

# 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, caramelized black figs, arugula with champagne vinaigrette, garlic crostini	14.95

# Antipasti

<b>ANTIPASTO PLATTER</b> Parmigiano, Mozzarella di Bufala, Pecorino Romano, Umbriaco, pork salume, salami, prosciutto, pickled vegetables, grilled eggplant, roasted peppers	16.95
<b>CALAMARI FRITTI</b> Crispy calamari, pepperoncini, marinara	11.95
<b>CAPRESE</b> Mozzarella di Bufala, tomato, fresh basil	12.95
<b>BRUSCHETTA</b> Citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil	9.95
<b>PICANTE TRUFFLE SALUME FLATBREAD "PIZZA"</b> Mozzarella cheese, hot capocollo, winter truffle cream, caramelized onion, wild arugula with champagne vinegar	15.95
<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	28.95
<b>TRUFFLE RAVIOLI</b> Black truffle cream, roasted mushrooms, Italian cheese blend	24.95
<b>EGGPLANT "LASAGNA"</b> Layers of eggplant, ricotta, mozzarella, Parmigiano	17.95
<b>LASAGNA BOLOGNESE</b> Baked fresh to order	20.95
<b>SUNDAY GRAVY</b> Rigatoni, slow roasted beef, pork, sausage, tomato sauce, ricotta cheese	25.95
<b>CARBONARA</b> Bucatini, pancetta, cured egg yolk, peas, mushrooms, garlic cream, parmigiano <i>with chicken \$27.95, with shrimp \$30.95</i>	24.95
<b>SHRIMP TOSCANO</b> Bucatini, tiger shrimp, lemon garlic cream sauce, 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	25.95
<b>FETTUCINI ALFREDO</b> Alfredo cream, <i>with chicken 21.95, with shrimp 24.95</i>	17.95
<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>FILET OF SOLE FRANCESE STYLE</b>	22.95
Broccolini, fingerling potatoes, cherry tomatoes, pork guanciale, lemon beurre blanc sauce	
<b>SALMONE</b>	24.95
Grilled organic Scottish salmon, arugula salad mix, roasted artichoke, Fresno peppers, cherry tomato, citrus Dijon sauce	
<b>SEA BASS</b>	36.95
Pan-seared sea bass, grilled asparagus, Diablo sauce	
<b>SHRIMP SCAMPI</b>	26.95
Bucatini pasta, basil, cherry tomato, lemon butter sauce	
<b>CIOPPINO SEAFOOD</b>	36.95
Shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini	
<b>ALASKAN KING CRAB LEGS</b>	65.00 (24oz)
24oz of split crab legs, drawn butter, Choice of potato, pasta, or broccolini	45.00 (16oz)

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

<b>CHICKEN MELANZANE</b>	24.95
Eggplant, marinara, cherry tomato, brandy, mozzarella, basil	
<b>PICCATA</b>	21.95 Chicken/26.95 Veal
Chicken or veal, lemon, capers, white wine, broccolini	
<b>MARSALA</b>	22.95 Chicken/27.95 Veal
Chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano	
<b>PARMIGIANO</b>	21.95 Chicken/26.95 Veal
Chicken or veal, mozzarella, bucatini pasta, marinara, Parmigiano	

## Alla Griglia

FROM THE GRILL		
<b>FILET OF BEEF</b>	8oz/5oz	34.95 8oz/28.95 5oz
<b>USDA PRIME RIB-EYE</b>	16oz	38.95
<b>ITALIAN BIG STEAK</b>		42.95
Grilled T-Bone steak, grilled asparagus		
<b>LAMB CHOPS</b>		39.95
Grilled lamb chops, gnocchi polenta, seasonal vegetables, Madeira mint demi-glace		
<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>	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