOICE OF HOUSE OR CAESAR SALAD AND ONE SIDE DISH*

### **SAUTEED SHRIMP SCAMPI \$40**

Served traditional Sicilian scampi style with garlic butter, fresh tomatoes, and basil or with a creamy béchamel sauce with fresh tomatoes and basil

### **LOBSTER TAILS \$ MARKET PRICE**

Cold-water tails (1-2 tails), grilled with garlic butter and served with lemon and drawn butter

### **BLACKENED SNAPPER \$45**

Served with pancetta relish

### **CHEF'S FRESH CATCH \$ MARKET PRICE**

Served with a lemon, butter and caper sauce

## SIDE DISHES

Pasta Marinara   Pasta Bolognese   Vegetable of the Day   Baked Potato

### **PREMIUM SIDE DISHES \$3**

Pasta Basilica   Au Gratin Potatoes   Creamed Spinach casserole

A la carte or additional side dish \$6

\$10 Service fee on all split entrees

20% Gratuity added to separate checks and parties of 6 or more

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICALCONDITION