

ANTIPASTI

Bruschetta | 12

Tomato, onions, fresh basil and Italian herbs in virgin olive oil over toasted Italian bread

Prosciutto Wrapped Shrimp | 18.5

Wild caught gulf shrimp wrapped with prosciutto di parma baked with lemon garlic drizzle

Eggplant Rollettini | 14.5

Sliced eggplant stuffed with seasoned ricotta cheese and baked

Prosciutto & Cheese | 19.5

Prosciutto di Parma, aurecchio provolone and oil-cured olives

Fried Eggplant | 13.5

Lightly battered and fried, then baked with romano cheese and served with marinara

Crab Cake | 16.5

Jumbo lump crab cake oven roasted and served over house made citrus relish

Sausage & Peppers | 12.5

Italian sausage grilled, then sauteed with peppers and onions

Mussels | 18.5

Mussels sauteed in a creamy white wine garlic sauce

Baked Brie | 15.5

Brie cheese baked with toasted almonds and butter served with toast points

Stuffed Portobello | 16.5

Brushed with extra virgin olive oil and stuffed with Italian sausage and fresh spinach

SALAD

Mixed Green Salad | 9.5

Balsamic vinaigrette dressing, walnuts and Gorgonzola

Burratta | 15.5

Fresh burrata with tomatoes marinated with olive oil, basil and Italian spices. Served with toast points

House Salad | 8.5

Romaine lettuce, olives, tomato and pepperoncini

Caesar Salad | 9.5

Romaine lettuce tossed with our Caesar dressing and croutons

VEAL

Veal Chop | 58.5

14 oz. rib veal chop pan seared with sage mushroom sauce

Veal Brasato | 42.5

Whole veal tenderloin seasoned and seared with sauteed mushrooms and tomato aromatics

Veal Piccata | 39.5

Tender milk-fed veal sauteed with lemon, sherry and capers

Veal Marsala | 39.5

Medallions of milk-fed veal sauteed with mushrooms in a marsala wine sauce

Veal Parmigiano | 39.5

Tender milk-fed veal lightly breaded and baked with marinara sauce and mozzarella cheese

Veal Cannelloni | 39.5

Crepe pasta stuffed with a savory mixture of ground veal and spinach in a vodka cream sauce.

*No separate checks for parties of 6 or more
Six dollars share charge for entree sharing
20% gratuity added for parties of 6 or more*

PASTA

Fettuccine Alfredo | 28.5

A velvety cream sauce with a hint of prosciutto tossed with fettuccine

Manicotti | 28.5

Pasta crepes filled with Italian cheeses and baked served with meatballs or sausage

Ravioli | 28.5

Cheese-filled pasta served with marinara and meatballs or sausage

Penne & Mushrooms | 30.5

Penne pasta sauteed in a light cream sauce with portobello mushrooms and baby spinach

Penne & Sausage | 30.5

Penne sauteed with sweet Italian sausage, sun-dried tomatoes, capers and the flavors of aromatics

Penne Bolognese | 30.5

Prosciutto and mushrooms sauteed together in olive oil and marinara meat sauce

Linguini Marinara | 22.5

Served with your choice of meat sauce, meatballs or sausage

Eggplant Parmigiano | 28.5

Thinly sliced eggplant batter fried, then baked with marinara sauce

Lasagna | 28.5

Alternate layers of pasta and cheese blended in harmony with marinara sauce served with your choice of meatballs or sausage

CHICKEN

Tuscan Chicken | 42.5

Chicken breast stuffed with prosciutto, provolone and spinach, then breaded and lightly fried with blackberry brandy glaze

Chicken Parmigiano | 29.5

Lightly breaded chicken breast baked with marinara sauce

Penne Pollo | 29.5

Chicken tenderloins sauteed in a concasse of sweet red onions, sun-dried tomatoes and capers

Chicken Marsala | 29.5

Tender chicken breast sauteed in mushrooms and marsala wine

Chicken Francese | 29.5

Tender breast of chicken sauteed in a lemon butter sauce

Chicken Florentine | 29.5

Marinated and grilled chicken breast served over angel hair pasta and fresh spinach

SEAFOOD

Shrimp Scampi, Barese | 38.5

Large wild caught gulf shrimp, fresh tomato, garlic, shallots and olive oil

Shrimp & Penne | 38.5

Large wild caught gulf shrimp and penne blended in a fresh sun-dried tomato sauce with aromatics of oil and garlic

Lobster Ravioli | 39.5

Lobster-filled ravioli in a vodka cream sauce

Shrimp Diablo | 38.5

Large wild caught gulf shrimp in a spicy red sauce served over a bed of linguini

Crab Cakes | 38.5

Jumbo lump crab cakes oven roasted and served over house made citrus relish

Black Grouper | 44.5

A delicate flaky white fish prepared blackened, sauteed in a lemon sauce or with an almond honey glaze

Snapper Milanese | 42.5

Fresh gulf snapper with capers, sun dried tomatoes and a lemon chardonnay cream sauce

Penne Vernazza | 42.5

Shrimp, lobster, crab, scallops and mussels sauteed with a vodka cream sauce

Linguini w/ Clam Sauce | 34.5

Littleneck clams prepared with your choice of marinara or white wine garlic sauce

Seafood Fettuccine | 40.5

A medley of crab, shrimp, lobster and scallops in your choice of olive oil and garlic, alfredo or marinara

Frutti di mare | 44.5

Fresh seafood medley tossed in a chardonnay fra diavola sauce served over house made fettuccine.