

S-HALF TRAY / L-FULL TRAY

STARTERS

CALAMARI

S L

\$75 \$130

Fresh Calamari lightly coated with seasoned flour and served with spicy home-made marinara sauce.

MOZARELLA STICKS

S L

\$60 \$110

Five hand-breaded sticks, fried golden brown and served with our homemade marinara dipping sauce.

ECB CHICKEN SLIDERS

S L

\$40 \$75

Buttermilk fried or grilled chicken served with lettuce and ECB sauce on potato bun.

CHICKEN NUGGETS

S L

\$40 \$65

*Crispy white meat chicken breaded and deep fried golden brown. **Choice of Sauce.***

SCARPIELLO WINGS

S L

\$70 \$110

Marinated with Garlic & Rosemary, Pan-Fried & Tossed in a Lemon & Butter Herb Sauce. Served with Gorgonzola Dipping Sauce

BAKED CLAMS

S L

\$80 \$130

Little neck clams stuffed with our house seasoned breadcrumbs topped with romano cheese baked in clam juice until golden brown.

ECB SLIDERS

S L

\$45 \$80

Bite Sized Burgers Topped with Lettuce, American Cheese, ECB sauce.

WINGS

S L

\$60 \$100

Choose sauce: Buffalo / Sweet Chili Garlic Parmesan / Moonshine BBQ.

MEATBALLS

S L

\$75 \$130

Home-made meatballs served with our signature marinara sauce.

STUFFED MUSHROOM

S L

\$80 \$130

Mushroom Caps stuffed with Sweet Italian Sausage, Sweet Pepper & Hot Pepper Filling.

SALADS

CAESAR SALAD

S L

\$45 \$70

Romaine lettuce, Romano cheese, homemade croutons with homemade Caesar dressing. Add grilled chicken or grilled shrimp for an additional charge.

ECB WEDGE SALAD

S L

\$45 \$70

Iceberg lettuce, gorgonzola dressing, red onion, tomato pecorino cheese and fried pancetta

SPRING SALAD

S L

\$45 \$70

Mixed Greens, Tomato, Onions, Pepperoncini, Celery, Radish, Olives - Served with House Vinaigrette dressing.

AVOCADO SALAD

S L

\$65 \$95

Romaine lettuce, tomato, red onion, cucumber avocado and a touch of lemon juice

PASTA

PENNE ALLA VODKA

S L

\$65 \$105

Garlic and Oil, Romano Cheese, Basil, Parsley, House Breadcrumbs, Tomato Sauce, Vodka Cream with Sliced Onions, Garlic and Pinch of Red Pepper.

LINGUINE

S L

\$55 \$95

Garlic and Oil, Romano Cheese, Basil, Parsley, Topped with our House Breadcrumbs.

TOMATO & BASIL

S L

\$55 \$85

Garlic and oil, sauteed onions, basil & parsley, peeled tomatoes sauce

PASTA MARINARA

S L

\$55 \$105

Linguine with Home made Marinara

ALFREDO

S L

\$65 \$105

Shallots and butter, white wine, cream sauce and black pepper

RIGATONI BROCCOLI

S L

\$65 \$105

garlic and oil, romano cheese, basil & parsley, sauteed broccoli topped with our house breadcrumbs

LINGUINE & CLAMS

S L

\$70 \$110

Little neck clams sautéed with shallots, garlic, pepperoncini and white wine

S-HALF TRAY / L-FULL TRAY

ENTREES

CHICKEN PARM \$70 \$120

Breaded chicken cutlets topped with mozzarella and parmesan cheese and marinara sauce

CHICKEN MARSALA \$70 \$120

Chicken cutlets and fresh mushrooms sautéed with butter, shallots, Marsala wine and veal demi-glace served with mashed potatoes

SAUSAGE AND PEPPERS \$65 \$105

Sliced Italian sausage tossed with sauteed red and green bell peppers and onions.

NY STRIP STEAK \$145 \$210

NY Strip Steak cooked to desired temp.

SKIRT STEAK \$160 \$250

Steak cooked to desired temp.

CHICKEN FRANCAISE \$70 \$120

Chicken cutlets flour and egg dipped and sauteed with lemon butter and white wine sauce, served with roasted potato's and sauteed spinach

LASAGNA \$70 \$120

A pasta dish filled layer by layer with refreshingly fresh onions and garlic, lathered in a succulent sauce and topped with imported, premium quality mozzarella.

SALMON OREGANATA \$100 \$160

Salmon Baked in Clam Juice and Homemade Garlic Butter, Topped with our House Made Breadcrumbs.

RIB EYE \$220 \$340

22oz Rib Eye or 32oz Porterhouse Steak Cooked to Desired Temperature, Served with roasted bell peppersTopped with Homemade Garlic herb Oil.

CHICKEN A LA ROMANA \$70 \$120

Breaded chicken cutlets topped with melted mozzarella, roasted potato's, sauteed spinach, and a lemon butter caper sauce

EGGPLANT PARM \$70 \$130

Hand-breaded eggplant, lightly fried and topped with marinara and melted mozzarella. Served with a side of spaghetti.

SHRIMP SCAMPI \$110 \$170

Jumbo Shrimp with Garlic Butter and Topped with our Seasoned Breadcrumbs and Baked in Clam Juice.

PORTERHOUSE \$250 \$380

22oz Rib Eye or 32oz Porterhouse Steak Cooked to Desired Temperature, Served with roasted bell peppersTopped with Homemade Garlic herb Oil.

SIDES

SAUTEED GARLIC SPINACH \$55 \$90

Sauteed spinach with garlic and oil in chicken stock

MASH POTATOES \$40 \$70

MAC AND CHEESE \$65 \$102

Three Cheese Mac: Mozzarella, Cheddar & Gruyere

CONTADINA POTATOES \$65 \$100

Sliced idaho potato's, pan seared with garlic, oil and oregano

ONION RINGS \$45 \$75

SAUTEED BROCCOLI \$55 \$90

HAND CUT FRIES \$45 \$75

DESSERT

CHEESECAKE \$40 \$70

Classic NY Style Cheesecake Plain or Raspberry.

CHOCOLATE TORTA \$45 \$70

Rich creamy flourless chocolate cake with a hint of coffee liquor fresh cream & strawberries.

TIRAMISU \$50 \$80

Homemade lady-fingers sponge cake soaked in espresso & coffee liquor, layered with sweet & airy mascarpone & zabaglione cream. Covered with semi-sweet Belgian Chocolate Shavings.