**Appetizers:**

**ABSOLUTELY SEAFOOD SALAD : $10.95**  
shrimp, calamari & scungilli in a lemon olive oil marinade

**SHRIMP COCKTAIL : $10.95**  
jumbo shrimp served with a classic cocktail sauce

**COLD ANTIPASTO : $8.95**  
Italian cold cuts, vegetables & cheeses

**CLAMS ON THE HALF SHELL : $7.95**  
served raw with a classic cocktail sauce

**FRIED CALAMARI : $9.95**  
served crispy with a spicy marinara sauce

**BAKED CLAMS OREGANATTA : $8.95**  
classic Italian style

**MOZZARELLA MARIUSCO : $7.95**  
fried mozzarella with a lemon & white wine sauce

**PRINCE EDWARD ISLAND MUSSELS : $8.95**  
sautéed in garlic & white wine or in a red sauce

**EGGPLANT ROLLATINI : $7.95**  
stuffed with ricotta and served with tomato sauce

**STUFFED PEPPERS : $8.95**  
sweet peppers stuffed with sausage meat, eggplant melted mozzarella in a light tomato sauce

**Soups:**

ABSOLUTELY SOUP**: $5.95**  
home made Italian style soup du jour

STRACCIATELLA**: $5.95**  
egg drop soup with spinach

WHITE MINESTRONE**: $5.95**  
vegetable soup with rice

TORTELLINI**: $5.95**  
cheese torttellini in a home made chicken broth

**Salads:**

**ABSOLUTELY SALAD : $8.95**  
baby greens, radicchio, walnuts, dried cranberries & gorgonzola cheese in a raspberry dressing

**CAESAR SALAD : $5.95**  
classic caesar with romaine lettuce & parmesan croutons

**WARM SPINACH SALAD : $7.95**  
with mushrooms & onions served with a classic bacon vinaigrette

**HOUSE MIXED SALAD : $7.95**  
assorted fresh greens & vegetables in an Italian vinaigrette dressing

**Pastas:**

**RAVIOLI MARIUSCO : $16.95**  
cheese ravioli with shrimp in a pink sauce

**CAPELLINI GAMBERETTO : $16.95**  
angel hair with chopped clams & shrimp in a light red sauce

**RIGATONI FILLETTO : $14.95**  
fresh rigatoni with plum tomatoes & basil

**PENNE OLIVE : $15.95**  
fresh penne with olive oil, capers, green & black olives in a very light tomato sauce

**FETTUCCINE BOLOGNESE : $14.95**  
(ground veal meat sauce)

**FETTUCCINE ALFREDO : $14.95**  
(cream sauce)

**FARFALLE PRIMAVERA : $14.95**  
fresh vegetables sautéed in garlic & olive oil over bowtie pasta

**CANECOTTE : $14.95**  
stuffed manicotti with ricotta cheese and tomato sauce

**GNOCCI PESTO : $14.95**  
(green basil, cream sauce and pignoli nuts)

**Entrees:**

**ABSOLUTELY VEAL : $19.95**  
veal stuffed with prosciutto & cheese in a light red sauce with oyster mushrooms

**VEAL MARSALA : $17.95**  
sautéed veal in a mushroom marsala wine sauce

**CHICKEN SCARPARIELLO : $15.95**  
sautéed chicken pieces with mushrooms, peppers & onions in a garlic sauce

**VEAL BRAVO : $17.95**  
seared veal scaloppini with mozzarella, fresh tomato & soprassata in a light brown sauce

**VEAL PARMIGIANO : $16.95**  
lightly breaded in a traditional tomato sauce & mozzarella

**CHICKEN PARMIGIANO : $15.95**  
lightly breaded in a traditional tomato sauce & mozzarella

**CHICKEN MONTEVERDE : $15.95**  
braised boneless chicken with broccoli & mozzarella cheese in a white wine sauce

**CHICKEN FRANCESSE : $15.95**  
chicken breast sautéed in a lemon white wine

**CHICKEN MELENSANO : $16.95**  
chicken breast with mozzarella, fresh tomato, eggplant over a brown sauce with a touch of tomato

**TILAPIA ROMANA : $15.95**  
sautéed with shallots, olive oil, fresh tomatoes, clams and mussels

**ABSOLUTELY COMBO : $13.95**  
grilled shrimp & chicken breast in a scampi style sauce served over rice

**Sea Food:**

**SALMON BIANCO : $18.95**  
roasted salmon filet with lemon & capers in a white wine sauce

**FILET OF SOFT & SHRIMP OREGANATTA : $19.95**  
broiled with seasoned bread crumbs in a lemon white wine sauce

**TILAPIA ROMANA : $18.95**  
sautéed with shallots, olive oil, fresh tomatoes, clams & mussels

**SHRIMP JALAPENO : $19.95**  
sautéed jumbo shrimp with jalapeno peppers, fresh tomatoes & onions

**ABSOLUTELY SEAFOOD : $23.95**  
calamari, shrimp, scallops, mussels & clams in a marinara sauce

**ABSOLUTELY COMBO : $17.95**  
grilled shrimp & chicken breast in a scampi style sauce served over rice

**From The Grill:**

**RACK OF LAMB : $27.95**  
roasted in amarone sauce with mushrooms & prosciutto

**FILET MIGNON : $28.95**  
grilled & served with a portobello mushroom sauce

**VEAL CHOP : $29.95**  
broiled & served with a light au jus

**LOBSTER TAILS : $31.95**  
broiled & served with lemon butter

**NEW YORK SHELL STEAK : $27.95**  
broiled shell steak pizziaola style with mushrooms, peppers & onions in a red sauce