

## 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

Burrata, tomato, fresh basil

12.95

### CARPACCIO DI MANZO

Shaved beef tenderloin, capers, mustard cream, wild arugula, parmigiano cheese, balsamic

14.95

### 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 TRUFFLE SALUME FLATBREAD "PIZZA"

Mozzarella, hot capocollo, truffle cream, winter truffle, wild arugula, balsamic

14.95

### 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

### BUTTERNUT SQUASH RAVIOLI

Brown butter, sage, cinnamon, nutmeg, pine nuts, parmigiano cheese

18.95

### 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, parmigiano cheese

16.95

### LASAGNA BOLOGNESE

Baked fresh to order

18.95

### POTATO GNOCCHI BOLOGNESE

Homemade Bolognese, pecorino romano cheese

16.95

### SEAFOOD LINGUINI

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

22.95

### 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

<b>FILET OF SOLE</b> Broccolini, fingerling potatoes, cherry tomatoes, pork salume, Meunière sauce	22.95
<b>SALMONE</b> Grilled organic Scottish salmon, spinach, roasted artichoke, corn ragù, Dijon citrus sauce	24.95
<b>HALIBUT</b> Pan seared Alaskan halibut, palermitana sauce (green olives, cherry tomato, garlic, capers, fresh oregano), broccolini	34.95
<b>SHRIMP SCAMPI</b> Bucatini pasta, basil, cherry tomato, lemon butter sauce	24.95
<b>ALASKAN KING CRAB LEGS</b> 24oz of split crab legs, drawn butter, Choice of potato, pasta, or broccolini	65.00 (24oz) 45.00 (16oz)
<b>SHORT RIBS</b> Braised short ribs, cheese polenta, baby carrots, cabernet sauvignon tomato sauce	34.95
<b>VEAL OSSO BUCCO</b> Braised bone in veal shank, fettuccini – Our Signature Specialty	39.95
<b>PICCATA</b> Chicken or veal, lemon, capers, white wine, broccolini	18.95 Chicken/23.95 Veal
<b>MARSALA</b> Chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano	18.95 Chicken/23.95 Veal
<b>PARMIGIANO</b> Chicken or veal, mozzarella, bucatini pasta, marinara, Parmigiano	18.95 Chicken/23.95 Veal

# Alla Griglia

FROM THE GRILL	
<b>FILET OF BEEF</b> 8oz/5oz	31.95 8oz/27.95 5oz
<b>USDA PRIME NY STEAK</b> 16oz	38.95
<b>USDA PRIME RIB-EYE</b> 16oz	38.95
<b>LAMB CHOPS</b>	34.95
Grilled lamb chops, roasted fingerling potatoes, corn ragù, Madeira mint demi-glace	
<b>VEAL CHOP</b>	44.95
Grilled veal chop, crispy potato, shaved parmigiano cheese	
<b>OVER TOP</b>	3.95
Brandy peppercorn sauce, hollandaise sauce, or béarnaise sauce	

## - 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	
<b>GRILLED ASPARAGUS</b>	8.95
<b>BROCCOLINI</b>	4.95
<b>MASHED POTATOES</b> Add Black Truffle + \$5	3.95
<b>CRISPY POTATOES</b>	4.95
<b>BAKED POTATO</b>	3.95
<b>TRUFFLE FRIES</b>	9.95
<b>GARLIC CHEESE BREAD</b>	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)