



APPETIZERS

- STEAMED MUSSELS - Mussels in a fresh tomato garlic white wine broth \$ 16
- FRIED CALAMARI - lightly battered and golden fried with pepperoncini \$ 15
- MEDITERRANEAN SHRIMP - Tossed in a scampi sauce, pancetta and white beans \$ 14
- PROSCIUTTO MOZZARELLA - Fresh mozzarella wrapped in prosciutto drizzled with a balsamic vinegar reduction & basil \$ 10
- MARYLAND LUMP CRABCAKES - Topped with chipotle sauce \$ 16
- LOBSTER RAVIOLI - Striped lobster ravioli tossed with a pink sauce \$ 15
- CHAR BROILED OCTOPUS - Tossed in a scampi sauce, pancetta and chick peas \$ 15
- CLAMS CASINO - Littleneck Clams Baked with Bacon, Garlic & Parmesan Breadcrumbs \$ 15
- BRUCHETTA - Toasted ciabatta bread topped with caramelized onions, roasted peppers & gorgonzola cheese \$ 12
- BAKED EGGPLANT - Baked and stuffed with Ricotta cheese and fresh Basil \$ 11.99

SALADS

Add: Chicken \$ 7.00      3 Shrimp \$ 9.00      3 Steak Tips \$ 9.00

- CAPRESE - Vine-ripened tomatoes, fresh basil and mozzarella, topped with aged balsamic vinegar and extra virgin olive oil \$ 12
- MIXED BABY GREENS - Vine-ripened tomatoes, red onions and Kalamata olives tossed with balsamic vinaigrette \$ 10
- ECCO HOUSE SALAD - Baby mixed greens in homemade balsamic vinaigrette with sugar-glazed pecans, pears and gorgonzola cheese \$ 12
- \*CAESAR - Romaine lettuce tossed with homemade Caesar dressing and toasted garlic crostini \$ 13
- WEDGE SALAD - Iceberg lettuce with bacon bits, carrots, tomatoes, cucumbers, Italian croutons and bleu cheese dressing \$ 12
- GRILLED FLAT BREAD - Cheese pizza topped with mixed green & white balsamic vinaigrette \$ 16

ENTREES

- SEAFOOD FRA DIAVOLO - Shrimp, mussels, scallops, clams and calamari tossed with a spicy pomodoro sauce served over linguini \$ 25
- LEMON CHICKEN - Chicken breast sautéed with garlic white wine, caper lemon sauce over linguini \$ 21
- EGGPLANT PRIMAVERA - Breaded eggplant tossed with spinach over a choice of pasta, tomatoes, fresh mozzarella, basil, roasted peppers and fresh garlic \$ 18
- SHRIMP SCAMPI - Sautéed shrimp tossed with fresh garlic, tomatoes and basil in white wine sauce over linguini \$ 23
- CHICKEN MARSALA - Sautéed chicken breast tossed with crimini mushrooms and Marsala wine, served over linguini \$ 20
- CHICKEN PARMIGIANA - Served with fresh pomodoro sauce and pasta \$ 25
- EGGPLANT PARMIGIANA - Served with fresh pomodoro sauce and pasta \$ 19
- SHRIMP & SCALLOPS - Sautéed in a lemon cream basil sauce tossed with diced tomatoes & onions served over linguini \$ 23
- ECCO CLAMS - Tossed with fresh tomatoes in a white scampi sauce or a red pomodoro sauce \$ 21
- HOMEMADE VEAL PARMIGIANA - Served with a side of pasta \$ 26
- NORTHERN CIOPPINO - Shrimp, clams, scallops and mussels simmered in a saffron tomato broth with Tuscan beans and pancetta served over linguini (A bit spicy) \$ 28
- CHICKEN POMODORO - Chicken stuffed with fresh mozzarella, served over linguini with fresh tomato sauce \$ 24
- CHICKEN OR SHRIMP ARRABIATA - Chicken or shrimp in a spicy tomato sauce with roasted garlic and Italian parsley over ziti Chicken \$ 20 Shrimp \$ 23
- LOBSTER RAVIOLI - Striped stuffed with lobster in a pancetta and spinach cream sauce \$ 21
- CHICKEN OR MUSSELS ALLA VODKA - Sautéed chicken or mussels with fresh garlic and a pink vodka sauce over linguini \$ 20
- PROSCIUTTO ALFREDO - Sautéed prosciutto mushrooms and peas in a cream Alfredo sauce served with fresh fusilli pasta \$ 20
- SEAFOOD RISOTTO - Shrimp, mussels, scallops, clams and calamari tossed with saffron, pancetta, roasted red peppers served over seasoned risotto \$ 27
- CHICKEN BROCCOLI ZITI - Chicken sauteed with broccoli, garlic butter & Alfredo lemon cream sauce \$ 20
- BOLOGNESE SAUCE - Tossed with fresh pappardelle pasta \$ 22

*All entrees below are served with vegetables and starch of the day*

- GREMOLATA - Fish of the Day grilled and topped with lemon zest, Italian parsley and crushed red peppers (choice: over salad) Market Price
- FILET MIGNON - Topped with melted gorgonzola cheese and a port wine demi sauce \$ 35
- ECCO'S CHICKEN SALTIMBOCCA - Stuffed with mushrooms, asiago cheese, baby arugula, roasted peppers, prosciutto served with a marsala demi sauce \$ 26
- SIRLOIN STEAK - With Tuscan seasonings and served with steak fries \$ 33

*\*Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.  
\* Please inform your server of any food allergy.*



## LIBATIONS



### KEY LIME MARTINI

Smirnoff Vanilla, Malibu Rum,  
pineapple juice and a lime

### POMEGRANATE MARTINI

Smirnoff Pomegranate, pomegranate  
juice and pineapple

### KETEL ONE KOSMO

Ketel One Citroen, Triple Sec, lime juice  
and a splash of cranberry juice

### ECCO'S MANHATTAN

Jack Daniels Honey Whiskey, Cointreau and  
a splash of ginger ale

### MALIBU-TINI

Malibu Coconut Rum, Melon & Mango Rums  
joined together with a splash of cranberry juice and  
pineapple juice

### OLD FASHIONED

David Nickleson Reserve Bourbon, Ango, Pechauds,  
orange, sugar syrup, orange oils

### MAPLE MELETTI OLD FASHIONED

Bulleit Bourbon, Meletti Amaro, Maple Syrup,  
dash angio, Orange oil

### ESPRESSO MARTINI

Tia Maria, Borghetti Espresso, Cold Brew  
espresso bean garnish

### ECCO'S MARGARITA

Don Julio Blanco, Blood Orange, Agave Syrup,  
Galliano Rosso

### ESPRESSO CREAMY MARTINI

Baileys, Kahlua, Smirnoff vanilla and  
a shot of Espresso

### HERSHEY'S KISS

Godive Chocolate Liqueur, Godive White Chocolate  
Liqueur and Smirnoff vanilla

### ISLAND BREEZE

Malibu Coconut Rum, Peach Schnapps, Orange Juice  
and cranberry juice

### RED OR WHITE SANGRIA

## BOTTLED BEER

Amstel Light • Budweiser - Bud Light • Clausthaler (Non-Alcoholic)  
Coors Light • Corona • Corona Light • Blue Moon • Michelob Ultra • Miller Lite  
Morretti • Sam Adams • Peroni • Stella Artois

### SPARKLING & CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Zonin Prosecco Brut, <i>Italy</i> (Splits)	9.50	32.00
Mumm Brut Prestige, NV, <i>California</i>		38.00
Zonin Prosecco, <i>Italy</i> (187ml)		32.00

### WHITE WINES

	<i>Glass</i>	<i>1/2 Carafe</i>
Zonin Pinot Grigio, <i>Italy</i>	10.00	19.00
C.K. Mondavi Chardonnay, <i>CA</i>	10.00	19.00
C.K. Mondavi White Zinfandel, <i>CA</i>	10.00	19.00
		<i>Bottle</i>
Ruffino "Lumina" Pinot Grigio, <i>Italy</i>	11.00	33.00
Schlink Haus Riesling, <i>Germany</i>	11.00	34.00
Sterling Chardonnay, <i>CA</i>	11.00	36.00
Hess Shirttail Chardonnay, <i>CA</i>	11.00	40.00
Arona Sauvignon Blanc, <i>New Zealand</i>	11.00	33.00
Villa Pozzi Moscato, <i>Italy</i>	11.00	32.00
Arrumaco Rose, <i>Spain</i>	11.00	32.00

### RED WINES

	<i>Glass</i>	<i>1/2 Carafe</i>
C.K. Mondavi Merlot, <i>CA</i>	10.00	19.00
C.K. Mondavi Cabernet Sauvignon, <i>CA</i>	10.00	19.00
Zonin Montepulciano, <i>Italy</i>	10.00	19.00
Zonin Chianti, <i>Italy</i>	10.00	19.00
		<i>Bottle</i>
Shoofly Shiraz, <i>Australia</i>	12.00	32.00
Finca El Origen Malbec, <i>Argentina</i>	12.00	32.00
Ruffino Chianti DOCG, <i>Italy</i>	12.00	33.00
Allegrini Valpolicella, <i>Italy</i>	12.00	36.00
Brancott Pinot Noir, <i>NZ</i>	12.00	39.00
Rosenblum Zinfandel, <i>CA</i>	9.50	32.00
Campo Viejo Tempranillo, <i>Spain</i>	9.50	32.00
Sterling Meritage, <i>CA</i>	11.00	36.00
Josh Cellars Merlot, <i>CA</i>	11.00	33.00
Sterling Cabernet, <i>CA</i>	12.00	40.00
Josh Cellars Reserve Cabernet, <i>CA</i>	16.50	60.00
Allegrini Amarone, <i>Italy</i>		95.00
Quilt Cabernet, <i>CA</i>		65.00
Caymus Cabernet, <i>CA</i>		125.00

### SPLIT (375ML)

Quilt Cabernet, <i>CA</i>	38.00
Faust Cabernet, <i>CA</i>	49.00
Terrabianca Campaccio, Super Tuscan, <i>Italy</i>	45.00

Please drink responsibly.

