

antipasti

appetizers

chilled gulf shrimp

*chiffonade romaine, served with
lemon and cocktail sauce*
fourteen

stuffed banana peppers

sausage and cheese filled peppers
ten

lobster ravioli

served open-face, topped with vodka aurora sauce
seventeen

calamari and zucchini fry

flash fried crisp, served with pomodoro sauce
twelve

baked fresh clams

*bread crumbs, garlic, parmesan cheese,
cream cheese, italian parsley and olive oil*
nine

crab stuffed eggplant

*with ricotta and fine herbs rolled
in breaded eggplant, with
house made pesto*
twelve

eggplant parmesan

*layered with fresh mozzarella, herbed
ricotta and pomodoro sauce*
nine

antipasti da spartire

appetizers to share

antipasto

*prosciutto, soppressata, mortadella, genoa salami,
grilled vegetables, roasted peppers, caponata,
marinated olives and stuffed cherry peppers*
sixteen

seafood array

*chilled alaskan king crab legs, jumbo shrimp,
lobster tail, marinated calamari and scallops
with lemon butter and parmesan crostini*
market price

zuppa e insalata

soups and salads

pasta e fagioli

*borlotti beans slow roasted with garlic, sage, pancetta,
roasted vegetable broth and orecchiette pasta*
six

chicken and tortellini soup

*lightly seasoned broth with chilies
and hearty vegetables*
six

mixed greens

*cracked olives, plum tomatoes, cucumber and
garlic croutons with signature house dressing*
eight

sweet tomato salad

*vine ripened with red onions, basil and oregano,
tossed with extra virgin olive oil*
seven

buffalo mozzarella

*imported fresh, served with tomatoes, basil,
balsamic vinegar and extra virgin olive oil*
nine

caesar salad

*romaine hearts tossed with roasted garlic, dressing,
hearth bread croutons and parmesan cheese*
eight

— \$3 split plate charge for our guests who wish to split a salad —

verdure

vegetables

asparagus

six

broccolini

six

lemon garlic spinach

six

pasta**pasta****orecchiette pasta**

with sautéed sausage, garlic, broccolini and olive oil; finished with pecorino cheese

sixteen

ravioli

filled with spinach and ricotta in a pomodoro cream sauce

eighteen

spaghetti neapolitan

fresh basil, garlic, tomato and mozzarella, drizzled with olive oil

fifteen

bucatini bolognese

hollow pasta, thicker than spaghetti, served with a classic braised meat sauce of chianti classico, ground veal and beef

eighteen

capellini with lobster and jumbo shrimp

sautéed in garlic and white wine, finished with lemon sauce

thirty-six

linguini with clams

narrow pasta ribbon served with littlenecks, garlic, olive oil and italian parsley in a tomato basil sauce

eighteen

fettuccine alfredo

laced with cream, finished with parmesan cheese

fifteen

penne primavera

tubular pasta with fresh vegetables and aromatic herbs in a parmesan cream sauce

seventeen

stuffed cannelloni

large, round tubes stuffed with braised beef and veal, topped with bechamel and pomodoro; finished with mozzarella and parmesan cheeses

eighteen

pappardelle with seafood

wide flat pasta with lobster, fresh clams, mussels, squid, shrimp, scallops, basil and garlic in a tomato base with olive oil

thirty-eight

specialita della casa**house specialties**

all selections are served with spaghetti topped with pomodoro or garlic & oil

parmesan

hand breaded, lightly topped with pomodoro, parmesan and mozzarella cheeses

center cut veal chop – thirty-six
breast of chicken – twenty-seven

piccata

lightly seasoned, dusted with flour, pan seared and finished with butter, white wine, lemon and parsley

veal – thirty-four
breast of chicken – twenty-six

saltimbocca

thin sliced, floured, seasoned with sage, sautéed with prosciutto and laced with marsala sauce

thinly sliced veal – thirty-four
breast of chicken – twenty-six

sea bass

pan-seared, served in a pool of pesto and topped with a lump crab lemon sauce

twenty-eight

sea scallops

broiled and served with fresh garden vegetables and basil

twenty-eight

halibut

lightly crusted with a citrus herb crumb accompanied by a lemon asparagus risotto and a light basil oil

twenty-eight

beef tenderloin

pan seared medallions topped with gorgonzola cheese and sundried tomatoes

thirty-one

bone-in ribeye

marinated with garlic and rosemary on a bed of arugula

thirty-five

rack of lamb

herb-crusted, served with polenta cakes in a roasted garlic mint sauce

thirty-seven

contorno**sides****meatballs**

six

sausage

six

risotto presentation

six

roasted potato & onion

six

capellini

pomodoro or garlic & oil

six

cheese polenta cake

six

— \$6 split plate charge for our guests who wish to split a main course —