

## 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.*