

ANTIPASTI

- BRUSCHETTE** **\$7.95**
TOASTED BREAD WITH FRESH TOMATOES, BASIL RELISH AND GOAT CHEESE
- PINZE DI GRANACHO** **\$15.95**
CRAB CLAWS SAUTÉED IN GARLIC LEMON SAUCE
- FUNGHETTI RIPIENI** **\$10.95**
MUSHROOM CAPS STUFFED WITH GROUND VEAL & PROSCIUTTO IN A ROSEMARY TOMATO CREAM SAUCE
-  **LAUMACHE AL BURRO** **\$10.95**
ESCARGOT, IN THE SHELL, WITH GARLIC BUTTER AND AROMATIC HERBS SERVED WITH PARMESAN CROSTINI
- MUZZALUNA INCARROZA** **\$9.95**
STUFFED GRILLED EGGPLANT, FRESH MOZZARELLA AND ROMA TOMATOES, BREADED, IN TOMATO BASIL SAUCE
-  **GAMERONI IN FREDO** **\$14.95**
JUMBO SHRIMP WITH REMOULADE COCKTAIL SAUCE
- CALAMARI FRITTI** **\$10.95**
FRIED CALAMARI WITH A SIDE OF MARINARA
-  **COZZE AL SUGO ROSSO** **\$11.95**
MUSSELS SAUTÉED WITH GARLIC, FRESH BASIL AND SPICY TOMATO SAUCE

INSALATA & ZUPPA

- INSALATA ALLA CAESAR** **\$7.95**
OUR HOUSE'S VERSION OF THE CLASSIC
- INSALATA GORGONZOLA** **\$7.95**
MIXED GREENS, PANCETTA, TOASTED WALNUTS, CREAMY GORGONZOLA DRESSING
- INSALATA CORAZONE** **\$8.95**
HEARTS OF PALM, ARTICHOKE HEARTS AND MUSHROOMS TOSSED IN A GARLIC-LEMON VINAIGRETTE OVER A BED OF FRESH SPINACH
- SPINACHI ACETO BALSAMICO** **\$7.95**
SPINACH, ROASTED SWEET CORN, MUSHROOMS, BELL PEPPERS, FETA CHEESE AND BALSAMIC VINAIGRETTE
- INSALATA DI RUCCOLA** **\$8.95**
BABY ARUGULA, SUN DRIED TOMATOES, SWEET ONION, PINE NUTS WITH GRAPEFRUIT VINAIGRETTE & SHAVED PARMESAN

SPECIALTIES DELLA CASA

- FILETTO AL PEPE** **\$33.95**
FILET MIGNON IN A BRANDY PEPPERCORN SAUCE
- TRIGLIA AL BURRO** **\$28.95**
RED SNAPPER FILET BROILED AND TOPPED WITH DICED CANADIAN LOBSTER, TRICOLOR BELL PEPPERS, CRISPY LEEKS AND WHITE TRUFFLE BUTTER SAUCE
- ROMBO AL GRACHIO** **\$29.95**
HALIBUT FILET PAN SEARED, WITH CRAB MEAT AND ASPARAGUS POINTS IN A LIME CREAM SAUCE
- AGNELLO CIPOLLO** **\$27.95**
LAMB SHANK BAKED IN MARSALA WINE WITH CARAMELIZED ONIONS SERVED WITH GARLIC LEEK MASHED POTATOES

SIDES

- SAUTÉED MUSHROOMS 7.95 MASHED SWEET POTATOES 5.95 SAUTÉED SPINACH 7.95
ASPARAGUS 7.95 STEAMED BROCCOLI 5.95

PRIMI

- CAPESENTONE AL SAFERANO** **\$22.95**
SEA SCALLOPS SAUTÉED WITH SUN-DRIED TOMATOES AND LEEKS IN A SAFFRON CREAM SAUCE OVER ANGEL HAIR PASTA
-  **PENNETTE DOLCE LATE** **\$17.95**
PENNE PASTA, CHICKEN, SPINACH AND CRISPY PANCETTA TOSSED IN A GORGONZOLA CREAM SAUCE
- CAPPALINI AGLI ASPAGAGI** **\$23.95**
JUMBO SHRIMP SAUTÉED WITH ASPARAGUS AND ROASTED RED BELL PEPPERS IN A GARLIC WHITE WINE SAUCE
- LINGUINI E VONGOLE** **\$19.95**
LINGUINI WITH SAUTÉED MUSSELS AND CHOPPED CLAMS WITH GARLIC HERB WHITE WINE OR TOMATO BASIL SAUCE
-  **SALSICIA PUTTANESCA** **\$18.95**
ITALIAN SAUSAGE AND SAUTÉED TRI COLOR BELL PEPPERS IN A TOMATO BASIL SAUCE OVER A BED OF SPAGHETTI
- LASAGNA AL FORNO** **\$17.95**
TRADITIONAL LASAGNA WITH MEAT SAUCE

VITELLO & POLLO

- VITELLO PORTOBELLO** **\$21.95**
VEAL SCALOPPINI SAUTÉED WITH PORTOBELLO MUSHROOMS IN A MARSALA WINE SAUCE
-  **POLLO AGLIO OLEO** **\$17.95**
CHICKEN BREAST TOPPED WITH SAUTÉED SPINACH AND ROASTED RED BELL PEPPERS IN GARLIC AND OLIVE OIL
- VITELLO CARCIOFINI** **\$21.95**
VEAL SCALOPPINI SAUTÉED WITH ARTICHOKE HEARTS SUN DRIED TOMATOS, AND CAPERS IN A GARLIC WHITE WINE SAUCE
- POLLO PARMIGIANO** **\$17.95**
HERB CRUSTED CHICKEN BREAST WITH PARMESAN AND MOZZARELLA OVER TOMATO BASIL LINGUINI
- VITILLO TRA-DIABOLO** **\$22.95**
VEAL SCALOPPINI SAUTÉED WITH BABY SHRIMP ROASTED YELLOW PEPPERS IN A SPICY TOMATO BASIL SAUCE
- POLLO FORESTIERA** **\$18.95**
CHICKEN SAUTÉED WITH MUSHROOMS, SUN DRIED TOMATOES AND PROSCIUTTO IN A SHERRY CREAM

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness*

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