



# Insalate -Antipasti- Pizza

- Oven Baked Baguette** ..... \$6  
Freshly baked to order served with olive oil & balsamic vinaigrette.
- Joe's Garlic Bread** ..... \$7  
Toasted Italian bread with our house blend of garlic & herbs butter.
- Bruschetta al Pomodoro Fresco** ..... \$11  
Herbs grilled baguette bread, Roma tomatoes, sweet basil, sliced garlic and extra virgin olive oil.
- GF Mozzarella Caprese** ..... \$14  
Fresh buffalo mozzarella, tomatoes, basil, custom blend of extra virgin olive oil herbs.
- GF Burrata Fresca** ..... \$15  
Creamy stracciatella filled mozzarella, served with tomatoes slices, crostini, aged balsamic reduction, custom blend of extra virgin olive oil & herbs.
- Our Signature Crab and Lobster Bisque** ..... **Cup \$8      Bowl \$14**  
Authentic Maryland crab, lobster meat simmered in a blend of fine herbs and a touch fine sherry wine.
- GF Con Brio Salad** ..... \$9  
Organic baby greens, buttery toasted almonds, fresh local strawberries, feta cheese, roasted garlic rosemary balsamic vinaigrette.  
Add Chicken Breast (6oz) \$10 -- Grilled Scampi (4) \$14
- Polpette al Forno** ..... \$12  
House-made baked meatballs, marinara sauce, mozzarella, parmiggiano & toasted garlic bread.
- GF Caesar Salad** ..... \$11  
Hearts of romaine lettuce, chopped house made Caesar dressing, toasted crostini, heirloom tomatoes, parmiggiano reggiano.  
Add Chicken Breast (6oz) \$10 -- Grilled Scampi (4) \$14
- GF Ahi Tuna California** ..... \$15  
"Sashimi grade" Yellow Fin Ahi Tuna over tri-color house made slaw, cucumbers, cut tomatoes, carrots, soy ginger vinaigrette.
- Ahi Tuna Rollati** ..... \$15  
Seared sahim grade ahi tuna, tri-color house made slaw, spicy alioli in a sundried tomato tortilla.
- GF Roasted Beetroot** ..... \$15  
Organic roasted beets atop organic baby greens, feta cheese, buttery toasted almonds, balsamic vinaigrette.
- Calamari Fritti** ..... \$14  
Crispy calamari rings & tentacles served with our house made pomodoro sauce.
- GF Calamari Fra Diavola** ..... \$16  
Wild calamari sautéed with fresh garlic, basil, fresh herbs and our spicy marinara sauce.
- Scampi Positano** ..... \$16  
Jumbo blue pacific shrimp sautéed with fresh sliced garlic, cut tomatoes in a white wine reduction.
- GF Scottish Salmone Salad** ..... \$24  
Wild Scottish salmon grilled atop organic mixed baby greens, cucumbers, olives, fresh cut tomatoes, house balsamic vinaigrette.
- Margherita pizza** ..... **Add Any Available Items to Pizza \$3 each** ..... \$18  
The Traditional Italiana, pomodoro sauce, mozzarella & fresh basil.
- Pizza Pepperoni** ..... \$19  
Italian pepperoni salami, mozzarella & pomodoro sauce.
- Pizza Salsiccia** ..... \$20  
Mild Italian Sausage, mozzarella, fresh cut tomatoes, red onions, house made pomodoro sauce.

We only use locally grown organic produce

Split charge any items \$4

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