

APPETIZERS

STUFFED MUSHROOMS

With imitation crabmeat stuffing in a lemon butter sauce \$14.95

EGGPLANT ROLLATINI (Egg Battered)

Stuffed with ricotta and topped with mozzarella cheese and tomato sauce \$14.95

GRILLED OCTOPUS GF

Grilled marinated octopus, served over cannellini beans, garlic, onion, tomato and long hot peppers \$19.95

MOZZARELLA EN COROZZA

With house tomato sauce \$14.95

FRIED CALAMARI \$16.95

Add gorgonzola and hot peppers \$3.00

ZUPPA DI MUSSELS

Sautéed with garlic, fresh basil, red crushed pepper in light marinara sauce \$17.95

PORTUGUESE SHRIMP

Grilled shell on shrimp in a spicy sauce \$17.95

SALADS & SOUPS

Red wine vinaigrette, light Italian, caesar, ranch, bleu cheese, creamy garlic, and balsamic vinaigrette

Add chicken \$6.00 • Add shrimp \$12.00
Add salmon \$12.00 • Add steak \$15.00

HOUSE

Mixed greens, cherry tomatoes, onions, peppers, cucumbers, pepperoncini, olives
Sm \$6.95 / Lg \$10.95
Add feta \$4.00

ANTIPASTO

House salad topped with ham, salami, pepperoni and mozzarella cheese
Lg \$16.95

CARLOS SALAD

Tomato, cucumber, onions, kalamata olives, with lemon oil dressing \$14.95

CAESAR SALAD

Crispy romaine topped with croutons, cherry tomatoes, olives and shaved parmesan tossed with creamy caesar dressing \$16.95
Add anchovies \$2.00

BEET GOAT CHEESE

Spinach, walnuts, beets, craisins and goat cheese with our house balsamic vinaigrette \$14.95

CAPRESE SALAD

Fresh mozzarella cheese, sliced tomatoes, and fresh basil drizzled with olive oil \$14.95

PASTA FAGIOLI Cup \$4.95 / Bowl \$8.95

CROCK OF FRENCH ONION \$8.95

SOUP OF THE DAY Cup \$6.95 / Bowl \$10.95

*A gratuity charge of 20% will be charged for parties of six or more.

*No free refills on soda.

*\$5.00 Upcharge to share meal.

SEAFOOD

FRIED SHRIMP

Served with french fries and coleslaw \$26.95

FISH AND CHIPS

Fresh cod served with french fries and coleslaw \$22.95

BAKED COD

Baked with white wine lemon butter sauce, served with rice and seasoned vegetables \$24.95
Add stuffing \$4.00

MIXED GRILL SEAFOOD

Salmon, scallops, shrimp, octopus, and fish of the day
2 people \$84.95 • 4 people \$154.95

WRAPS & GRINDERS

THE STATION SPECIAL GRINDER

With ham, salami, provolone cheese, prosciutto, lettuce, tomato, onion, pepper, oil and vinegar or mayo \$17.95

STEAK GRINDER

Sliced ribeye, provolone cheese, lettuce, tomato, and mayo \$19.95

EGGPLANT PARMIGIANA

With tomato sauce and mozzarella \$16.95

CHICKEN PARMIGIANA

With tomato sauce and mozzarella \$16.95

MEATBALL PARMIGIANA

With tomato sauce and mozzarella \$16.95

BUFFALO CHICKEN WRAP

Crispy chicken tossed in buffalo sauce, lettuce, and ranch dressing served with french fries \$16.95

TURKEY & BACON WRAP

Turkey, bacon, swiss cheese, lettuce, tomato, and mayo served with french fries \$16.95

STATION WRAP

Grilled chicken, provolone, baby spinach, red pepper, red onion, and bruchetta artichoke mix, served with french fries \$17.95

PHILLY STEAK WRAP

With sautéed mushrooms, peppers, onions, swiss cheese and served with french fries \$19.95

QUESADILLA

Served with sour cream and salsa
Cheese \$13.95 • Chicken \$16.95 • Steak \$19.95
Add onions and peppers \$2.00

SHRIMP SCAMPI

Sautéed with garlic and basil, lemon butter sauce over linguini \$26.95

SHRIMP & CALAMARI FRA DIAVOLO

With hot peppers, garlic, in a spicy marinara sauce over capellini \$29.95

GRILLED SALMON

Topped with a lemon butter sauce served with rice and seasoned vegetables \$26.95
Add cajun \$3.00

LINGUINI WITH CLAM SAUCE

Red or white \$23.95

BAKED SEA SCALLOPS

Baked with white wine lemon butter sauce, served with rice and seasoned vegetables \$29.95
Add stuffing \$4.00

PASTA PLEASURES

PASTA GARLIC AND OIL \$14.95

Add chicken \$6.00 • Add shrimp \$12.00 • Add broccoli \$4.00

LASAGNA (House Made)

Layered pasta with ground beef, ricotta and mozzarella with house made tomato sauce \$21.95

CHEESE RAVIOLI

With tomato sauce \$17.95
Baked ravioli topped with mozzarella \$4.00

PASTA WITH TOMATO SAUCE

Linguini, ziti or angel hair \$14.95
Add meatball or sausage \$8.00

CAVATELLI CON BROCCOLI RABE

With Italian sausage, hot peppers, oil and garlic \$21.95

PENNE ALA VODKA \$19.95

Add chicken \$6.00 • Add shrimp \$12.00

EGGPLANT PARMIGIANA (Skinless)

Egg battered eggplant, topped with tomato sauce and mozzarella, served over penne \$19.95

TORTELLINI PORTOFINO

Sautéed peas, prosciutto and mushrooms in a creamy alfredo sauce \$21.95

RON'S RIGATONI BOLOGNESE

Sautéed ground beef with onions, celery and carrot in a light tomato sauce with touch of cream, topped with whipped ricotta \$21.95

CAPELLINI PUTTANESCA

Sautéed anchovies, capers, kalamata olives, fresh basil, diced tomato, garlic, light marinara sauce \$20.95
Add chicken \$6.00 • Add shrimp \$12.00

FETTUCCINI ALFREDO \$21.95

Tossed in a creamy butter parmesan sauce
Add chicken \$6.00 • Add shrimp \$12.00

SUBSTITUTE GLUTEN FREE PASTA \$5.00

FROM THE GRILL

NEW YORK STRIP

12 oz. USDA Prime NY Strip grilled to perfection, served with baked potato and vegetable \$34.95

RIBEYE STEAK

14 oz. USDA Prime Ribeye grilled to perfection, served with baked potato and vegetable \$34.95

STEAK ON A STONE (Raw Steak)

12 oz. New York Strip served on a hot stone with baked potato (Cook it Yourself) \$36.95

GRILLED CHICKEN BREAST

Served with baked potato and seasoned vegetables \$24.95

GRILLED PORK CHOP

16 oz. French cut grilled pork chop served with baked potato and seasoned vegetables \$31.95

GRILLED LAMB CHOPS

12 oz. Served with broccoli rabe, garlic, oil, hot peppers and roasted potatoes \$36.95

FILET MIGNON

8 oz. USDA Prime Filet served with mashed potato and seasoned vegetables with a red wine demi glaze \$44.95

MIXED GRILL MEATS

Lamb chops, pork chop, ribeye steak, and chicken wings
2 people \$89.95 • 4 people \$154.95

GLUTEN FREE

CAJUN SHRIMP WITH GLUTEN FREE PASTA

Pan seared cajun shrimp with tomato, garlic and butter wine basil sauce \$29.95

GLUTEN FREE CHICKEN VENEZIANO

Grilled chicken topped with mushroom, basil, garlic, tomato, olives in a white wine marinara sauce over gluten free pasta \$26.95

PASTA GARLIC & OIL \$16.95

Add chicken \$6.00 • Add shrimp \$20.00 • Add broccoli \$4.00

VEGAN VEGGIE STIR FRY

Over rice \$24.95

CHICKEN DISHES

CHICKEN PARMIGIANA

Breaded chicken breast topped with housemade tomato sauce and mozzarella served with penne \$20.95

CHICKEN FRANCAISE

Egg battered chicken breast sautéed in a lemon butter served with rice and steamed broccoli \$23.95

CHICKEN PICATTA

Sautéed chicken breast with broccoli, capers and olives, in a lemon butter sauce served over cheese ravioli \$23.95

CHICKEN MARSALA

Sautéed chicken breast with light onion, fresh mushrooms, in a marsala wine brown sauce with mashed potatoes and seasoned vegetables \$23.95

CRUSTED CHICKEN

Parmesan crusted chicken breast sautéed with basil and fresh tomato in a lemon butter sauce over rice \$24.95

VEAL DISHES

VEAL PARMIGIANA

Breaded veal cutlet, topped with housemade tomato sauce and mozzarella served with penne \$26.95

VEAL FRANCAISE

Egg battered veal cutlet sautéed in a lemon butter sauce with rice and steamed broccoli \$26.95

VEAL SALTIMBOCCA

Sautéed egg battered veal topped with spinach, prosciutto and mozzarella in a lemon butter sauce over rice \$27.95

VEAL PICATTA

Sautéed veal cutlet, with broccoli, capers and olives, in a lemon butter sauce served over cheese ravioli \$26.95

SIDE ORDERS

FRENCH FRIES \$7.95

PARMESAN TRUFFLE FRENCH FRIES \$11.95

SWEET POTATO FRIES \$9.95

COLESLAW \$9.95

STEAMED VEGETABLES \$8.95

PASTA WITH SAUCE OR GARLIC OIL \$10.95

BAKED POTATO \$6.95

Add cheese and bacon \$3.00

ROASTED POTATO \$6.95

MASHED POTATO \$8.95



LUNCH MENU

Before placing your order, please inform your server if a person in your party has an allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.