

FLATBREADS

MARGHERITA FLATBREAD

Whole sliced tomato, fresh mozzarella cheese and basil, topped with a drizzle of extra virgin olive oil. 8

MEAT LOVER'S FLATBREAD

Fontanini Italian sausage, mozzarella cheese and pepperoni topped with our homemade tomato sauce. 10

CHICKEN PESTO FLATBREAD

Char-grilled chicken breast and hickory smoked bacon topped with fresh pesto and mozzarella cheese. 10

CHIPOTLE SHRIMP FLATBREAD

Baby shrimp, grilled pineapple, roasted pepper, caramelized onion, topped with feta cheese. 12

NEW YORKER FLATBREAD

Flatbread topped with ricotta cheese, mozzarella cheese, chopped prosciutto and sprinkled with parmesan cheese. 9

SEAFOOD LOVER'S FLATBREAD

Baby shrimp and lump crabmeat brushed with fresh garlic, topped with Romano & mozzarella cheese. 13

ROASTED VEGETABLE F'BREAD

Portobello mushroom, sun-dried tomatoes, Sicilian olives, eggplant, red onions, basil and mozzarella cheese. 11

PROSCIUTTO FLATBREAD

Flatbread covered with fresh Arugula, sliced prosciutto, Sicilian olives, roasted red peppers, sun-dried figs & parmesan cheese. 12

New

SOUPS

SEAFOOD BISQUE

Delicious, rich and creamy soup made with morsels of lobster, lump crabmeat and scallops. Cup 4.50 or Bowl 6

CROCK OF FRENCH ONION

Caramelized Spanish onions and homemade seasoned croutons topped with stringy mozzarella cheese and aged provolone cheese. 5

CHEF'S SOUP DU JOUR

Cup 2.50 or Bowl 4

SALADS

HOUSE SALAD

Baby spring mix tossed with romaine, red onions, cucumbers, olives, tomatoes, cheese and sliced hard boiled egg. 7

CAESAR SALAD

Seasoned croutons and roasted peppers added to crisp romaine lettuce, tossed in Caesar dressing. 9

CHICKEN SALAD

Homemade chicken salad served atop baby spring mix tossed with romaine, walnuts, grapes, onions, cucumbers and tomatoes. 13

BISTÈCCA SALAD

Char-grilled steak over a bed of fresh baby spinach, cherry tomatoes, red onions and mushrooms. Topped with Gorgonzola cheese, bacon and creamy parmesan dressing. 15

COBB SALAD

Romaine lettuce topped with freshly sliced turkey breast, feta cheese, avocado, smoked bacon, diced tomatoes, black olives & sliced hard boiled egg. 8

ARUGULA SALAD

Arugula topped with blackened shrimp, mangos, roasted red peppers and pine nuts in a citrus vinaigrette. 13

MEDITERRANEAN SALAD

Mixed baby greens and fresh garden vegetables topped with lobster, shrimp and jumbo lump crabmeat. 14

ADD JULIENNE
STYLE ROASTED
CHICKEN \$3

ADD JUMBO
SHRIMP, LUMP
CRABMEAT OR
SEA SCALLOPS \$5

APPETIZERS

ANGUS BEEF SLIDERS

Char-grilled mini cheese burgers made with all beef patties served with lettuce and tomato. 9

AHI TUNA SLIDERS

Char-grilled served on mini Brioche buns topped with baby spring mix and wasabi aioli. 10

STUFFED PORTOBELLO

Portobello mushroom stuffed with crabmeat imperial, broiled and served with warm drawn butter. 11

CRAB BRUSCHETTA

Original Bruschetta tossed with jumbo lump crabmeat and citrus fruits topped with crumbled bleu cheese. 10

CHICKEN QUESADILLA

Prepared with char-grilled chicken, hickory smoked bacon, blended cheeses, sautéed onions & peppers. 9

BUFFALANO CAPRESE

Fresh mozzarella cheese, sliced tomato, basil and roasted red peppers drizzled with extra virgin olive oil. 9

ITALIAN QUESADILLA

Packed with Italian sausage, bacon, bruschetta marinara and Monterey jack cheese. Coated with parmesan cheese & balsamic reduction. 9

SEAFOOD QUESADILLA

Prepared with lobster, shrimp, lump crabmeat, avocado, hickory smoked bacon and blended cheeses. 12

MOZZARELLA BRUSCHETTA

Bruschetta topped with fresh mozzarella, roasted red peppers, fresh basil and our balsamic drizzle. 8

PAN-FRIED CALAMARI

Tender calamari rings dusted in our seasoned flour then pan-fried, served with marinara sauce. 10

FRIED MOZZARELLA

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 8

VOODOO SHRIMP

Butterflied shrimp dipped in spicy batter served with cocktail sauce. 9

CHEESE STEAK EGG ROLLS

Philadelphia steak sandwich wrapped with an Asian twist. 9

TIKI BAY FRIES

Crinkle cut fries seasoned with tasty Old bay, served with a side of melted American cheese. 5

TIKI STICKS

Fried mozzarella cheese sticks served with marinara sauce. 8

POT STICKERS

Pan-fried pork dumplings served with soy vinegar sauce. 7

LONG HOT PEPPERS

Stuffed with sharp provolone cheese and freshly sliced prosciutto, roasted with garlic and olive oil. 8

New

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ANGUS BEEF BURGERS

Angus Beef (8 oz.) charbroiled, served on a Brioche bun topped with lettuce, tomato and onion along with coleslaw & potato chips. \$9.00

MOZZARELLA CHEESE

CHEDDAR CHEESE

AMERICAN CHEESE

PROVOLONE CHEESE

CRUMBLLED BLEU CHEESE



HICKORY SMOKED BACON

SAUTÉED MUSHROOMS

CARAMELIZED ONIONS

FRESH GUACAMOLE

JALAPEÑO PEPPERS

**Additional toppings are available. 75¢*

SUBSTITUTE
FRENCH FRIES
FOR CHIPS \$2

New

AHI TUNA BURGER

Seared Ahi Tuna served on a Brioche bun topped with tomato, baby spring mix and wasabi aioli. 11

**Additional toppings are available. 75¢*

TRADITIONAL WINGS (8)

OR BONELESS WINGS (10)

► HOT SAUCE

Classic wing sauce: Exhilarating heat

► MEDIUM SAUCE

Classic wing sauce: Comfortably hot

► MILD SAUCE

Classic wing sauce:
High flavor, low heat

► CAJUN-STYLE

Maryland style Old Bay Seasoning

► CHIPOTLE BBQ

Fire roasted Chipotle pepper and BBQ

► THAI SWEET CHILI

Herbs and spices with sweet chili flakes

► GARLIC PARMESAN

Roasted garlic and Parmesan cheese with Italian herbs

SERVED WITH
BLEU CHEESE
AND CELERY \$10

HOUSE SANDWICHES

House Sandwiches and Wholesome Wraps are served with a side of coleslaw, potato chips and pickle spear.

CARVED ROAST BEEF (8")

Italian bread with provolone cheese. 8
Add sautéed broccoli di rabe. 2

CARVED ROAST PORK (8")

Italian bread with provolone cheese. 8
Add sautéed broccoli rabe. 2

CHEESE STEAK SANDWICH (8")

Italian bread with American cheese. 8
Make it a hoagie sandwich. 75¢

CHICKEN CHEESE STEAK (8")

Italian bread with American cheese. 8
Make it a hoagie sandwich. 75¢

VEAL PARM SANDWICH (8")

Breaded medallions of veal pan-fried, topped with mozzarella cheese and marinara sauce. 8

CHICKEN PARM SANDWICH (8")

Breaded chicken cutlet pan-fried, topped with mozzarella cheese and marinara. 8

SALMON BLT BURGER

Char-grilled salmon filet, hickory smoked bacon, lettuce, tomato served on a Brioche bun with sweet chili glaze. 10

CRAB CAKE SANDWICH

Maryland style crab cake on a Brioche bun with a side of Old Bay tartar sauce. 12

TRADITIONAL TURKEY CLUB

Made with freshly sliced turkey breast, hickory smoked bacon and mayonnaise on toasted white or toasted rye bread. 9

ITALIAN CHICKEN

Roasted red peppers and fresh spinach, topped with melted provolone cheese served on Brioche bun. 8

SUBSTITUTE FRENCH FRIES FOR CHIPS \$2

WHOLESOME WRAPS

CHICKEN SALAD WRAP

New

Homemade chicken salad, baby spring mix, romaine lettuce, cucumbers, grapes, onions, tomatoes and walnuts. 9

CALIFORNIA BLT WRAP

Charbroiled chicken breast, guacamole and bacon served with lettuce, tomato and a side of ranch dressing. 9

CHICKEN CAESAR WRAP

Charbroiled chicken breast and romaine lettuce tossed in our homemade Caesar dressing. 9

CHARBROILED CHICKEN WRAP

Charbroiled chicken breast, baby spring mix, ripe tomatoes, red onions and honey mustard. 9

PHILLY STEAK/CHICKEN WRAP

Philadelphia steak sandwich or chicken steak served in a wrap with melted cheddar cheese, ripe tomatoes, lettuce and onions. 9

PASTA

Pasta entrees are prepared to order, served with small chopped salad.

P.E.I. MUSSELS OR CLAMS OVER PASTA

New

Steamed mussels or little neck clams, sautéed with garlic in a white or red sauce, served over a bed of linguine. 14

PENNE PRIMAVERA

Fresh vegetables sautéed in a roasted garlic cream sauce, tossed in penne pasta. 10

SCAMPI

Combination of sautéed garlic, sweetened butter, lemon and white wine. 11

CRABMEAT RAVIOLI

Crabmeat filled ravioli sautéed with plum tomatoes, Sicilian olives, shiitake mushrooms and jumbo lump crabmeat, finished with a delicious lobster brandy sauce. 15

PENNE ALLA VODKA

Sautéed with garlic and marinara sauce with a splash of vodka, folded into a pink cream sauce and shredded parmesan cheese. 12

ADD JUMBO SHRIMP, LUMP CRABMEAT OR SEA SCALLOP \$5

ADD JULIENNE STYLE ROASTED CHICKEN \$3

PARMIGIANA

Breaded and pan-fried, topped with basil marinara sauce and mozzarella cheese, served over linguine.

SFIZIOSA

Breaded and pan-fried, topped with fresh Arugula salad, diced tomato & radicchio served over simmering parmesan risotto.

FRANCAISE

Egg battered then sautéed with garlic in white wine, lemon butter sauce, served over a bed of linguine.

PICCATA

Sautéed with fresh mushrooms in a traditional white wine, lemon and butter sauce.

MARSALA

Sautéed with fresh cut mushrooms in a Marsala wine reduction.

SALTIMBOCCA

Sautéed layered with mozzarella cheese and sliced prosciutto, served with mashed potatoes and vegetables.

PRIME RIB OF BEEF

Roasted in its own natural juices, served with sautéed vegetables and roasted garlic smashed potatoes. 14

BABY BACK RIBS

Half rack of spare ribs served with seasoned textured French fries. 12

RISOTTO PESCATORE

Shrimp, scallops and jumbo lump crabmeat prepared with fresh plum tomato marinara or sautéed garlic and olive oil simmered in risotto. 17

BROILED SALMON

Fresh salmon filet topped with our tomato mango salsa served over sautéed Arugula salad. 15

CRAB CAKE PLATTER

Broiled Maryland style crab cake served with a side of homemade old bay tartar sauce and French fries. 14

CRAB CLAW LEGS

Fresh crab legs prepared with Old Bay seasoning and garlic, served with warm drawn butter. 14

SHARED PLATES

NACHOS ITALIANO

Choice of Ground Beef, Grilled Chicken or Italian Sausage: Topped with black olives, jalapeño peppers, scallions, diced tomatoes, guacamole, salsa, and sour cream. Melted Monterey jack, cheddar cheese and mozzarella cheese. 12

CHICKEN FINGERS

Breaded chicken strips with crinkle cut fries and honey mustard dressing. 8

VILLARI'S SAMPLER

Buffalo wings, Tiki sticks, Cheese steak egg rolls and Pot stickers. 12

SAUTÉED MUSSELS OR CLAMS

PEI mussels or littleneck clams available in red, white or fra diavolo style. 11

GUACAMOLE DIP

Made with ripe avocado, diced tomato, red onions, fresh cilantro, jalapeño peppers and lime, served with tortilla chips. 9

ITALIAN DELIGHT

Capicola, prosciutto, sopressato, sharp provolone cheese, roasted red peppers, fresh mozzarella cheese, marinated artichoke hearts, green and black olives. 14

CRAB 'N' ARTICHOKE DIP

Fresh jumbo lump crabmeat and artichoke served in a hot casserole with rustic Italian bread. 11

HUMMUS PLATE

Mediterranean classic with feta cheese, sliced cucumbers, olives and roasted red peppers, served with tortilla chips. 12

PANINI

MICHELANGELO PANINI

New

Sliced prosciutto, fresh mozzarella cheese, roasted red peppers and vine-ripened tomatoes. 9

PANINI ITALIANO

Charbroiled chicken topped with sautéed spinach, roasted red peppers and melted provolone cheese. 9

PANINI PORTOBELLO

Charbroiled chicken smothered with sliced Portobello, roasted red peppers and fresh mozzarella cheese. 9

RIB-EYE PANINI

Char-grilled sliced prime rib, topped with caramelized onions and melted provolone cheese. 10