

Soup

Ask your server for the soup of the day

7.95

Insalata

*CAESAR

Romaine hearts, croutons, creamy Caesar dressing, Parmigiano

7.95

HEARTS OF PALM

Avocado, sweet onions, Mozzarella di Bufala, capers, Italian vinaigrette

9.95

HOUSE SALAD

Mixed greens, carrots, tomato, red onions, Italian vinaigrette

6.95

Antipasti

ANTIPASTO PLATTER

Parmigiano, Mozzarella di Bufala, pork salume, salami, prosciutto, pickled vegetables, roasted peppers, pesto

14.95

CALAMARI FRITTI

Crispy calamari, pepperoncini, zucchini, marinara

10.95

CAPRESE

Mozzarella di Bufala, tomato, fresh basil

12.95

BRUSCHETTA

Goat cheese, grilled vegetables, balsamic cream

8.95

GRILLED MARGARITA FLATBREAD "PIZZA"

Mozzarella di Bufala, Roma tomato, tomato sauce, fresh basil

8.95

GRILLED SALUME FLATBREAD "PIZZA"

Mozzarella, tomato, pork salume, balsamic, fresh basil

11.95

SHRIMP COCKTAIL

Black tiger prawns, fresh basil, lemon scented vodka cocktail sauce

15.95

STUFFED MUSHROOMS

Italian sausage, goat cheese, caramelized onions, herb beurre blanc

9.95

MEATBALLS

Veal, pork and beef blend, marinara, Mozzarella

9.95

Pasta

CHEESE RAVIOLI

Marinara, Italian cheese blend

16.95

LOBSTER RAVIOLI

Lobster, Brandy cream sauce

28.95

TRUFFLE RAVIOLI

Black truffle cream, roasted mushrooms, Italian cheese blend

22.95

EGGPLANT "LASAGNA"

Layers of eggplant, ricotta, mozzarella, parmesan cheese

16.95

LASAGNA BOLOGNESE

Baked fresh to order

18.95

FETTUCINI PRIMAVERA

Roasted seasonal vegetables, garlic, olive oil

16.95

SEAFOOD LINGUINI

Clams, shrimp, mussels, guanciale, lemon, white wine

20.95

FETTUCINI ALFREDO

Alfredo cream, *with chicken 17.95, with shrimp 21.95*

15.95

SUNDAY GRAVY

Rigatoni, slow roasted pork, beef and sausage, ricotta, tomato sauce

22.95

"SPAGHETTI" & MEATBALLS

Bucatini pasta, tomato, basil, meatballs (veal, pork, & beef blend)

18.95

Gluten Free Options Available

20% gratuity will be added automatically to all parties of 6 or more

Entrées

FILET OF SOLE Broccolini, fingerling potatoes, cherry tomatoes, pork salume, Meunière sauce	22.95
SALMONE Grilled organic Scottish salmon, spinach, roasted artichoke, corn ragù, Dijon citrus sauce	24.95
CIOPPINO Fennel scented tomato broth, mussels, clams, shrimp, calamari	25.95
SHRIMP SCAMPI Bucatini pasta, basil, cherry tomato, lemon butter sauce	24.95
ALASKAN KING CRAB LEGS 24oz of split crab legs, drawn butter, Choice of potato, pasta, or broccolini	65.00 (24oz) 45.00 (16oz)
CHICKEN DI ANGELO Sautéed mushrooms, artichokes, Kalamata olives, white wine-butter sauce, broccolini	22.95

VEAL OSSO BUCCO Braised bone in veal shank, fettuccini – Our Signature Specialty	36.95
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PICCATA Chicken or veal, lemon, capers, white wine, broccolini	18.95 Chicken/23.95 Veal
MARSALA Chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano	18.95 Chicken/23.95 Veal
PARMIGIANO Chicken or veal, mozzarella, bucatini pasta, marinara, Parmigiano	18.95 Chicken/23.95 Veal

Alla Griglia

FROM THE GRILL	
FILET OF BEEF 8oz/5oz	30.95 8oz/27.95 5oz
USDA PRIME NY STEAK 16oz	36.95
USDA PRIME RIB-EYE 16oz	36.95
LAMB CHOPS	34.95
Grilled lamb chops, roasted fingerling potatoes, corn ragù, Madeira mint demi-glace	

- SURF & TURF OPTION -

Add prawns or lobster tail for a classic Surf and Turf Dinner.
Black tiger prawns (3) add \$12, Lobster tail \$20 (5oz) / \$45 (12oz), King crab legs \$35 (12oz)

Contorni

SIDE DISHES	
GRILLED ASPARAGUS	6.95
BROCCOLINI	4.95
MASHED POTATOES Add Black Truffle + \$5	3.95
CRISPY POTATOES	4.95
BAKED POTATO	3.95
TRUFFLE FRIES	9.95
GARLIC CHEESE BREAD	5.95

***Consumer Advisory** - The consumption of raw or undercooked foods such as eggs, milk, beef, pork, fish, poultry, shell stock, etc. may increase your risk of food borne illness, especially in case of certain medical conditions

Health Warning - Drinking wine, beer, and other alcoholic beverages during pregnancy can cause birth defects. (drink responsibly)