

• *Appetizers* •

Estelle's Chicken Soup 9

Grandma's recipe to cure colds & stay thin

Roasted Asparagus 12

Parmesan cheese, black pepper & aged balsamic vinegar

Jumbo Lump Crab Cake 16

Lemon caper aioli

Roasted Beets with Goat Cheese 12

Red & golden beets thinly sliced with a salad of frisee, chevre & balsamic vinaigrette

Caprese Salad 14

Mozzarella Di Bufala, vine ripened tomato, fresh basil & Monini Fruttato Extra Virgin Olive Oil

• *Entree Salads* •

Club Salad 16

House roasted turkey, smoked bacon, tomato, crumbled bleu cheese, red onion, mixed greens & club dressing

Mark's Madison Avenue Salad 18

The ultimate chopped salad with 17 different ingredients & Italian tuna in every bite

Fred's Chopped Chicken Salad 18

Avocado, onion, tomato, string beans & pea shoots tossed with a Dijon mustard balsamic dressing

Fred's Niçoise Salad 19

Grilled tuna, baby lettuce, cucumber, olive, anchovy, tomato, haricot vert, potatoes & boiled eggs tossed in a mustard-lemon dressing

Caesar Salad 10

Classic Caesar salad with Parmesan crouton

Add grilled chicken breast **7**

Add grilled shrimp **8**

Add grilled salmon **8**

Oak Street Salad 24

Lobster, shrimp & crab mixed with green goddess dressing over mixed greens

• *Artisan Pizza* •

Made from 100 % King Arthur Flour. Our dough is kneaded and fermented in the true Neapolitan style. The mozzarella is homemade and our tomato source imports directly from the San Marzano Valley. The olive oil is Monini made from 100 % Italian olives from Spoleto, Italy

Margherita 15

Mozzarella, basil & olive oil

Wise Guy 16

Mozzarella, freshly ground
hot & sweet sausage & roasted peppers

Prosciutto with Arugula and Parmesan Cheese 18

Thinly sliced Parma ham, mozzarella & arugula

Emilia Romagna 18

Bianco Mozzarella, Parmesan,
drizzled with 12 year-old Aceto Balsamic

Pizza di Funghi 16

Roasted portabello, button and shitake mushrooms
our San Marzano tomato sauce,
mozzarella & parmesan

• *Fresh and Dried Pasta* •

Fred's Spaghetti 16

Shiitake mushrooms, asparagus,
sun-dried tomatoes & pesto

Spinach Mushroom Ravioli 16

Hand made ravioli filled with mushrooms, spinach &
ricotta cheese in a truffled Parmesan broth

Spaghetti & Meatballs 16

Traditional style

Penne di Faro al'Arrabiata 14

Whole-wheat penne with Mark's spicy "garlicky"
tomato sauce

Cavatelli 16

Italian hot & sweet sausage, broccoli rapini,
garlic & Monini olive oil

Linguine Vongole 18

Baby clams, olive oil, garlic and a touch of tomato

Braised Pork Bolognese 18

Braised pork, red wine and SanMarzano tomato with
house-made pappardelle and stravechio cheese

• *Main Courses* •

Chicken Milanese 16

Breaded thin chicken breast
served with tricolor salad

Turkey Club Sandwich 16

House roasted turkey and double-smoked bacon,
mayo, shredded lettuce & sliced tomato on New
England white bread without the crust

Certified Angus Sliced Steak Salad 26

Arugula, red onion, shaved parmesan, tomato &
French vinaigrette

Pan Seared Salmon 23

Sautéed spinach, tomato, avocado & scallion salad

Dietzler Farms Naturally-Raised

Grass-Fed Beef Burger 16

Served with our Belgian pommes frites, lettuce,
tomato, onion and a pickle.

Steak Frites 26

8oz. grilled angus ribeye with wilted spinach, Belgian
pommes frites and aioli

Crispy Ciabatta “Gene” 16

House made ciabatta baked to order, Italian tuna,
fresh tomatoes & smoked mozzarella

Crispy Ciabatta Verdura 16

Grilled eggplant, zucchini, portabella mushroom, red
onion, and red pepper with sun-dried tomato pesto &
goat cheese

• *Side Dish* •

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Belgian Pommes Frites

Sautéed Spinach

Broccoli Rapini

Jean R. Tippenhauer • Executive Chef

Sean Pharr • Executive Sous Chef

Mark Strausman • Managing Director