

Antipasti

French Onion Soup - Caramelized onions, combined with a hearty stock, croutons, and topped with melted provolone cheese. ~ 6

Bruschetta - Lightly seasoned toasted Italian bread with basil, diced tomatoes, onions, and a balsamic vinaigrette dressing, and topped with fresh Parmesan cheese. ~ 7

Bacon - Wrapped Scallops - Sea scallops wrapped in Applewood-smoked bacon. ~ 10

Calamari - Breaded fried squid, served with our house Marinara. Choice of Spicy or Original. ~ 9

Lobster Bisque - A bowl of creamy, flavorful, and spicy bisque made with Maine lobster and garnished with smoked Hungarian paprika. ~ 8

Mozzarella Cheese Sticks - Lightly battered and fried. Served with a side of our house Marinara sauce. ~ 7

Sausage Stuffed Mushrooms - Fresh white mushrooms stuffed with our own homemade sausage stuffing. ~ 7

Shrimp Cocktail - Cooked shrimp on a bed of lettuce, served with cocktail sauce and lemon wedge. ~ 9

Insolate

Gram's House Salad - A fresh green salad with our own House dressing. Unlimited refills. Served with garlic Ciabatta bread. ~ 8

Caesar Salad - Fresh romaine lettuce, croutons, and shredded Parmesan cheese, tossed with Caesar dressing. Served with garlic Ciabatta bread. ~ 8

Farinacei

All served with choice of House or Caesar salad and Ciabatta bread.

Veal Parmigiano - Tender veal cutlet with a parmesan breading and topped off with our House Marinara sauce and mozzarella cheese. Served over linguine. ~ 18

Lasagna - This traditional style dish is loaded with meat and cheese. ~ 16

Pasta Primavera - Fresh vegetables sautéed in a delicate white sauce served over linguine. Chicken or shrimp may be added for an additional fee. ~ 13

Ravioli - Your choice of Four Cheese, Meat, or Grilled Vegetable. Topped with your choice of our House Marinara, Pesto, or Alfredo sauce. ~ 13

Italian Sausage & Peppers - Sautéed spicy & sweet sausages, mushrooms, green peppers, and onions in Gram's Marinara, tossed with penne pasta, and topped with melted mozzarella cheese. ~ 14

Russo's Pasta & Meatballs - Our own homemade garlic meatballs and Gram's Marinara, served over your choice of linguine, penne, or fettuccine pasta. ~ 14

Fettuccine Alfredo - A blend of cheeses, with cream, butter, and freshly-ground pepper. Tossed with fettuccine & topped with diced tomatoes and green onions. ~ 13

Italian Combo Platter - Our home-made Lasagna, Chicken Parmigiano with marinara sauce, and a side of Fettuccine Alfredo. ~ 16

Chicken & Veal Cavatelli - Breaded chicken and veal cutlets, fried and served over Cavatelli pasta, with a cream sauce, featuring oven-roasted tomato and Prosciutto ham. ~ 16

Split Plate Fee of \$5 applies to all split entrée orders and includes additional salad & bread.

Parties of 10 or more will be automatically assessed an 18% gratuity.

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

Pesce

All served with choice of House or Caesar salad and Ciabatta bread.

Seafood Scampi - Scallops, shrimp, haddock, and lobster, sautéed in garlic, served over linguine pasta, and topped with freshly grated parmesan cheese. ~ 23

Scallops Pesto - Sautéed scallops in a garlic & mushroom pesto, topped with fresh grated Parmesan cheese. Served over linguine. ~ 18

Salmon San Reno - Roma tomatoes, mushrooms, broccoli, roasted garlic, and herbs surrounding a roasted salmon fillet. Served over linguine. ~ 19

Seafood Puttanesca - Fresh shrimp and scallops, sautéed with garlic, olives, sun-dried tomatoes, artichoke hearts, mushrooms, scallions, crushed red peppers, & olive oil. Served over linguine, and topped with fresh-grated Parmesan cheese. ~ 19

Seafood Rossini - Fresh shrimp & scallops in a blend of cream, with scallions, capers, and a pinch of crushed red pepper. Served over linguine. ~ 18

Pollame

All served with choice of House or Caesar salad and Ciabatta bread.

Chicken Parmigiano - Chicken breast, (choice of fried or grilled) topped with our House Marinara sauce and Mozzarella cheese. Served over linguine. ~ 15

Chicken Marsala - Sautéed chicken breast with garlic, mushrooms, green onion, tomato, and a rich Marsala wine Demi glaze. ~ 16

Chicken Piccata - Sautéed chicken breast with artichoke hearts, mushrooms, capers, lemon, and butter. ~ 16

Chicken Puttanesca - Sautéed chicken, with garlic, olives, sun-dried tomatoes, mushrooms, scallions, olive oil, & crushed red peppers, tossed with linguine and Parmesan cheese. ~ 17

Americano

All served with choice of House or Caesar salad and Ciabatta bread. Choice of potato or pasta.

Baked Stuffed Haddock - Haddock fillet stuffed with our own seafood stuffing. ~ 18

Surf & Turf Combo* - Char-broiled 5 oz. filet of beef, served with a Maine Lobster tail and Chardonnay butter sauce. ~ 26

Mushroom Peppercorn Sirloin* - Petit 8 oz. certified Angus sirloin pan-seared with coarse cracked black pepper. Served with a brandy shallot cream demi glaze. ~ 21

Fisherman's Platter - Broiled platter with shrimp, haddock, salmon, and scallops. Fried platter with calamari, shrimp, haddock, and scallops. ~ 19

Rib-Eye Steak* - 16 oz. Rib-Eye steak, grilled to your preference. Served with our house vegetable and your choice of potato or pasta. You may choose to add onion rings or sautéed mushrooms for an additional fee. ~ 23

Contomos

Side Pasta - Choice of Linguini, Fettuccine, or Penne pasta with Alfredo, Marinara, or Pesto sauce. ~ 4

Side Potato - French Fried Potatoes, Sweet Potato Fries, Baked Potato, or Oven Roasted Potatoes ~ 3

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