



Sangria

GLASS | HALF CARAFE | PITCHER

OLIVE TREE SANGRIA

Chilled Red Wine, Triple Sec, Fresh-Squeezed Citrus Juices, Cherries, Splash of Lemon Lime

WHITE PEACH SANGRIA

Crisp White Wine, Triple Sec, Fresh Citrus Juices, Peach Puree, Splash of Lemon Lime

BLUEBERRY SANGRIA

Blueberry Vodka, Berry Puree, Moscato, Pineapple Juice, Splash of Soda

TROPICAL SANGRIA

Crisp White Wine, Triple Sec, Mango Puree, Fresh-Squeezed Lime Juice, Pineapple Juice, Splash of Lemon Lime

Vino

WHITE WINE

JACOBS CREEK

Moscato, Australia

CHATEAU STE. MICHELLE

Riesling, Washington

SUTTER HOME

White Zinfandel, California

KENDALL JACKSON

Chardonnay, California

FINI

Pinot Grigio, Italy

KIM CRAWFORD

Sauvignon Blanc, New Zealand

RED WINE

14 HANDS MERLOT

Merlot, Washington

BOLLA

Chianti, Italy

JOSH CELLARS

Cabernet Sauvignon, California

BOLLA

Pinot Noir, Italy

TRIVENTO

Malbec, Argentina

MENAGE TROIS

Red Blend, Argentina

Appetizers

Appetizers Not Accompanied by Salad & Breadsticks. Salad & Breadsticks Can Be Enjoyed for \$9.50 per Person

SPINACH ARTICHOKE DIP

Spinach, Artichokes, Cream Cheese, Parmesan, Italian Bread 15.95

CALAMARI FRITTI

Served With Marinara Sauce 19.95

HAND-BREADED TENDERS

Served With Honey Mustard 18.95

OLIVE TREE CRAB PRETZEL

Crispy Soft Pretzels Baked Golden Served With Creamy Crabmeat and Melted Cheeses 18.95

TUSCAN MUSSELS

Fresh Mussels, Silky White Wine, Garlic Butter Sauce 16.95

CHICKEN WINGS

Buffalo, Plain, Barbecue, Old Bay 18.95

OLIVE TREE CRAB DIP

A Savory Mix of Lump Crabmeat, Italian Cheeses, Touch of Old Bay Served With Toasted Bread 18.95

AHI TUNA SASHIMI

Sesame Seed Encrusted Ahi Tuna, Served With Soy Sauce, Wasabi Cream 18.95

MOZZARELLA CAPRESE

Fresh Mozzarella, Tomatoes, and Fresh Basil, Balsamic Vinegar, Olive Oi 15.95

CRAB WONTONS

Homemade Wontons, Fresh Crabmeat, Melted Cheeses, Sweet Chili Sauce 18.95

GREEK SALAD

Romaine, Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, Onions, Pepperoncinis, Green Peppers, Greek Balsamic Dressing 13.50

Add Sliced Chicken - 6.95 Add Baby Shrimp - 8.95

CAESAR SALAD

Romaine, Parmesan, Croutons, Caesar Dressing 12.50

Add Sliced Chicken - 6.95 Add Baby Shrimp - 8.95

SESAME-GRILLED SALMON SALAD

Pan-Seared Teriyaki Glazed Salmon on a Bed of Greens, Tomatoes, Cucumbers, Balsamic Vinaigrette 19.95

Maryland Crab Soup 9.50

Cream of Crab Soup 10.50

Maryland Blend

Maryland Crab and Cream of Crab 10.50

Paninis & Sandwiches

Served With French Fries. Enjoy Unlimited Italian Garden Salad for \$6.25

CLASSIC CHEESEBURGER

Angus Beef, Provolone, Tomato, Lettuce, And Mayo on a Toasted Brioche Bun 16.95

CHICKEN & BACON PANINI

Grilled Chicken, Bacon, Chipotle Mayo, Cheese, Italian Country Bread 16.95

BLACKENED CHICKEN SANDWICH

Blackened Chicken, Lettuce, Tomato, Hot Sauce-Laced Mayo on Toasted Brioche 16.95

PESTO PANINI

Chicken Breast, Basil Pesto, Fresh Spinach, Mozzarella, on Grilled Italian Country Bread 15.95

HONEY HOT CHICKEN SANDWICH

Crispy Chicken Breast, Honey Hot Glaze, Homemade Coleslaw, Pickles, Mayo on a Toast Brioche Bun 16.95

BRAISED BEEF PANINI

Tender Braised Beef, Crispy Onion Straws, Melted Provolone 16.95

Fresh Dough Pizza & Flatbreads

Enjoy Unlimited Italian Garden Salad for \$6.25

BUILD YOUR OWN PIZZA

10in -12.50 Toppings: 2.50 Ea

14in -15.50 Toppings: 2.50 Ea

Pepperoni Mushrooms Peppers

Onions Jalapeños Sausage

Tomatoes Spinach Olives

Artichokes Arugula Ham

Fresh Mozzarella Banana Peppers

SEAFOOD PIZZA

A Personal Hand Crafted Pizza Made With Creamy Alfredo, Melted Italian Cheeses, Fresh Crabmeat, and Shrimp 10in - 24.95 14in - 27.95

THE SUPREME

Pepperoni, Sausage, Mushrooms, Black Olives And Green Peppers 10in - 15.95 14in - 18.95

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Pasta

SPAGHETTI MARINARA 15.95

Add Your Choice of Meatsauce, Meatballs, Italian Sausage, Mushrooms 4.10 Each

LASAGNA

Freshly Baked Homemade Lasagna, Layers of Traditional Bolognese Sauce, Mozzarella Finished Off With a Touch of Marinara 19.95

SPAGHETTI CARBONARA

Smoked Bacon and Fresh Mushrooms in Our Cream Sauce Over Spaghetti 18.95

VEGETABLE PENNE

Fresh Vegetables Sautéed In A Garlic White Wine Sauce Over Penne 18.95

CAJUN ALFREDO RIGATONI

Shrimp, Chicken, Italian Sausage, Spicy Cajun Alfredo Sauce, Red & Yellow Peppers, Rigatoni 21.95

EGGPLANT PARMIGIANA

Breaded Eggplant, Marinara, Melted Cheese, Served With Angel Hair 18.95

FETTUCCINE ALFREDO

Parmesan Cream Sauce 16.95

RAVIOLI FRESCO

Cheese Stuffed Ravioli, Fresh Spinach, Cherry Tomatoes, Artichokes, Olive Oil White Wine Sauce, Shaved Parmesan 18.95

TORTELLINI ALLA FINI

Cheese Filled Tortellinis Sautéed With Peas, Ham, and Mushrooms in Alfredo Sauce 19.95

STUFFED SHELLS

Pasta Shells Stuffed With Ricotta and Topped With Meat Sauce and Melted Cheese 18.95

CHEESE RAVIOLI

Topped With Marinara Sauce 17.95

WILD MUSHROOM LINGUINE

Wild Mushrooms Sautéed With Olive Oil, Garlic, Topped With Shaved Parmesan 18.95

ROMAN HOLIDAY

Our Oven-Baked Lasagna, Fettuccine Alfredo, And Chicken Parmigiana 24.95

PENNE TOSCANA

Penne Pasta, Ground Sausage Crumbles, Fresh Spinach, Light White Wine Cream Sauce 18.95

RIGATONI FIORENZA

Spinach, Tomato, Mushrooms, White Wine, Olive Oil, Parmesan Cheese Over Rigatoni 18.95

SAUSAGE BOLOGNESE

Crumbled Italian Sausage, Fresh Garlic Marinara Sauce Over Rigatoni Pasta 18.95

TORTELLINI ALLA VODKA

Cheese Tortellini, Cherry Tomatoes, Fresh Basil, Delicate Pink Creamy Sauce Kissed by Vodka 17.95

Chicken

CHICKEN MILANO

Sautéed Chicken, Fresh Broccoli, Creamy Alfredo Sauce Over Fettuccine Pasta 22.95

CHICKEN MEDITERRANEAN

Pan-Seared Chicken Breast, Garlic, Kalamata Olives, Tomatoes, Feta, Olive Oil Over Angel Hair 23.95

CHICKEN MARSALA

Chicken Sautéed With Mushrooms, Marsala Wine Sauce, Over Angel Hair Pasta 22.95

CHICKEN CHESAPEAKE

Sautéed Chicken Breast, Topped With our Crab Cake Mix and Imperial Sauce 39.95

BLACKENED CHICKEN ALFREDO

Blackened Chicken Tossed With Parmesan Alfredo Sauce and Homemade Fettuccine 22.95

CHICKEN MADEIRA

Sautéed Chicken, Madeira Wine Cream Sauce, Fresh Asparagus, Topped With Melted Cheese, Served With Mashed Potatoes 23.95

CHICKEN PICCATA

Pan-Fried Chicken, Mushrooms, Capers, Fresh Lemon, White Wine Garlic Butter Sauce Over Angel Hair Pasta 22.95

CHICKEN PARMIGIANA

Breaded Chicken Topped With Marinara Sauce And Mozzarella Cheese, With Angel Hair 22.95

CHICKEN SALTIMBOCA

Sautéed Chicken, Fresh Spinach, Prosciutto Ham, Mozzarella, Lemon Butter Sauce Over Angel Hair 23.95

CHICKEN VERDE

Pan-Seared Chicken Topped With Fresh Spinach, Artichokes, Melted Cheeses, Over Homemade Mashed Potatoes 24.50

CHICKEN PESTO

Sautéed Chicken, Creamy Basil Pesto, Mozzarella, Parmesan, Penne Pasta 21.95

CHICKEN FRANÇAISE

Chicken Cutlets Dredged in Seasoned Flour, Dipped in Egg, Then Gently Fried in Olive Oil and Butter, in a Fresh Lemon White Wine Sauce Served Over Angel Hair Pasta 22.95

From the Sea

MARYLAND CRABCAKE

Our Jumbo Lump Crabcake, Broiled or Fried With Your Choice of Side Dish - MKT

SEAFOOD FETTUCCINE

Crabmeat, Scallops and Shrimp Tossed With Fettuccine and our Signature Alfredo Sauce 33.95

PENNE DEL MAR

Shrimp, Crab, Sun-Dried Tomatoes, White Wine Cream Sauce Over Penne 29.95

CARAMELIZED SCALLOPS

Fresh Sea Scallops, Pan-Seared and Glazed Over a Bed of Rice Then Topped With a Teriyaki Demi Glaze and a Touch of Sesame Seeds 28.95

BROILED ROCKFISH

Fresh Rockfish, Broiled and Topped With Lemon Butter Sauce Over a Bed of Rice 22.95

SHRIMP MILANO

Jumbo Shrimp And Broccoli Sautéed in Our Alfredo Sauce Over Fettuccine 23.95

SHRIMP NAPLES

Marinated Shrimp, Mozzarella, Basil, Tomatoes, Garlic Butter Sauce, Over Angel Hair Pasta 24.95

SEAFOOD PASTA

Jumbo Shrimp, Scallops, Mussels and Fresh Spinach In a Cajun Lemon Butter Sauce Over Linguine 28.95

CAJUN GRILLED SALMON

Salmon With Cajun Seasoning, Served Over a Bed of Rice 28.95

SHRIMP SCAMPI

Jumbo Shrimp Sautéed in a White Wine and Lemon Garlic Butter Sauce Over Linguine 23.95

SHRIMP FRA DIAVOLO

Shrimp, Italian Herbs & Spices Sautéed In Our Spicy Diavolo Marinara Over Linguine 23.95

SHRIMP & CRAB TORTELLINI

Smoked Mozzarella-Filled Tortellini Pasta, Topped With Sautéed Shrimp and Crabmeat in a Pink Alfredo 34.95

FRIED JUMBO SHRIMP

Served With Homemade Cocktail Sauce and French Fries 23.95

BELL PEPPER SHRIMP PASTA

Shrimp, Sautéed Mushrooms, Spinach, Red Bell Pepper Cream Sauce Over Rigatoni Pasta 22.95

Steak & Veal

BRAISED BEEF

Tender Braised Beef, Brown Demi Glaze Sauce, Topped With Crispy Onion Straws, Served With Garlic Whipped Potatoes 22.95

VEAL SCALLOPINI

Tender Veal Prepared to Your Liking: Parmigiana, Marsala, Or Piccata Served With Angel Hair Pasta 24.95

NY STRIP STEAK

12oz New York Strip Steak Prepared to Your Liking, Topped With Garlic Butter and Served With Garlic Whipped Potatoes 35.95

Side Items

Pasta Marinara 5 | Rice 5 | Broccolini 7 | Garlic Whipped Potatoes 6
Fettuccine Alfredo 7 | Tuscan Fries 5 (parmesan, pecorino, herbs)

Entrees Are Accompanied by Garden Salad & Breadsticks.

We Politely Decline Substitutions. Modifying an Entree Can Alter the Outcome of our Signature Dish, Therefore We Cannot Be Held Accountable for the Taste if It Does Not Meet Your Standards. We Invite You To Try Another Signature Dish That Better Suits Your Palate and That our Kitchen Has Taken Time To Craft With the Freshest Quality Ingredients. 18% Gratuity Applied to Parties of 6 or More. We Respectfully Decline Operate Checks However, We Will Do our Best To Accommodate Separate Payments.