



Insalate

Onda Mixed Greens *field of green, grape tomatoes, avocado, cucumber with creamy house dressing*

Caesar Salad *warm garlic croutons, shaved parmesan and Onda's own caesar salad dressing*

Caprese Salad *sliced tomatoes, fresh mozzarella, red onions, and balsamic vinaigrette*

Bibb Salad *bibb lettuce, endive, with creamy blue cheese dressing, roasted pine nuts, golden delicious apples, garlic fontina croutons, with creamy blue cheese*

Antipasti

Antipasti Platter *assortment of italian cured meats, roasted red peppers, provolone cheese, olives and marinated artichoke hearts*

Seafood Platter *shrimp, crab, lobster, oysters with peppernatta, with cocktail and white balsamic mustard sauce*

Fried Calamari *fresh tomato basil*

Shrimp Cocktail *served with traditional cocktail sauce*

Pan Seared Crab Cake *rock shrimp, warm cabbage salad and saffron garlic sauce*

Beef Carpaccio *fennel, red onion, roasted pepper and roma tomato salad with arugula sauce*

Crispy Mozzarella *and Angolotti fresh tomato basil, anchovies, and parmesan cream*

Minestrone *hearty vegetable soup with pasta and beans*

Pasta E Fagioli *white beans, pasta, parma ham and locatelli cheese*

Pasta

Linguini Pescatore *shrimp, lobster, scallops, crab, mussels and clams in a light tomato basil sauce and garlic herb butter*

Fettuccine Alfredo *sweet peas, cream and parmesan cheese*

Spaghettoni Carbonara *pancetta, roma tomatoes, and parmesan cream sauce*

Red or White Clam Sauce with Linguini *fresh clams sauteed in olive oil, garlic, fresh herbs, traditional red or white wine sauce*

Rigatoni Bolognese *roasted veal meat sauce, ricotta and locatelli cheese*

Maine Lobster Diavolo *3 lb. Maine lobster in a spicy red tomato basil sauce served over angel hair pasta*

Traditional Italian Lasagna *layers of roasted veal, sweet italian sausage, mozzarella, ricotta, fresh basil, parmesan cheese and marinara sauce*

Lobster Ravioli *lobster reduction, herb butter sauce*

Penne with Crab, Rock Shrimp and Scallops *white wine, tomatoes, arugula, and toasted breadcrumbs in a lemon garlic sauce*

Carne

Chicken Saltimbocca *sauteed chicken breast with prosciutto, fontina and mozzarella cheese, fresh sage, and red wine reduction*

Chicken Parmesan *pan-fried chicken breast, baked with mozzarella and tomato basil sauce*

Chicken Francaise *sauteed chicken breast dipped in egg, capers, white wine, lemon and parsley*

Veal Parmesan *pan-fried veal loin, with baked mozzarella, and tomato basil sauce*

Veal Picatta *sauteed loin of veal, white wine, capers, portabello mushrooms and lemon shallot butter sauce*

Veal Chop *pan-fried veal chop, sauteed mushrooms and veal demi*

Pesce

Atlantic Salmon *smoked salmon crust, Pinot Grigio and roasted pepper coulis*

Garlic Crusted Sea Bass *spinach, tomatoes, artichokes and lemon butter sauce*

Grilled Swordfish *field greens, tomatoes, red onion, olives and lemon balsamic vinaigrette*

Orange Roughy with Cioppino Sauce *shrimp, lobster, scallops, mussels, clams, and calamari simmered in a light tomato fish fume*

Lobster Milanese *1 lb. lightly breaded lobster tail, garlic spinach and lemon butter sauce*

Onda Specials

Osso Bucco *braised veal shank served over risotto Milanese*

Four Cheese Eggplant Rollatini *egg dipped and fried, filled ricotta, mozzarella, fontina and parmesan cheese pomodoro sauce*

Filet Mignon *10 oz. filet with blue cheese and portabello crust, scallop potatoes and veal reduction*

3 lb. Maine Lobster *stuffed with lump crabmeat arreganata creamy lemon butter sauce*