



Island Cafe

• Dinner Menu •



Appetizers

Cold Antipasto.....\$8.95

Fresh Mozzarella, Prosciutto, Provolone, Salami & Roasted Peppers over a Bed of Lettuce

Hot Antipasto.....\$9.95

Stuffed Clams, Stuffed Eggplant, Mussels & Shrimp in a Marinara Sauce

Jalapeño Cheddar Poppers (6)\$6.95

Fried Popcorn Shrimp or Clams in a Basket.....\$7.95

Fried Mozzarella Sticks (6).....\$5.95

Buffalo Wings (8).....\$7.95

Mussels Marinara\$8.95

Little Neck Clams sautéed in Garlic & Oil (8).....\$8.95

Fried Calamari.....\$8.95

Mushrooms Stuffed with Crabmeat.....\$7.95

Jumbo Shrimp Cocktail.....\$8.95

Mozzarella Fresca.....\$8.95

Fresh Mozzarella, Roasted Peppers & Tomatoes

Veal

• All Entrees served with Soup or Salad and Pasta •

Veal Parmigiana.....\$15.95

Tender Veal Medallions lightly breaded with seasoned bread crumbs then fried and topped with melted mozzarella cheese and Red Sauce

Veal Campano.....\$17.95

Tender Veal Medallions sautéed with Artichokes, Red Roasted Peppers, & Mushrooms in a Creamy White Wine Sauce

Veal Francaise.....\$17.95

Tender Veal Medallion, lightly battered and sautéed with Lemon, White Wine and Garlic

Veal Marsala.....\$17.95

Tender Veal Medallion sautéed with fresh mushrooms in a Marsala Wine Sauce

Veal Piccata.....\$17.95

Tender Veal Medallion sautéed with Capers in a Lemon Wine sauce

Veal Piemontese.....\$17.95

Tender Veal Medallion with Sun Dried Tomatoes & Pine Nuts in a Sherry Wine Sauce

Veal Saltimbocca.....\$17.95

Tender Veal Medallion sautéed with spinach and topped with Mozzarella and Prosciutto in a white wine sauce

Veal Sorrentina.....\$17.95

Tender Veal Medallion Topped with Prosciutto, Eggplant and Mozzarella in Tomato Sauce

Veal Milanese.....\$15.95

Fried Veal Topped with Fresh Tomatoes, Garlic and Onions

Veal and Peppers.....\$14.95

Veal Sautéed with Peppers and Onions served over Pasta

Veal alla Island.....\$18.95

Tender Veal Medallions layered with Spinach, Mushrooms, Prosciutto and Mozzarella sautéed in a Marsala Sauce

Portabella Veal.....\$18.95

Veal sautéed with Portabella Mushrooms, Red Roasted Peppers and Pignoli Nuts topped with Melted Mozzarella in a Sherry Wine Sauce

Fish

• All Entrees served with Soup or Salad and Pasta •

Pasta with Red or White Clam Sauce.....\$14.95

Fresh Little Neck Clams sautéed with Garlic in Red or White Sauce

Shrimp Francaise.....\$16.95

Shrimp lightly battered and sautéed in a Lemon White Wine Sauce

Shrimp Parmigiana.....\$15.95

Jumbo Shrimp topped with melted mozzarella cheese and Red Sauce

Shrimp Scampi over Pasta.....\$15.95

Jumbo Shrimp sautéed in Garlic and Oil

Shrimp Fra Diavolo.....\$15.95

Jumbo Shrimp sautéed with red Peppers and Marinara Sauce

Shrimp Della Casa.....\$16.95

Jumbo Shrimp Sautéed with Mushrooms & Artichokes in a White Wine Sauce

Flounder Stuffed with Crabmeat.....\$15.95

Flounder stuffed with A Crab Meat and Herbed bread Crumb stuffing topped with a Light Lemon, Garlic, White Wine sauce

Calamari, or Shrimp or Mussels

Marinara.....\$15.95

Sautéed with a touch of Garlic in our Homemade Marinara Sauce served over Pasta

Capellini ai Frutti di Mare.....\$16.95

Mussels, Clams, & Shrimp in a Red or White Sauce served over Capellini

Fettuccine Portofino.....\$16.95

Scallops & Shrimp with Mushrooms in a Creamy Pink Sauce

Seafood alla Island.....\$19.95

Scallops, Shrimp, Clams, Mussels and Calamari over Angel Hair Pasta in a Marinara or White Wine Sauce

Scallops Di Casa.....\$16.95

Sea Scallops in a Sherry Wine cream Sauce served over Sautéed Spinach

Pasta

• All Entrees served with Soup or Salad and Bread •

Pasta with Red Sauce or Garlic & Oil.....\$7.95
Add Italian Sausage or Meatballs \$2.50

Pasta Bolognese.....\$13.95
Our Traditional Meat Sauce - Veal, Beef and Pork simmered in Red Sauce

Pasta Carbonara.....\$12.95
Pasta tossed with Bacon, Egg, Garlic, Oil & Parmesan Cheese

Fettuccine Alfredo.....\$13.95

Meat or Cheese Ravioli with Red Sauce ...\$10.95

Lobster Ravioli in a Creamy Pink Sauce.....\$13.95

Cheese or Meat Tortellini with Red Sauce...\$10.95

Tortellini del Ghiottone.....\$14.95
Cheese Tortellini sautéed with Mushrooms in an Alfredo Sauce

Angel Hair Primavera.....\$12.95
Broccoli, Zucchini, Mushrooms, Peppers, & Tomatoes sautéed in Garlic & Oil

Eggplant Parmigiana with Pasta.....\$11.95

Eggplant Rollatini with Pasta.....\$12.95
Battered Dipped Eggplant stuffed with Three Cheeses

Meat Lasagna.....\$10.95

Manicotti.....\$10.95

Baked Ziti.....\$10.95

Stuffed Shells.....\$10.95

Gnocchi Napoletana.....\$11.95
Gnocchi in a Red Sauce topped with Melted Mozzarella

Penne alla Vodka.....\$13.95
Add chicken -\$3.00

Penne alla Caprese.....\$12.95
Penne Pasta sautéed with Fresh Tomatoes and Mozzarella

Cavatelli & Broccoli.....\$12.95

Chicken

• All Entrees served with Soup or Salad, Pasta and Bread •

Chicken Murphy (Hot, Mild or Sweet).....\$14.95
Chicken Breast sautéed with Potatoes, Peppers and Onions served over Penne Pasta

Chicken Parmigiana.....\$14.95
Tender breast of chicken, lightly breaded with seasoned bread crumbs then fried and topped with melted mozzarella cheese and Red Sauce.

Chicken Marsala.....\$15.95
Tender Breast of Chicken sautéed with fresh mushrooms in a Marsala Wine Sauce.

Chicken Francaise.....\$15.95
Tender boneless chicken breast, lightly battered and sautéed with Lemon White Wine

Chicken Scampi.....\$14.95
Tender boneless chicken breast sautéed in Butter, Lemon, Garlic and Oil and served over Pasta

Chicken Fiorentino.....\$16.95
Chicken Breast Sautéed with Spinach and Mushrooms in a Brown Sauce

Chicken Sicilian.....\$16.95
Chicken Breast Sautéed with Eggplant, Artichoke Hearts, and Fresh Tomatoes in Garlic and Oil

Chicken Capri.....\$15.95
Chicken Breast Sautéed with Fresh Tomatoes and Spinach in a White Wine Sauce

Chicken alla Island.....\$16.95
Chicken Breasts layered with Prosciutto & Mozzarella in a White Wine Sauce

Portabella Chicken.....\$17.95
Chicken sautéed with Portabella Mushrooms, Red Roasted Peppers and Pignoli Nuts topped with Melted Mozzarella in a Sherry Wine Sauce

House Specialites

• All Entrees served with Soup or Salad and Bread •

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- Talapia**.....\$16.95
Encrusted in a Coconut, Papaya Mango Crust served with Basmati Rice
- Scallops Monte Carlo**.....\$19.95
Scallops, Shrimp, Lump Crabmeat, Sun dried Tomatoes, and Artichokes in a Creamy Pink Sauce served over Angel Hair Pasta
- Portabella Trio**.....\$19.95
Shrimp, Veal, & Chicken sautéed with Portabella Mushrooms, Pignoli Nuts and Roasted Red Peppers topped with Melted Mozzarella in a Sherry White Wine Sauce
- Artichoke Francaise**.....\$14.95
Artichoke Hearts lightly battered Dipped and served over Linguine in a Lemon White Wine Sauce
- Chicken Frosolone**.....\$16.95
Chicken sautéed with Portabella Mushrooms, Baby Shrimp, Red Roasted Peppers topped with Melted Mozzarella in a Brandy Cream Sauce
- Portobella Seafood Duo**.....\$17.95
Scallops & Shrimp sautéed with Portabella Mushrooms, Pignoli Nuts, Roasted Red Peppers, topped with melted Mozzarella in a Sherry White Wine Sauce
- Baked Italiano**.....\$14.95
Meatball, Sausage, Eggplant Rollatini, Ravioli, Stuffed Shell, and Manicotti, Baked in our Red Sauce
- Seafood Marechiara**.....\$18.95
Mussels, Shrimp, Scallops and Little Neck Clams sautéed with Fresh Tomatoes, Garlic, Olive Oil & White Wine served over Pasta
- Filet Umbriago**.....\$18.95
Fillet Mignon topped with sautéed Portabella Mushrooms and a Brandy Cream Sauce served with Mashed Potatoes and Sauteed Broccoli
- Crabcakes Scampi**.....\$18.95
Maryland Style Lump Crabcakes served over Pasta in a Scampi Sauce
- Chicken Rollatini**.....\$17.95
Chicken stuffed with Spinach, Sundried Tomatoes, Pine Nuts, Artichokes, Mozzarella cheese, Ricotta, and Parmesan Cheese then Rolled in Herbed Bread Crumbs, Sliced and served over Fettuccine in a Creamy Pink Sauce



Beef

• All Entrees served with Soup or Salad, Potato and Vegetable •

Filet Mignon 8 oz.\$17.95

New York Strip Steak 10 oz.\$16.95

Steak Oscar\$18.95

Tender Steak topped with Lump Crab Meat, Asparagus Spears & Hollandaise Sauce

Home Made Meatloaf.....\$12.95

Pork

• All Entrees served with Soup or Salad •

Pork Chops with Spicy Parmesan.....\$15.95

Two grilled chops topped with crushed red pepper, garlic, basil and a parmesan cheese crust

Pork Tenderloin Marsala.....\$15.95

Slices of Pork Tenderloin sautéed with fresh mushrooms in a Marsala Wine Sauce

Pork Chop Alla Island\$16.95

Two Grilled Pork Chops topped with Fried Potato Slices And Vinegar Hot Peppers

Pork Oscar\$18.95

Pork Tenderloin topped with Lump Crab Meat, Asparagus Spears & Hollandaise Sauce

Sausage, Peppers, & Onions\$13.95

Tossed with Penne in a Marinara Sauce