# Soups & Salads

Add Grilled Chicken to any salad for 2.95 or Grilled Salmon for 4.95

Add Gilled Chicken to any Salad	101 2.95 of Griffed Saifforf for 4.95			
Soup of the Daycup 2.75 bowl 3.95	Old Fashion Pasta Fagioli -Generous portion of 4.95			
French Onion Soup au gratin -Served in a 4.95 crock with melted Swiss cheese & croutons	this home style classic served with garlic toast <b>House Tossed Salad-</b> Mixed greens, tomato, 3 cucumber, & olives			
Grilled Cajun Chicken Salad -with Iceberg,9.95				
Romaine, green peppers, tomato, onion, Kalamata olives served with Bruschetta	Caesar Salad - with Romano, croutons, sharp			
<b>Appetizers</b>				
<b>Mozzarella en Corroza</b> -The classic breaded 8.25 cheese served with Marinara sauce	<b>Fried Calamari-</b> Generous portion of this house 10.50 favorite with Cocktail or Marinara sauce			
Mozzarella Sticks - With Marinara sauce	<b>Boneless Chicken Wings</b> - Generous portion9.75 tossed with Mild, Hot, or Garlic Parm sauce			
Garlic Parm sauce	Baked Stuffed Clams5.95			
Fresh Mozzarella & Tomato- With Parma9.50 prosciutto, tomato, roasted peppers, olive oil, and basil	Shrimp Cocktail5- 16/20's with cocktail sauce9.95			
	<b>Cherrystone Clams</b> - 6 clams on the half shell with 7.50 Cocktailsauce			
Stuffed Mushrooms- With Seafood stuffing,	<b>Escargots-</b> Simmered in a Sherry lemon garlic9.50 sauce with mushrooms			
Potato Skins - Baked with Cheddar cheese and 6.75 bacon	Crab Cakes - Served with Horseradish sauce9.50			
Pa	sta			
Spaghetti with Meatballs, Sausage, or11.95 Meatsauce	<b>Fettucine Alfredo-</b> Tossed in a cheesy cream 13.95 and butter sauce. Truly a classic			
Sausage & Peppers over Linguine	<b>Angel Hair with Shrimp-</b> Made scampi, red, 18.95 white, or fra Diavolo			
	<b>Seafood Combo-</b> Shrimp, scallops, and clams 19.95 simmered in marinara sauce			
Chicken & Shrimp Italiano- Artichoke hearts, 18.95 tomatoes, olives, garlic, and wine over angel hair. A Manor favorite!	Linguine with Clam Sauce - Red or white14.95			
	Lobster Ravioli - Tossed in a Pink Vodka sauce 1850			
<b>Baked Stuffed Lasagna-</b> Filled with meat and13.95 Ricotta cheese topped with Mozzarella	<b>Gnocchi-</b> Flour & Potato dumplings tossed with13.95 Marinara sauce			
<b>Baked Ravioli-</b> Cheese or Meat filled then baked 12.95 with Mozzarella cheese	<b>Baked Manicotti -</b> Cheese filled pasta crepes 13.95 baked with Mozzarella			
Penne all Vodka - Pink cream sauce1395	<b>Baked Stuffed Shells-</b> Baked with Mozzarella 12.95 cheese			

Chicken Veal Parmigiana - Breaded & baked with tomato sauce ...... 16.95 Parmigiana- Breaded cutlet baked with tomato ........... 18.95 and Mozzarella sauce and mozzarella **Sorrentino-** Layered with eggplant, Parma .................. 19.50 prosciutto, and Mozzarella baked and served with Cacciatore- Tender breast simmered with ......17.25 Marinara and Brown sauce tomatoes, onions, mushrooms, and peppers in Marinara sauce Piccata- Medallions sauteed in butter, capers, white ... 1895 wine, and lemon Francaise- Battered and sauteed in Wine and ......17.25 Milanese- Breaded and sauteed in rosemary...... 18.95 Lemon sauce buttered olive oil, simple & tasty Florentine- Tender pieces simmered in a Lemon .......17.50 Marsala- Medallions with Mushroom & Wine sauce ..... 18.95 and Wine sauce served over a bed of sauteed spinach Francaise- Battered and sauteed in Wine and ................. 18.95 Piccata- Medallions sauteed in butter, capers, white ... 17.25 Lemon sauce wine, and lemon Braciole of Veal- Tender veal filled with Parma......... 19.95 Milanese- Breaded and sauteed in rosemary.................... 16.95 prosciutto, cheese, and spinach battered and buttered olive oil, simple & tasty sauteed with Mushroom and Brown sauce

#### Steak

We only use U.S. D.A. choice hand cut meats to ensure your satisfaction

### Seafood

Searou		
<b>Broiled Scrod -</b> House favorite served with lemon 16.95 and butter. With seafood stuffing add 1.50	Baked Stuffed Jumbo Shrimp- Cracker	
Salmon with Apricot Maple Glaze- Tender 18.95 fillet baked to perfection  Stuffed Fillet of Sole Florentine - Seafood	<b>Fisherman's Platter -</b> A variety of fried shrimp,	
stuffing and served over a bed of sauteed spinach	Crusted Tilapia- Baked with a Pecan Parm16.95 topping	
Broiled Scallops - Sea scallops with lemon,	Fish and Chips- Generous portion of fresh	

## For the Kids

#### All Kid's meals come with a choice of Chocolate or Strawberry Sundae

Michael's Grilled Cheese - This favorite is cheesy and comes with FF	5.95
Cheese Ravioli- Baked with Mozzarella cheese	6.95
Fried Clams or Shrimp with FF and coleslaw	6.95
Pasta- Choice of Meatballs, Sausage, Meat sauce, or Butter & Cheese	
Hamburger or Cheeseburger with FF	6.95
Chicken Nuggets with FF	6.95
Choice of any regular Entree-Half Price for Half Portion	
<b>Desserts</b>	
Tiramisu -The original made with coffee soaked biscuits, mascarpone, and cocoa liquor	5.50
Tartuffo - Chocolate and vanilla ice cream with a chocolate coating	5.50
Tortoni -Toasted Almond flavor	3.50
Chocolate, Strawberry, or Creme de Menthe Parfait	4.50
Carrot Cake with Cream Cheese Frosting	4.95
Cheesecake Factory Cheesecake	4.95
Italian Spumoni -Chocolate, Strawberry, Vanilla, and Pistacchio ice cream with Chocolate or Strawberry sauce	<i>3</i> .75
Rice Pudding- House made	3.50
Strawberry Shortcake- Fresh baked biscuits	3.50
Fudge roll- With Chocolate or Strawberry sauce	3.50
Chocolate Mousse Torte	4.95
French Vanilla Ice Cream Puff - With Chocolate or Strawberry sauce	3.50
Cannoli Pie	4.95
Finish with:	
Espresso	2.50
Cappuccino	3.25
Port, Dow's Ruby- Peppery spice, will pair with chocolate or cheese	6.00
Cordials - Tia Maria, Frangelico, Sambucca Romana, Marie Brizzard Annisette, Amaretto Di Saronna, Gand Marnier, C Patron	Café