

# Loft Appetizers

## Buffalo Wings

full pound of jumbo honey buffalo wings, accompanied with celery, carrots and a homemade blue cheese dressing 7.95

## Garlic Bread

Italian bread with garlic butter sprinkled with romano cheese 2.25 / with melted mozzarella 3.50

## Fried Calamari

fresh calamari rings breaded and lightly fried, served with marinara sauce 6.95

## Bacon Wrapped Scallops

fresh sea scallops wrapped with hickory smoked bacon, baked with a honey and brown sugar glaze – served on a bed of rice pilaf 8.95

## Philo Spinach Wraps

homemade light and flaky pastry folded with a spinach and feta cheese filling. Baked golden brown and finished with tomato and herb cream sauce 7.95

## Fried Ravioli

cheese filled ravioli lightly fried then drizzled with garlic cream 7.95

## Buffalo Tenderloins

chicken tenderloins, breaded, baked and covered with Postu Loft's own spicy buffalo sauce – served with celery, carrots and homemade blue cheese dressing 6.95

## Steamed Mussels

fresh Maine mussels steamed with garlic and shallots in sweet sherry wine 6.95

# Salad

## Large Garden Salad

mixed greens, tomatoes, mushrooms, red onions, cucumber and herb croutons with our homemade creamy Italian dressing 5.95 with grilled chicken 7.95

## Caesar Salad

freshly tossed romaine lettuce with our own Caesar dressing, herb croutons and shredded parmesan cheese 6.95 / with grilled chicken 8.95 / with chilled shrimp 10.95

## Portabello Mushroom Salad

marinated flame-grilled portabella mushrooms placed atop seasoned greens and sliced roma tomatoes, tossed with a Balsamic vinaigrette 7.95

# Pasta

## Spaghetti, Ziti, Linguine

with marinara or meat sauce 7.95 side meatballs 1.50 side sausage 2.00

## Lasagna

fresh pasta layered with beef, sausage, and a blend of ricotta, mozzarella, romano and parmesan cheeses topped with meat sauce 10.95

## Manicotti

fresh pasta sheets rolled and stuffed with chicken and ricotta cheese topped with mozzarella cheese and our homemade meat sauce 11.95

## Fettuccine Alfredo

egg fettuccine noodles smothered in our homemade alfredo sauce 11.95

## Tortellini Pesto

tri-colored cheese filled tortellini tossed in a light pesto cream sauce 11.95

## Farmers Market Pasta

grilled garden vegetables sautéed in olive oil and fresh herbs, served over linguine and sprinkled with romano cheese 11.95 / with marinated grilled chicken 13.95

# Chicken

## Chicken Ziti Broccoli

chicken sautéed in garlic butter with broccoli, flamed with white wine and tossed with ziti and romano cheese 12.95

## Chicken Florentine

breaded breast of chicken with a spinach and mushroom stuffing over a garlic cream sauce 13.95

## Chicken Marsala

sautéed breast of chicken in a marsala wine sauce topped with mushrooms 14.95

## Chicken Parmesan

boneless breast of chicken lightly breaded, topped with our homemade sauce and baked with mozzarella cheese 12.95

## Chicken Piccata

boneless breast of chicken sautéed with capers in a garlic, lemon, white wine and butter sauce 14.95

## Chicken Dijon

two boneless breasts of chicken sautéed with mushrooms and artichoke hearts in a creamy dijon sauce \$14.95

# Veal & Beef

## Veal Parmesan

*tender veal pounded and breaded, topped with our homemade meat sauce and baked with mozzarella cheese* 15.95

## Veal Saltimbocca

*sautéed veal medallions with fresh herbs, topped with prosciutto ham and baked with provolone cheese* 17.95

## Veal Piccata

*tender veal medallions sautéed with capers in a garlic, lemon, white wine and butter sauce* 16.95

## Surf & Turf

*a choice 10 oz. sirloin strip steak with two jumbo seafood stuffed shrimp* 17.95

## Tender Beef Tips

*flame-grilled topped with assorted peppers, mushrooms and onions, finished with a port wine, shallot demi-glaze and accompanied with garlic bread* 14.95

# Seafood

## Seafood Pie Florentine

*fresh lobster, large gulf shrimp, sea scallops and haddock baked in a spinach and herb cheese sauce, topped with seasoned crumbs* 17.95

## Baked Haddock

*Baked in butter and lemon and topped with seasoned crumbs* 14.95

## Broiled Scallops

*broiled in butter and lemon and topped with seasoned crumbs* 14.95

## Baked Stuffed Shrimp

*5 large gulf shrimp with seafood stuffing baked in wine and butter* 15.95

## Loft Shrimp Scampi

*6 large gulf shrimp sautéed in garlic butter, white wine, fresh basil and lemon served over linguine* 15.95

## Linguine with White Clam Sauce

*fresh chopped clams in a garlic, herb and lemon sauce atop linguine with garlic bread* 11.95

## Lobster Raviolis

*fresh Maine lobster placed over homemade stuffed lobster raviolis, laced with Newburg sauce* 19.95

# Loft Specialties

## Grilled Chicken and Spinach Ravioli

*fresh ravioli stuffed with spinach and roasted garlic topped with grilled chicken, artichoke hearts, and chopped tomatoes, laced with a tomato and herb cream sauce* 14.95

## Pasta Loft's Combo

*lasagna, chicken parmesan, veal parmesan, meatball, and sausage, all topped with homemade meat sauce* 16.95

## Lobster and Fillets Béarnaise

*fresh lobster meat placed atop flame-grilled choice twin tenderloin fillets, laced with béarnaise sauce* 19.95

## Salmon Francis

*fresh flame-grilled salmon fillet with large gulf shrimp, laced with a lemon dill cream sauce* 15.95

## Chicken Bow-Tie

*marinated grilled chicken, mushrooms and tomatoes tossed in pesto sauce served with bow-tie pasta* 12.95

## Chicken Cacciatore

*fresh chicken tenders sautéed with assorted peppers, onions and mushrooms, blended in a sweet vermouth marinara served over linguine* 15.95

## Eggplant Parmesan

*golden battered eggplant layered with our own marinara sauce and baked with a blend of Italian cheeses* 14.95

◆ all dinner entrees served with soup and Loft salad with choice of spaghetti, ziti, or french fries ◆  
\$3.00 plate charge on shared meals