



LINEAGE

italian bistro

SHARED PLATES

BALTIMORE STYLE CRABCAKE FOR TWO

Generous portion of jumbo lump blue crab, pan fried + served with Old Bay remoulade / 13

SHRIMP COCKTAIL (GF)

6 jumbo shrimp with homemade cocktail sauce, horseradish + lemon / 12

FRIED CALAMARI

Tossed in a spicy chipotle sauce or served traditionally with marinara sauce / 12

EGGPLANT STACK

Crispy eggplant layered with fresh tomatoes, mozzarella, house marinara + balsamic drizzle / 10

RISOTTO CAKES

Lightly fried risotto cakes served over a white truffle potato puree / 10

MEATBALL PARMA

Homemade meatballs, mozzarella, parmesan + ricotta in marinara / 10

SOUP & SALAD

SOUP OF THE DAY

Seasonal soups will be offered daily. See specials menu for details.

ITALIAN WEDGE SALAD (GF)

Romaine wedge, diced tomato, chunky blue cheese dressing,
crispy prosciutto crumble + balsamic glaze drizzle / 8

CAESAR (GF)

Romaine Lettuce tossed in Caesar dressing with croutons + shaved parmesan cheese / 8

HOUSE (GF)

A blend of lettuce, tomato, cucumbers, grated carrots, tri-color peppers + homemade croutons / 8
Add grilled chicken / 4 Add grilled jumbo shrimp / 2 each

Dressings: Ranch, Italian, Balsamic Vinaigrette, Blue Cheese, Caesar + Housemade Creamy Italian

Items labeled "GF" can be prepared gluten-free.

Please specify if you would like gluten-free when you place your order.

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness.

BEER CHARGE / \$2 PER PERSON WINE BOTTLE FEE / \$3

ENTREES

*All entrees are served with warm bread,
our herb-infused dipping oil + small house salad*

LINGUINE AND MEATBALLS

Linguine tossed with our signature sauce + homemade meatballs / 14

PENNE OR TORTELLINI ALFREDO

Penne or Tortellini tossed in our made from scratch Alfredo sauce / 15/17
Add fresh broccoli, spinach or roasted red peppers / 1 Add grilled chicken / 3

HOMEMADE LASAGNA

Meat lasagna layered with ricotta cheese + our signature marinara sauce / 15

EGGPLANT, CHICKEN OR VEAL PARMESAN

Hand breaded chicken, eggplant or veal topped with our signature tomato sauce + mozzarella.

Served with a side of pasta or vegetables

Eggplant / 16 Chicken / 18 Veal / 20

CHICKEN, SCROD OR VEAL FRANCAISE (GF)

Egg battered chicken, scrod or veal sautéed with white wine, lemon + butter.

Served with a side of pasta or vegetables

Chicken or Scrod / 18 Veal / 20

CHICKEN GORGONZOLA

Chicken sautéed with garlic, spinach + white wine in a light tomato
gorgonzola sauce served over linguine / 18

CAJUN CHICKEN

Chicken sautéed with garlic, white wine, scallions + roasted red peppers
in a spicy Cajun sauce served over linguine / 18

BAKED SEAFOOD

Sea scallops, scrod and baked stuffed shrimp with jumbo crabmeat stuffing + fresh lemon.

Served with a side of pasta or vegetables / 24

SHRIMP FRA DIAVOLO

Sautéed jumbo shrimp served over linguine in a spiced up version of our signature sauce / 20

SALMON PORTOFINO (GF)

Sautéed in garlic, scallions, sundried tomatoes, roasted red peppers + artichokes.

Served with a side of pasta or vegetables / 22

BLACKENED SALMON (GF)

Simply grilled with extra virgin olive oil + fresh lemon. Served with vegetables / 22

BEEF TENDERLOIN MARSALA (GF)

8 oz. center cut with sautéed mushrooms in a Marsala wine sauce.

Served with red bliss mashed potatoes or vegetables / 25

Add gorgonzola cheese / 1

Available side substitutions include: Pasta, Vegetables, French Fries or Red Bliss Mashed Potatoes

Pasta options include: Linguine, Angel hair or Penne

DESSERTS

SEASONAL DESSERT

Our seasonal desserts will be made using fresh in-season ingredients from local farms + businesses.

See specials menu for details.

ITALIAN NACHOS

Cannoli chips, hand whipped ricotta-mascarpone cream, candied orange peel,
grated dark chocolate + crushed pistachios. Perfect for sharing! / 10