

## Zuppa / Insalata

<b>SOUP OF THE DAY</b> Ask your server for the soup of the day	8.95
<b>*CAESAR</b> Romaine hearts, croutons, creamy Caesar dressing, Parmigiano	8.95
<b>*HEARTS OF PALM</b> Avocado, sweet onions, mixed greens, baby heirloom tomato, Mozzarella di Bufala, Capers, Italian vinaigrette	11.95
<b>*HOUSE SALAD</b> Mixed greens, carrots, tomato, red onions, Italian vinaigrette	7.95
<b>BURRATA SALAD</b> Burrata cheese, prosciutto wrapped melon, heirloom tomato, mixed greens with citrus vinaigrette, truffle balsamic glaze and garlic crostini	13.95

## Antipasti

<b>ANTIPASTO PLATTER</b> Parmigiano, Mozzarella di Bufala, pecorino romano, umbriaco, hot capicola, prosciutto Finocchiona salumi, , pickled vegetables, roasted peppers, olives and Parmesan Crostini	16.95
<b>CALAMARI FRITTI</b> Crispy calamari, pepperoncini, marinara	11.95
<b>CAPRESE</b> Mozzarella di Bufala, heirloom tomato, fresh basil	12.95
<b>CARPACCIO DI MANZO</b> Shaved beef tenderloin, capers, mustard crema, parmigiano, balsamic glaze, with arugula And citrus vinaigrette	14.95
<b>BRUSCHETTA</b> Citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil	9.95
<b>SALUMI FLATBREAD "PIZZA"</b> Mozzarella cheese, hot capicola, wild arugula, cherry tomatoes, marinara sauce, and ricotta salata cheese with balsamic	14.95
<b>SHRIMP COCKTAIL</b> Black tiger prawns, fresh basil, lemon scented vodka cocktail sauce	15.95
<b>STUFFED MUSHROOMS</b> Portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onions, herb beurre blanc	10.95
<b>MEATBALLS</b> Veal, pork and beef blend, marinara, Mozzarella	9.95

## Pasta

<b>LOBSTER RAVIOLI</b> Lobster, Brandy cream sauce	30.95
<b>TRUFFLE RAVIOLI</b> Black truffle cream, roasted mushrooms, Italian cheese blend	28.95
<b>PESTO CHEESE RAVIOLI</b> Pesto, parmigiano, cherry tomatoes, pine nuts	20.95
<b>EGGPLANT "LASAGNA"</b> Layers of eggplant, ricotta, mozzarella, Parmigiano	17.95
<b>LASAGNA BOLOGNESE</b> Baked fresh to order	20.95
<b>PASTA ALA PRIMAVERA</b> Penne, grilled vegetables, fresh oregano, sun-dried tomatoes, piquillo pepper sauce	18.95
<b>TUSCANA PASTA</b> Rigatoni, Italian mild link sausage, baby kale, fresh pomodoro sauce with fresh basil And ricotta salata cheese	22.95
<b>SHRIMP TOSCANO</b> Bucatini, shrimp, lemon garlic white wine, mushrooms, baby kale, cherry tomato, chili flake, fresh oregano and basil	28.95
<b>SEAFOOD LINGUINI</b> Clams, shrimp, mussels, pork guanciale, lemon, white wine	27.95
<b>FETTUCINI ALFREDO</b> Alfredo cream, <i>with chicken 22.95, with shrimp 26.95</i>	18.95
<b>"SPAGHETTI" BOLOGNESE</b> Bucatini pasta, tomato, basil, meat sauce	17.95
<b>"SPAGHETTI" &amp; MEATBALLS</b> Bucatini pasta, tomato, basil, meatballs (veal, pork, & beef blend)	20.95

# Entrées

<b>*PAN- SEARED BRANZINO</b>	31.95
Smoked Italian pancetta, spinach, fresh corn, cherry tomatoes, roasted pee wee potatoes With piquillo pepper sauce	
<b>*PAN-SEARED SALMONE</b>	28.95
Organic Scottish salmon, arugula salad, quinoa, roasted artichoke, Fresno peppers, Sweety drop peppers with romesco sauce.	
<b>*SEA BASS</b>	38.95
Pan-seared sea bass, grilled asparagus, Diablo sauce	
<b>SHRIMP SCAMPI</b>	30.95
Tiger prawns, grilled asparagus, fresh basil, cherry tomatoes, lemon beurre blanc sauce	
<b>*CIOPPINO SEAFOOD</b>	38.95
Shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini	
<b>ALASKAN KING CRAB LEGS</b>	65.00(24oz) 45.00(16oz)
24oz of split crab legs, drawn butter, Choice of potato, pasta, or broccolini	

<b>VEAL OSSO BUCCO</b>	42.95
Braised bone in veal shank, fettuccini – Our Signature Specialty	

<b>CHICKEN SALTIMBOCCA</b>	24.95
Prosciutto, mozzarella, potato puree, asparagus with sage white wine sauce	
<b>PICCATA</b>	22.95 Chicken/27.95 Veal
Chicken or veal, lemon, capers, white wine, broccolini	
<b>MARSALA</b>	23.95 Chicken/28.95 Veal
Chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano	
<b>PARMIGIANO</b>	22.95 Chicken/27.95 Veal
Chicken or veal, mozzarella, bucatini pasta, marinara, Parmigiano	

## Alla Griglia

FROM THE GRILL	
Served with Grilled Asparagus	
<b>*PRIME FILET OF BEEF</b>	8oz/5oz 39.95 8oz/28.95 5oz
<b>*PRIME USDA PRIME RIB-EYE</b>	16oz 39.95
<b>*PRIME NEW YORK STEAK</b>	42.95
<b>*PRIME LAMB CHOPS</b>	44.95
Grilled lamb chops, oven- roasted golden potatoes, Italian herbs, assorted baby carrots With mint demi glaze	
<b>ON 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>	9.95
<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.  
Gluten Free Options Available. Please note that our restaurant is not set up as a strictly gluten free environment.*

*A split plate charge of \$3.95 will be added for shared entrees.  
20% gratuity will be added automatically to all parties of 6 or more*