

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, mixed greens, baby heirloom tomato, Mozzarella di Bufala, capers, Italian vinaigrette

10.95

HOUSE SALAD

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

6.95

GARDEN SALAD

Baby kale, mixed greens, candied walnuts, caramelized onion, strawberry/pomegranate dressing

8.95

Antipasti

ANTIPASTO PLATTER

Parmigiano, Mozzarella di Bufala, Pecorino Romano, Umbriaco, pork salume, salami, prosciutto, pickled vegetables, grilled eggplant, roasted peppers

15.95

CALAMARI FRITTI

Crispy calamari, pepperoncini, marinara

10.95

CAPRESE

Mozzarella di Bufala, tomato, fresh basil

12.95

CARPACCIO DI MANZO

Shaved beef tenderloin, capers, mustard cream, wild arugula, Parmigiano, balsamic

14.95

BRUSCHETTA

Citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil

9.95

GRILLED MARGARITA FLATBREAD "PIZZA"

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

8.95

GRILLED CAJUN SHRIMP FLATBREAD "PIZZA"

Cajun shrimp, pesto, mozzarella, cherry tomato, truffle cream balsamic, fresh oregano

15.95

SHRIMP COCKTAIL

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

15.95

STUFFED MUSHROOMS

Portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onions, herb beurre blanc

10.95

MEATBALLS

Veal, pork and beef blend, marinara, Mozzarella

9.95

Pasta

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

PENNE CHECCA

Pomodoro sauce, mozzarella, fresh basil, pesto, *with chicken* \$21.95

16.95

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

PASTA VEGETARIANA

Garganelli pasta, eggplant, broccolini, cherry tomato, kalamata olives, red & yellow peppers, pine nuts, pesto

18.95

"SPAGHETTI" BOLOGNESE

Bucatini pasta, tomato, basil, meat sauce

16.95

"SPAGHETTI" & MEATBALLS

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

18.95

Entrées

FILET OF SOLE 22.95
Broccolini, fingerling potatoes, cherry tomatoes, pork guanciale, Meunière sauce

SALMONE 24.95
Grilled organic Scottish salmon, arugula salad mix, roasted artichoke, Fresno peppers, cherry tomato, citrus Dijon sauce

SEA BASS 36.95
Pan-seared sea bass, grilled asparagus, Diablo sauce

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 DI ANGELO 22.95
Sautéed mushrooms, artichokes, Kalamata olives, oregano, broccolini, white wine butter sauce

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.

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