

# Appetizers

## Tomato and Mozzarella \$9

Vine ripe tomatoes, house-made fresh mozzarella, fresh basil and extra virgin olive oil, over baby greens

## Crispy Shrimp \$10

Served with lemon and chipotle aioli

## 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 Pandano 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.

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

## 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.

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

# Pasta

## Cappelini 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

## Penne With Grilled Chicken \$17

Basil pesto, sun dried tomatoes, extra virgin olive oil and finished with Parmigiano Reggiano cheese

## Jumbo Shrimp and Scallop Scampi \$25

Fresh linguine tossed with shrimp, scallops 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 Vongole \$21

Fresh linguine with littlenecks and Manila clams in a sauce of garlic, white wine, red pepper flakes and extra virgin olive oil.

## Veal Cacciatore \$20

Hunters style veal stew with peppers, onions, mushrooms and white wine served over fresh fettuccini

## Fettuccini with Wild Mushroom Ragout \$19

Fresh fettuccini tossed with baby spinach, wild mushrooms, truffle essence finished with parmesan

# Entrees

## Chicken Cutlet Caprese \$17

With plum tomato, fresh house-made mozzarella, fresh basil, red onion lemon and extra virgin olive oil.

## Maple Glazed Boneless Pork Chops \$19

Served with sweet potato mash and topped with a caramelized shallot demi-glace.

## Barbequed Wasabi Glazed Salmon \$22

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 red wine demi glaze with mashed potatoes and fresh vegetables

## Murray's Organic Airline Chicken Breasts \$19

Brick seared semi boneless all natural chicken breasts served with a thyme scented chicken gloss

## Veal Milanese \$21

Tender breaded veal cutlets sautéed golden brown with brown butter and a baby arugula salad

## Veal Parmesan \$21

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

## 10oz Certified Angus Beef Filet Mignon \$30

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

7oz Petit Cut \$24

## 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