



ANTIPASTI

Bruschetta | 15.95

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

Sausage & Peppers | 16.95

Italian sausage grilled, then sauteed with peppers and onions

Prosciutto Wrapped Shrimp | 22.95

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

Mussels | 21.95

Mussels sauteed in a creamy white wine garlic sauce

Eggplant Rollettini | 17.95

Sliced eggplant stuffed with seasoned ricotta cheese and baked

Baked Brie | 17.95

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

Fried Eggplant | 17.95

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

Stuffed Portobello | 18.95

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

SALAD

Mixed Green Salad | 11.95

Balsamic vinaigrette dressing, walnuts and Gorgonzola

House Salad | 10.95

Romaine lettuce, olives, tomato and pepperoncini

Burratta | 17.95

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

Caesar Salad | 11.95

Romaine lettuce tossed with our Caesar dressing and croutons

VEAL

Veal Piccata | 46.95

Tender milk-fed veal sauteed with

Veal Parmigiano | 43.95

Tender milk-fed veal lightly breaded and baked

lemon, sherry and capers

with marinara sauce and mozzarella cheese

Veal Marsala | 46.95

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

Veal Cannelloni | 44.95

*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 | 32.95

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

Manicotti | 30.95

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

Ravioli | 30.95

Cheese-filled pasta served with marinara and meatballs or sausage

Penne & Mushrooms | 34.95

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

Penne & Sausage | 34.95

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

Penne Bolognese | 34.95

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

Linguini Marinara | 25.95

Served with your choice of meat sauce, meatballs or sausage

Eggplant Parmigiano | 33.95

Thinly sliced eggplant batter fried, then baked with marinara sauce

CHICKEN

Chicken Parmigiano | 34.95

Lightly breaded chicken breast baked with marinara sauce

Chicken Francese | 34.95

Tender breast of chicken sauteed in a lemon butter sauce

Penne Pollo | 34.95

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

Chicken Florentine | 34.95

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

Chicken Marsala | 34.95

Tender chicken breast sauteed in mushrooms and marsala wine

SEAFOOD

Shrimp Scampi, Barese | 41.95

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

Catch of the Day | Market Price

Our featured fish, served sautéed, blackened, or Milanese style

Shrimp & Penne | 41.95

Penne Vernazza | 48.95

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

Shrimp Diablo | 41.95

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

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

Seafood Fettuccine | 46.95

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

Lobster Ravioli | 45.95

Lobster-filled ravioli in a vodka cream sauce