

SOUPS

BEANS AND GREENS \$7

Escarole and kale with white beans in a chicken broth

SOUP DU JOUR \$7

House-made soup of the day

SALADS

CAESAR \$8

Romaine hearts tossed with garlic dressing, hearth bread croutons and Parmesan cheese

CAPRESE \$9

Fresh mozzarella served with tomatoes, basil, balsamic vinegar and olive oil

MIXED GREENS \$8

Cracked olives, Roma tomatoes, cucumber and garlic croutons tossed in our house balsamic vinaigrette

ARUGULA \$9

Organic arugula, shaved fennel, toasted pine nuts, orange supreme, red onion and citrus vinaigrette

SALATIZER

\$12.5

1/2 portion of calamari and zucchini paired with Caesar salad

APPETIZERS

CALAMARI AND ZUCCHINI \$12

Lightly dusted and flash fried, served with marinara sauce

BAKED CLAMS \$11

Bread crumbs, garlic and soft herb cheese with grilled lemon

TUSCAN ANTIPASTO PLATTER \$12

Imported Italian meat and cheese with fresh grilled vegetables

EGGPLANT PARMESAN \$11

Fresh mozzarella and marinara sauce

BANANA PEPPER CAKES \$11

Banana peppers, risotto, sausage and cheese, served with marinara sauce

MUSSELS CALABRIA \$14

Steamed mussels with tomato, garlic and fennel in a roasted red pepper broth served with a grilled crostini topped with basil oil

SHRIMP COCKTAIL \$14

Jumbo shrimp served with brandied cocktail sauce and lemon wedges

CHILLED SEAFOOD DELUXE

MARKET PRICE

Lobster, Alaskan king crab, and jumbo shrimp cooked to perfection, then chilled and served with a fresh seafood salad, brandied cocktail sauce and lemon wedges.

ACCOMPANIMENTS \$7

SPAGHETTINI WITH MARINARA OR GARLIC AND OLIVE OIL
MEATBALLS OR SAUSAGE

ASPARAGUS WITH SHAVED PARMESAN

RISOTTO OF THE DAY

HERB-ROASTED FINGERLING POTATOES

DESSERTS

CANNOLI

Pastry shell filled with Ricotta, lemon zest and chopped almonds

NEW YORK CHEESECAKE

Dense, rich and smooth. Cream cheese, sour cream and fresh vanilla bean topped with seasonal fresh fruit

PANNA COTTA

Lightly sweetened custard with fresh seasonal macerated berries and mint

GELATO

Vanilla bean or chef's seasonal feature

CHOCOLATE PYRAMID

Dark chocolate mousse with a white chocolate center topped with espresso chocolate sauce

LEMONCELLO TART

Buttery yellow cake with lemon curd and fresh raspberries topped with white chocolate shavings

TIRAMISU

Sponge cake, espresso and Marsala, layered with Mascarpone cheese

PASTA BOWLS

SPAGHETTI CLASSICO \$16

Served with a duo of handmade meatballs or sweet sausage over our slow-cooked marinara sauce

RIGATONI BOLOGNESE \$16

Slow-cooked in a classic braised meat sauce

LINGUINI AND CLAMS \$18

Littleneck clams, olive oil, garlic, Chardonnay, fresh herbs, lemon and sweet butter

CHICKEN CAVATAPPI \$18

Sautéed chicken breast, zucchini, onion, kalamata olives, bell peppers and feta cheese tossed in garlic and oil sauce

RAVIOLI FLORENTINE \$17

Cheese stuffed ravioli served with spinach and marinara sauce

LASAGNA \$16

Traditional lasagna made with beef ragout, herbed Ricotta and Parmesan cheese, topped with our slow-cooked marinara sauce

PENNE ALLA VODKA \$16

Sautéed chicken breast, tomatoes, roasted red pepper tomato cream sauce accented with vodka

CAPELLINI POMODORO \$15

Slow-cooked with vine-ripened cherry tomatoes, extra virgin olive oil with onion, garlic, fresh basil and Parmesan cheese

FETTUCCINE ALFREDO \$18

An Italian classic. Grilled chicken breast and fettucini tossed in our creamy alfredo sauce topped with Parmesan-reggiano cheese

SUNDAY SAUCE

\$18

Chef Tony's secret family recipe with a meatball, sausage and pork spare ribs

SIGNATURE DISHES

FROM THE LAND

PICATTA PROVIMI VEAL \$32 / ORGANIC CHICKEN \$25

Lightly seasoned, flour-dusted and pan-seared, finished with white wine, capers, lemon butter and parsley, served with spaghettini tossed in garlic and oil sauce

PARMIGIANA PROVIMI VEAL \$32 / ORGANIC CHICKEN \$25

Pan-fried cutlet topped with marinara sauce, Parmesan and fresh mozzarella cheeses, served with spaghettini tossed in marinara sauce

PROSCIUTTO STUFFED PORK CHOP \$28

Pan-seared and slow roasted then served with a Parmesan polenta cake and braised kale

FILET MIGNON 6oz. \$28 / 8oz. \$37

Pan-seared, finished with a balsamic and shallot glaze, served with fingerling potatoes and asparagus

BONE-IN RIB EYE \$42

Our signature steak. A 20oz. rib eye on the bone; fire grilled, served on a bed of arugula and fingerling potatoes

VEAL OSSO BUCO \$36

Veal shank and vegetables served over Parmesan risotto and topped with gremolata

FROM THE SEA

SEA BASS \$34

Pan-roasted fillet served over sun-dried tomato risotto with arugula pesto

FRESH ATLANTIC SALMON \$30

Herb-crusted and oven-roasted fillet, served with asparagus and wild mushroom risotto, finished with sun-dried tomato oil

SEAFOOD CIOPINNO \$29

Shrimp, scallops, clams, mussels and fresh vegetables slow-cooked in a saffron tomato broth, served with a grilled crostini with lemon garlic aioli

TUSCAN SEARED SCALLOPS \$25

Pan-seared jumbo scallops served over a warm salad of white bean, crispy pancetta, frisee and orange supreme with basil oil and citrus vinaigrette

LOBSTER AND JUMBO SHRIMP SCAMPI \$40

Our signature seafood dish. Warm water lobster and jumbo shrimp sautéed in garlic and white wine, finished with a lemon sauce over pasta

LOBSTER TAIL Market Price

An 8oz. warm water lobster tail roasted to perfection, served with pasta tossed in garlic and olive oil

SURF AND TURF

\$38

A 6oz. center-cut filet mignon accompanied by three tender jumbo shrimp, served over pasta topped with our acclaimed lemon, garlic and white wine sauce

For large groups, platter style service is available.
Your server will be happy to assist.