

APPETIZERS

Baked Clams Oreganata \$13.95

Sauteed Artichoke Hearts Oreganata \$13.95

Fried Calamari \$16.95

Fried Calamari Arabiatta \$17.95

Crispy calamari sautéed in a spicy tomato sauce with hot cherry peppers and onions

Fried Zucchini \$10.95

Mozzarella, Tomato, Roasted Peppers \$12.95

Drizzled in balsamic vinaigrette

Malcom's Bar Pie \$10.95

Thin crust margherita pizza

Shrimp Cocktail \$15.95

Shrimp, Bacon & Gorgonzola \$16.95

Shrimp sautéed in a white wine sauce topped with bacon and gorgonzola, and served with asparagus

Wood Fired Pizza M/P

Ask your server for special pizza menu

SALADS

House Salad \$8.95

Iceberg lettuce, tomato, cucumber, pimento, balsamic vinaigrette add mozzarella and salami \$4.00

Caesar Salad \$10.95

Hearts of romaine, parmesan, croutons, creamy homemade caesar dressing

Shaved Vegetable Salad \$12.95

Heirloom carrots, cucumbers, red onions, red peppers, shaved fennel, cauliflower, shaved radishes, lemon olive oil and pumpkin seed with shaved parmesan

Wedge Salad \$13.95

Iceberg wedge, fresh tomatoes, crispy bacon, creamy gorgonzola dressing

Goat Cheese Salad \$10.95

Mixed greens, raisins, candied walnuts, goat cheese, creamy honey balsamic

Avocado Salad \$15.95

Hass avocados, English cucumber, red onions, almonds, imported feta cheese, tomatoes, olive oil and balsamic

Arugula Salad \$10.95

Fresh arugula, shaved parmesan, lemon-vinaigrette

Add chicken \$7.95

Add shrimp \$13.95

PASTAS

Whole Wheat Penne and Chicken Meatballs \$21.95

Served in a tomato sauce

Gnocchi alla Jay \$25.95

Fresh gnocchi served with shrimp in a pesto vodka sauce

Trofie with Lump Crab, Shrimp & Panko Marechiaro \$28.95

Handmade Fusilli with Braised Short Rib \$25.95

Pappardelle Bolognese \$21.95

Homemade pappardelle pasta in a veal meat sauce

Seafood Linguini \$31.95

Shrimp, clams, calamari with a plum tomato sauce

Rigatoni alla Vodka \$19.95

Whole Wheat Penne Primavera \$18.95

Whole wheat penne tossed with sautéed seasonal vegetables served in a marinara or white wine sauce

Craig's Grilled Chicken Arabiatta with Whole Wheat Penne \$22.95

Seasoned grilled chicken served over whole wheat penne in a spicy tomato sauce with hot cherry peppers and onions

Penne, Tomato & Basil \$16.95

Penne, Tomato & Basil with Fresh Mozzarella \$19.95

Zucchini Noodles with Shrimp Marinara \$25.95

Orecchiette with Broccoli Rabe and Sausage \$21.95

Linguini in White Clams Sauce \$24.95

ASK ABOUT OUR GLUTEN FREE OPTIONS

Eating raw or undercooked foods increases the risk of food borne illness.

ENTREES

Half Roasted Chicken \$20.95

Crispy, oven-roasted chicken served with sautéed seasonal vegetables

Chicken Scarcella \$27.95

Broiled with roasted peppers, potatoes, garlic, and sausage

Chicken Calabrese \$21.95

Sautéed, topped with baked eggplant, melted mozzarella, and tomato in a sherry wine sauce with mushrooms

Chicken & Shrimp Italiano \$25.95

Served with sundried tomatoes, mushrooms, and onions in a sherry wine sauce

Spicy Garlic Shrimp \$27.95

Jumbo shrimp sautéed with garlic and spinach in a hot garlic and chili oil sauce

ITALIAN CLASSICS:

Your Choice of: Veal \$25.95 **or Chicken** \$23.95

Francese: egg battered and sautéed in a lemon wine sauce

Montecassino: sautéed, topped with baked eggplant and melted mozzarella, served in a sherry wine sauce with mushrooms

Parmigiano: golden fried, topped with tomato sauce and melted mozzarella

Marsala: sautéed in a marsala wine sauce with mushrooms.

Pizziola: medallions of veal or chicken sautéed in red plum tomato sauce with mushrooms, peppers, and onions

Bruschetta: pounded and breaded, topped with fresh arugula and chopped tomato and onion salad

Uncle Hal's: with prosciutto and shoestring potato fries, in a wine sauce

STEAKS AND CHOPS

Steaks served with roasted or mashed potatoes or french fries

Skirt Steak: 16 oz. grilled, marinated skirt steak MP

Grilled Ribeye: 24 oz. black angus bone-in ribeye MP

16 oz. Prime Sirloin: MP

Prime Porkchops \$28.95

Grilled porkchops served with hot cherry peppers and sautéed onions

10 oz. Burger, served with French fries \$19.95

Main Streets 1946 Blend

SEAFOOD

Halibut in a lemon caper sauce over Mashed Potatoes \$36.95

Your choice of: Salmon or Shrimp \$28.95, **Filet of Sole** \$30.95

Whole or Filleted Branzino \$32.95

Francese: sautéed in a lemon, butter sauce

Arturo: sautéed with fresh tomatoes, mushrooms, and onions

Broiled: in white wine and garlic butter

Oreganata: broiled and topped with seasoned breadcrumbs

Livornese: plum tomato sauce with olives, capers, and onions

Marechiaro: light tomato sauce served with whole clams (\$4.95)

Some options are seasonal. Additional charges apply for substitutions.

SOUPS

Pasta Fagioli \$8.95

White beans and pasta in a light, plum tomato broth

Stracciatella \$8.95

Spinach and egg drop soup

SIDES \$7.95

Mixed Seasonal Vegetables

Roasted Potatoes

Mashed Potatoes

French Fries (\$4.95)

Chicken Meatballs (\$9.95)

Sautéed Spinach

Sautéed Broccoli

Sautéed Broccoli Rabe (\$9.95)

Grilled Burnt Broccoli (\$9.95)

Asparagus (\$9.95)