

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, 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

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

10.95

MEATBALLS

Veal, pork and beef blend, marinara, Mozzarella

9.95

Pasta

BUCATINI ALA CARBONARA

Pancetta, cured egg yolk, garlic, peas, cream, Parmigiano
with chicken \$22.95, with shrimp \$26.95

20.95

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

16.95

LASAGNA BOLOGNESE

Baked fresh to order

18.95

SHORT RIBS PAPPARDELLE

Braised short ribs, pappardelle pasta, cabernet sauvignon tomato sauce

24.95

SEAFOOD LINGUINI

Clams, shrimp, mussels, pork 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. Please note that our restaurant is not set up as a strictly gluten free environment.
20% gratuity will be added automatically to all parties of 6 or more*

Entrées

FILET OF SOLE	22.95
Broccolini, fingerling potatoes, cherry tomatoes, pork guanciale, Meunière sauce	
SALMONE	24.95
Grilled organic Scottish salmon, spinach, roasted artichoke, corn ragù, Dijon citrus sauce	
HALIBUT	34.95
Pan seared Alaskan halibut, lemon, garlic cream sauce, julienne vegetable medley	
SHRIMP SCAMPI	24.95
Bucatini pasta, basil, cherry tomato, lemon butter sauce	
ALASKAN KING CRAB LEGS	65.00 (24oz)
24oz of split crab legs, drawn butter, Choice of potato, pasta, or broccolini	
	45.00 (16oz)

VEAL OSSO BUCCO	39.95
Braised bone in veal shank, fettuccini – Our Signature Specialty	

CHICKEN CACCIATORE	22.95
Bucatini pasta, tomato, onion, capers	
PICCATA	18.95 Chicken/23.95 Veal
Chicken or veal, lemon, capers, white wine, broccolini	
MARSALA	18.95 Chicken/23.95 Veal
Chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano	
PARMIGIANO	18.95 Chicken/23.95 Veal
Chicken or veal, mozzarella, bucatini pasta, marinara, Parmigiano	

Alla Griglia

FROM THE GRILL	
FILET OF BEEF	8oz/5oz 31.95 8oz/27.95 5oz
USDA PRIME NY STEAK	16oz 38.95
USDA PRIME RIB-EYE	16oz 38.95
LAMB CHOPS	34.95
Grilled lamb chops, roasted fingerling potatoes, corn ragù, Madeira mint demi-glace	
OVER TOP	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	
GRILLED ASPARAGUS	8.95
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)