

Simple Beginnings

Zuppa Di Vongole \$14 Clams poached in a red or white garlic broth	Mozzarella En Carozza \$11 Mozzarella cheese & Prosciutto layered with bread encrusted with parmesan cheese served with anchovy sauce
Mozzarella Di Capri \$14 Fresh Mozzarella cheese plated with Beefsteak Tomatoes & Prosciutto di Parma	Fire Roasted Red Peppers \$11 Served with Provolone cheese, Marinated Zucchini & Kalamata olives
Calamari Fritte \$14 Golden fried served with sweet tomato sauce. Hot upon request.	Broccoli Di Rabe & Sausage \$14 Prepared Hot or Sweet sautéed with Extra Virgin Olive Oil
Baked Clams Oreganate \$12 Topped with our seasoned bread crumbs	

Joe's Fried Meatballs

Served with Marinara sauce

\$8

Raw Bar

Colossal Shrimp Cocktail – (sold by the piece) \$5
Oysters Cocktail \$12
Littleneck Clams Cocktail \$10
Jumbo Lump Crabmeat Cocktail \$18

Soup & Salads

Soup Du Jour \$9	Stony Hill Salad \$9 Fresh garden greens tossed with cucumbers, tomatoes, onions & olives. House Vinaigrette.
Insalata Tre Color \$10 Arugula, Endive & Radicchio tossed with a Balsamic Vinaigrette	Haricot Verts & Beets \$11 French string beans and fresh beets with goat cheese & balsamic vinaigrette
Spinach Salad \$11 Topped with Gorgonzola cheese, Prosciutto Di Parma & a Honey Vinaigrette	Classic Caesar Salad \$10 Traditionally prepared with an anchovy-parmesan dressing
Carpaccio Di Manzo \$14 Thin sliced Filet Mignon dressed with Arugula salad & shaved Reggiano cheese	

Imported Pasta

Lobster Ravioli \$24 Simmered in brandied cream sauce with diced shrimp and Shitake mushrooms
Whole Wheat Spaghetti \$24 Tossed in a garlic and olive oil broth with Crabmeat, diced tomatoes & Arugula
Linguine Vongole \$22 Imported Linguine with Whole clams prepared in a white or red garlic & olive oil broth
Linguine Carbonara \$20 Parmesan cheese sauce flavored with caramelized onions & prosciutto
Rigatoni Bolognese \$20 Italian meat sauce creamed with Mascarpone cheese
Penne Alla Vodka \$20 Red peppered pink sauce with shallots & sweet peas
Rissoto Florentine \$18 Italian Arborio rice simmered with fresh diced Virginia Ham, Spinach & Pine nuts
“San Marzano Tomato Basil Sauce” \$18 Choice of Pastas – Cheese Ravioli, Rigatoni, Linguine or Whole Wheat Spaghetti

..... Appetizer Pasta Portions Available.....

Pollo E Vitello

Chicken Savoy "Belmont Tavern Style"	\$24
Sautéed with red wine & vinegar. Cavatelli and Pot cheese.	
Chicken Campagnola	\$24
"Country Style" on the bone sautéed with vinegar, peppers, mushrooms & sausage	
Chicken "Your Way"	\$22
Breast of Chicken prepared – Francese, Marsala, Piccate or Parmigiana	
Veal Alla Milanese	\$27
Panko bread crumb crusted pan fried in olive oil served with Arugala, tomato & onion salad	
Veal Sorentino	\$27
Layered with Eggplant, Prosciutto & Mozzarella. Touch of tomato sauce.	
Veal Scallopine	\$27
Traditionally Prepared – Parmigiana, Piccate, Marsala or Francese	

Pesce

Jumbo Shrimp Fra Diavolo	\$32
Prepared in a spiced tomato sauce with clams over linguine. Also prepared Francese or Scampi Style.	
Salmone Alla Griglia	\$26
Simply grilled wild caught Atlantic Salmon	
Filetto Di Sogliola	\$28
Fillet of Sole prepared Francese Style or Meuniere – lemon white wine reduction	
Zuppa Di Pesce Fra Diavolo	\$34
Assorted fresh seafood & shellfish simmered in a spice tomato sauce served over linguine	
Dover Sole Meuniere MP	
Served with a Chardonnay wine reduction	

Carni

Chateaubriand Bouquetier For Two	\$76
32oz. Double cut Filet Mignon served sliced with vegetable, potato & Béarnaise sauce	
Butcher Cut Filet Mignon	\$38
14oz. Center cut of Filet Mignon broiled than plated with a mushroom demi glaze	
Black Angus Sirloin Steak	\$36
16oz. Grilled than topped with Gorgonzola cheese served with Creamed Spinach & a Port Wine demi glaze	
Pork Chop Giambotta	\$26
Slow roasted than plated with peppers, mushrooms & onions	
Veal Porterhouse Chop	\$38
Double cut from the loin served with sautéed mushrooms	
New Zealand Rack Of Lamb	\$38
Served with a Port Wine demi glaze	

Vegetali Freschi

Broccoli Di Rabe – garlic & oil	\$9
Asparagus – steamed or parmesan cheese crusted	\$9
Spinach – garlic & oil or creamed	\$7
American Broccoli – garlic & oil or creamed	\$7
Side of Pasta	\$6

Desserts \$9

New York Style Cheese Cake

Delicately baked cream cheese classic

Apple Crumb Pie

Served warm a la mode

Carrot Cake

Naturally ground carrots and rich cream cheese topped with a Buttercream icing

French Chocolate Mousse

Silky Ganache and toasted cashews top a chocolate mousse cake

Vanilla Bean Crème Brulee

Crispy sugar cream custard

German Chocolate Cake

Caramelized coconut and pecans top a layer of bittersweet chocolate cake

Tiramisu

Coffee and Mascarpone cheese custard

Cannoli Italiano

Traditional Italian pastry filled to order

Cold Zabaglione over Fresh Strawberries

Marsala wine egg cream

Sorbet & Gelato Selections

Green Apple * Forest Fruit * Lemon * Mango

Tartufo * Vanilla * Chocolate

Seasonal Melon and Fresh Berries – Market Price

Brandy

<i>Hennessy VS</i>	\$12
<i>Courvoisier VS</i>	\$13
<i>Carl Mendoza</i>	\$13
<i>Courvoisier VSOP</i>	\$16
<i>Remy Martin VSOP</i>	\$19
<i>Jacopo Poli Arzente</i>	\$20
<i>Remy Martin XO</i>	\$28

Grappa

<i>Jacopo Poli Pere</i>	\$10
<i>Jacopo Poli Honey</i>	\$12
<i>Jacopo Poli Blueberry</i>	\$14
<i>Jacopo Poli Torcolato</i>	\$25

Ports

<i>Dows Ruby Port</i>	\$10
<i>Dows 10 yr</i>	\$10
<i>Dows 20 yr</i>	\$16
<i>Dows 1985 Vintage</i>	\$25

Dessert Wine

<i>Honey Mead</i>	\$10
<i>Le Passule</i>	\$10
<i>Les Clos Paulilles</i>	\$10
<i>Samos – Sweet Muscat Wine</i>	\$10
<i>Selvapiana</i>	\$12
<i>Giovanni Allegrini</i>	\$15
<i>Mission Hill Ice Wine</i>	\$20