

Appetizers

Fresh Mozzarella, Roasted Peppers and Sun-Dried Tomatoes \$10

With micro greens and a balsamic drizzle

Grilled Fresh Water Shrimp Skewer \$12

Served over a Tuscan white bean and baby spinach sauté and drizzled with basil oil

Clams Casino \$10

Traditional style, baked with peppers, crisp bacon, onions and white wine.

Fried Calamari \$9

With a spicy sauce of tomato and fire roasted peppers.

Spiedini alla Romano \$9

Fresh house made mozzarella, battered and fried, served with a light tomato butter sauce, and finished with a touch of lemon.

House-made Sausage & Broccoli Rabe \$10

With garlic, hot peppers, extra virgin olive oil and Grana Padano Parmesan

Beef Carpaccio \$9

Thinly shaved angus beef with fresh lemon, extra virgin olive oil, baby arugula and shaved parmesan

Antipasto \$10

Thinly shaved prosciutto di Parma, aged parmigiano, soppressata, olives, marinated vegetables and assorted cheeses

Tender Veal Meatballs \$10

Fresh ground veal seasoned with garlic, ricotta and Parmigiano cheeses, served with fresh tomato sauce.

Jumbo Shrimp Cocktail \$12

With horseradish cocktail sauce and fresh lemon.

Jumbo Lump Maryland Crab Cakes \$12

Served with a whole grain mustard sauce.

Salads

New Mill House Salad \$6

Mixed greens, baby lettuces and vegetable garnishes in a balsamic vinaigrette.

New Mill Chopped Salad \$8

Chopped greens with Applewood smoked bacon, Vermont cheddar cheese, tomato, English cucumber, and red onion in a Dijon wine vinaigrette.

Traditional Caesar Salad \$7

Romaine hearts, rustic croutons and shaved Parmigiano cheese.

Granny Smith Apple Salad \$8

Granny Smith apples, dried cranberries, roasted walnuts, gorgonzola cheese Vermont cheddar cheese and mesclun greens tossed with an apple cider vinaigrette and finished with pomegranate molasses.

Roasted Beet Salad \$10

Roasted beets, baby spinach, shaved red onions and goat cheese tossed in a lemon truffle vinaigrette

Add grilled chicken to any salad \$6
Add grilled shrimp to any salad \$10

Add grilled steak to any salad \$11
Add grilled salmon to any salad \$11

Pasta

Cappellini Pomodoro \$14

Angel hair pasta in a fresh basil tomato pomodoro sauce finished with extra virgin olive oil and Parmigiano Reggiano.

Rigatoni Bolognese \$17

Fresh rigatoni tossed with a traditional beef, pork and veal tomato ragout, finished with Marsala and Parmigiano cheese.

With tender veal meatballs add \$8

Jumbo Shrimp Scampi \$25

Fresh linguine tossed with Jumbo shrimp and baby spinach in a garlic white wine lemon butter sauce

Gnocchi with Sausage and Broccoli Rabe \$20

House-made potato gnocchi tossed with house made sweet Italian sausage and broccoli rabe and finished with Parmigiano Reggiano.

Penne With Veal Saltimbocca \$19

Penne pasta tossed with a rich ragout of ground veal, prosciutto di Parma and fresh sage finished with parmesan

Linguine with Lobster Fra Diavolo \$27

Linguine and Fresh Maine lobster tossed in a spicy tomato sauce with white wine fresh herbs and extra virgin olive oil.

Chicken Cacciatore \$20

Hunters style boneless skinless chicken breasts with peppers, onions, mushrooms, tomatoes and white wine served over fresh fettuccini

Fettuccini di Parma \$21

Fresh fettuccini tossed with Applewood smoked bacon, prosciutto, and baby arugula in a butter parmesan sauce

Entrees

Chicken Cutlet \$17

With roasted potatoes, sautéed fresh vegetables and a roasted garlic caper sauce

Maple Glazed Boneless Pork Chops \$19

Served with roasted potatoes and mixed vegetables, and topped with a caramelized shallot demi-glace.

Barbequed Wasabi Glazed Salmon \$24

Seared salmon glazed with a wasabi barbeque sauce, with sesame noodles and Asian vegetables.

Crab Stuffed Sole \$25

Fresh sole stuffed with lump crab meat and topped with a red pepper lobster sauce

Grilled Veal Chop \$29

Grilled veal rib chop topped with a caramelized shallot demi glaze with mashed potatoes and fresh vegetables

Veal Osso Bucco \$28

Fork tender veal shank served with mashed potatoes and sautéed fresh mixed vegetables in a natural pan sauce

Veal Parmesan \$21

Traditional style veal cutlet with marinara, fresh mozzarella and parmesan served over pasta

8oz Certified Angus Beef Filet Mignon \$27

Served with roasted potatoes, fresh vegetables and drizzled with a red wine demi glaze

16oz Center Cut Certified Angus Beef New York Strip \$29

Served with roasted potatoes, fresh vegetables and drizzled with a red wine demi glaze

Executive Chef, Bob Martucci

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.
18% Gratuity will be added to parties of 6 or more