

Antique Table Salem

ZUPPE

MINISTRONE	\$10.95
CHICKEN VEGETABLE	\$10.95
CLAM CHOWDER	\$10.95

INSALATA

CAESAR ROMAINE HEARTS, SERVED WITH CROSTINI & PARMIGIANO CHEESE IN OUR OWN CAESAR DRESSING.	\$12.95
HOUSE MIXED GREENS SERVED WITH CHERRY TOMATOES, & CUCUMBERS IN A CREAMY BALSAMIC HOUSE DRESSING.	\$12.95
CAPRESE FRESH MOZZARELLA, VINE TOMATOES, ROASTED PEPPERS, BASIL & EXTRA VIRGIN OLIVE OIL TOPPED WITH A DRIZZLE OF BALSAMIC REDUCTION.	\$15.95
CUCUMBER SALAD FRESH ARUGULA, CHERRY TOMATOES, AND CARROTS DRIZZLED WITH A LEMON DRESSING VINAIGRETTE WRAPPED WITH SLICED CUCUMBERS TOPPED DRIED CRANBERRIES.	\$14.95

PIZZA

BOSCAIOLA PINK SAUCE, MUSHROOMS, RED ONIONS, PROSCIUTTO & MOZZARELLA.	\$17.95
SHRIMP SCAMPI PIZZA PREPARED WITH BABY SHRIMP, GARLIC, LEMON, OLIVE OIL & MOZZARELLA CHEESE.	\$19.95
ANTIQUE TABLE PIZZA PREPARED WITH RED & GREEN PEPPERS, ONIONS, MUSHROOMS, GRILLED CHICKEN BREAST & MOZZARELLA CHEESE.	\$18.95
MARGHERITA PIZZA PREPARED WITH ROASTED GARLIC, TOMATOES, FRESH MOZZARELLA CHEESE & BASIL.	\$16.95

ANTIPASTI

MUSSELS SAUTÉED WITH FRESH TOMATOES AND SPINACH WITH CHOICE OF GARLIC, OLIVE OIL & WHITE WINE OR MARINARA SAUCE.	\$18.95
PROSCIUTTO ROLLATINE SLICES OF PROSCIUTTO ROLLED WITH PROVOLONE CHEESE, PEPPERS & BASIL, DRIZZLED WITH A BALSAMIC REDUCTION.	\$18.95
SHRIMP GRAND MARNIER FOUR EGG BATTERED SHRIMP, FLAMED WITH GRAND MARNIER LIQUEUR & ORANGE JUICE.	\$19.95
ANTIQUE TABLE ANTIPASTO OUR TRADITIONAL ANTIPASTO SERVED WITH SELECTED COLD CUTS, ROASTED PEPPERS, FRESH MOZZARELLA, ARTICHOKE, AND TOMATOES.	\$18.95
CALAMARI FRITTI CRISPY FRIED CALAMARI RINGS SERVED WITH HOT CHERRY PEPPERS IN OUR HOUSE SPICY MARINARA SAUCE.	\$18.95
THREE MEATBALLS HOMEMADE WITH PORK AND BEEF SERVED IN MARINARA TOPPED WITH RICOTTA CHEESE.	\$16.95
EGGPLANT ROLLATINE STUFFED WITH RICOTTA, PROVOLONE CHEESE & BASIL SERVED IN A MARINARA SAUCE.	\$16.95

SIDE

SIDE OF RISOTTO	\$10.95
SAUTÉED SPINACH IN GARLIC & OIL	\$8.95
OVEN ROASTED SEASONAL MIXED VEGETABLES	\$10.95
SIDE OF PASTA	\$12.95
OVEN ROASTED POTATOES	\$8.95

A 20 percent gratuity may be added to parties of 5 or more

Please inform your server if you or any persons in your party have allergies or intolerances, we will be happy to accommodate and tailor a dish to suit your needs. The consumption of raw or under cooked eggs, meat poultry or shellfish may increase your risks for food borne illnesses.

PASTA

CHEESE RAVIOLI OUR HOMEMADE RAVIOLI SERVED WITH MARINARA SAUCE. - ADD BOLOGNESE SAUCE \$4.95 / ADD TWO MEATBALLS \$5.95	\$17.95
GNOCCHI BASILICO POTATO GNOCCHI SERVED WITH SAUTÉED GARLIC, FRESH TOMATOES, BASIL, OLIVE OIL & ROMANO CHEESE. - ADD CHICKEN \$6.95 / ADD SHRIMP \$7.95	\$18.95
CHICKEN PENNE VODKA SAUTÉED CHICKEN SERVED WITH RED & GREEN BELL PEPPERS, ONIONS, GARLIC IN A VODKA SAUCE.	\$21.95
CARBONARA SAUTÉED PROSCIUTTO, RED ONIONS & ROMANO CHEESE IN OUR HOUSE ALFREDO SAUCE. - ADD CHICKEN 6.95 OR SHRIMP 7.95	\$16.95
CHICKEN, ZITI & BROCCOLI SERVED WITH CHOICE OF WHITE WINE & GARLIC WITH FRESH TOMATOES OR OUR HOUSE-MADE ALFREDO SAUCE.	\$23.95
RICOTTA GNOCCHI HAND ROLLED GNOCCHI WITH CHOICE OF A ALFREDO SAUCE AND MUSHROOMS OR BAKED WITH MARINARA, MOZZARELLA CHEESE & BASIL. - ADD CHICKEN \$6.95 / ADD SHRIMP \$7.95	\$24.95
ORECHIETTE SWEET ITALIAN SAUSAGE RAGU SAUTÉED WITH GARLIC & SPINACH IN A LIGHT TOMATO SAUCE.	\$23.95
BOLOGNESE OUR DELICIOUS MEAT SAUCE MADE FROM MINCED VEAL, PORK AND BEEF WITH OUR HOMEMADE MARINARA SAUCE. SERVED OVER CHOICE OF PASTA OR RISOTTO.	\$23.95
LINGUINE & MEATBALLS LINGUINE PASTA IN OUR TRADITIONAL HOME-MADE MARINARA SAUCE AND TWO MEATBALLS.	\$23.95
LINGUINE SHRIMP FRA DIAVOLO PAN-SEARED SHRIMP WITH GARLIC & BASIL IN A SPICY MARINARA SAUCE.	\$27.95
ANTIQUE SHRIMP ALFREDO SAUTÉED WITH SHRIMP & SPINACH IN OUR HOUSE ALFREDO SAUCE. SERVED OVER FETTUCINI.	\$27.95
LINGUINE SHRIMP SCAMPI PAN-SEARED SHRIMP SERVED IN A WHITE WINE SAUCE WITH TOMATOES, SPINACH, SHRIMP, AND FRESH LEMON JUICE.	\$27.95

IL MARE

ANTIQUÉ TABLE HADDOCK PANKO CRUSTED & PAN SEARED HADDOCK SERVED OVER RISOTTO, IN A LEMON WHITE WINE CAPER SAUCE.	\$28.95
HADDOCK FRANCESE EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA OR RISOTTO.	\$28.95
SALMON PAN SEARED SALMON IN TOMATO & CAPER WHITE WINE SAUCE. SERVED WITH SEASONAL MIXED VEGETABLES.	\$29.95
LOBSTER RAVIOLI LOBSTER MEAT STUFFED RAVIOLI SERVED IN OUR DELICIOUS LOBSTER CREAM SAUCE.	\$28.95
DI MARE SAUTÉED MUSSELS, CALAMARI, & SHRIMP AND HADDOCK. SERVED WITH CHOICE OF PASTA OR RISOTTO. - WHITE WINE SAUCE RED SAUCE FRA DIAVOLO	\$32.95

LA TERRA

E: EGGPLANT | C: CHICKEN | V: VEAL

PARMIGIANA BREADED WITH PANKO, BAKED WITH MARINARA SAUCE, BASIL AND MOZZARELLA CHEESE. SERVED OVER CHOICE OF PASTA .	E 21.95 C 24.95 V28.95
VALDOSTANO LAYERED WITH PROSCIUTTO, PROVOLONE CHEESE, BABY SPINACH & ROASTED RED PEPPERS IN A TARRAGON CREAM SAUCE. SERVED OVER OVEN ROASTED VEGETABLES.	C 24.95 V 28.95
PICCATA PAN-SEARED WITH CAPERS IN A LEMONY WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA.	C 24.95 V 28.95
FRANCESE EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA OR RISOTTO.	C 24.95 V 28.95
MARSALA PAN SEARED WITH MUSHROOMS IN A MARSALA WINE SAUCE & SERVED OVER CHOICE OF PASTA.	C 24.95 V 28.95
FLORENTINE CUTLETS WITH ROASTED RED PEPPERS AND BABY SPINACH IN AN ALFREDO SAUCE. SERVED WITH CHOICE OF PASTA.	C 24.95 V 28.95
CHICKEN MIGUEL PANKO CRUSTED CHICKEN PREPARED WITH MUSHROOMS OVER OUR POTATO GNOCCHI IN A CREAMY PORT WINE SAUCE.	C 24.95 V 28.95

STEAKS

PORK LOIN PORK LOIN WITH GARLIC & SPINACH IN A LIGHT TOMATO SAUCE.	\$29.95
FILET MIGNON FILET MIGNON WITH GARLIC & SPINACH IN A LIGHT TOMATO SAUCE.	\$39.95
NEW YORK STRIP STEAK NEW YORK STRIP STEAK WITH GARLIC & SPINACH IN A LIGHT TOMATO SAUCE.	\$33.95

