

ANTIPASTI

BRUSCHETTE	\$9
TOASTED BREAD WITH FRESH TOMATOES, BASIL RELISH AND GOAT CHEESE	
PINZE DI GRANACHO	\$25
CRAB CLAWS SAUTÉED IN GARLIC LEMON SAUCE	
FUNGHETTI RIPIENI	\$12
MUSHROOM CAPS STUFFED WITH GROUND VEAL & PROSCIUTTO IN A ROSEMARY TOMATO CREAM SAUCE	
 LAUMACHE AL BURRO	\$13
ESCARGOT, IN THE SHELL, WITH GARLIC BUTTER AND AROMATIC HERBS SERVED WITH PARMESAN CROSTINI	
GAMERONI IN FREDO	\$16
JUMBO SHRIMP WITH REMOULADE COCKTAIL SAUCE	
CALAMARI FRITTI	\$13
FRIED CALAMARI WITH A SIDE OF MARINARA	
 COZZE AL SUGO ROSSO	\$13
MUSSELS SAUTÉED WITH GARLIC, FRESH BASIL AND SPICY TOMATO SAUCE	

INSALATA & ZUPPA

INSALATA ALLA CAESAR	\$8
OUR HOUSE'S VERSION OF THE CLASSIC	
INSALATA GORGONZOLA	\$9
MIXED GREENS, PANCETTA, TOASTED WALNUTS, CREAMY GORGONZOLA DRESSING	
INSALATA CORAZONE	\$9
HEARTS OF PALM, ARTICHOKE HEARTS AND MUSHROOMS TOSSED IN GARLIC-LEMON VINAIGRETTE OVER A BED OF FRESH SPINACH	
SPINACHI ACETO BALSAMICO	\$8
SPINACH, ROASTED SWEET CORN, MUSHROOMS, BELL PEPPERS, FETA CHEESE AND BALSAMIC VINAIGRETTE	
INSALATA DI RUCCOLA	\$9
BABY ARUGULA, SUN DRIED TOMATOES, SWEET ONION, PINE NUTS WITH GRAPEFRUIT VINAIGRETTE & SHAVED PARMESAN	

SPECIALTIES DELLA CASA

FILETTO AL PEPE	\$38
FILET MIGNON IN A BRANDY PEPPERCORN SAUCE	
TRIGLIA AL BURRO	\$35
RED SNAPPER FILET BROILED AND TOPPED WITH DICED CANADIAN LOBSTER, TRICOLOR BELL PEPPERS, CRISPY LEEKS AND WHITE TRUFFLE BUTTER SAUCE	
ROMBO AL GRACHIO	\$32
HALIBUT FILET PAN SEARED, WITH CRAB MEAT AND ASPARAGUS POINTS IN A LIME CREAM SAUCE	
AGNELLO CIPOLLO	\$31
LAMB SHANK BAKED IN MARSALA WINE WITH CARAMELIZED ONIONS SERVED WITH GARLIC LEEK MASHED POTATOES	

SIDES

SAUTÉED MUSHROOMS \$8

MASHED SWEET POTATOES \$6
ASPARAGUS \$9

SAUTÉED SPINACH \$9
STEAMED BROCCOLI \$6

PRIMI

CAPESENTONE AL SAFERANO	\$29
SEA SCALLOPS SAUTÉED WITH SUN-DRIED TOMATOES AND LEEKS IN A SAFFRON CREAM SAUCE OVER ANGEL HAIR PASTA	
SPAGHETTI CARBONARA	\$19
CRISP PANCETTO, MUSHROOMS, AND DIAGONAL CUT ASPARAGUS ALL SAUTEED IN A PARMESAN CREAM SAUCE	
CAPPALINI AGLI ASPAGAGI	\$31
JUMBO SHRIMP SAUTÉED WITH ASPARAGUS AND ROASTED RED BELL PEPPERS IN A GARLIC WHITE WINE SAUCE OVER AGEL HAIR PASTA	
LINGUINI E VONGOLE	\$24
LINGUINI WITH SAUTÉED MUSSELS AND CHOPPED CLAMS WITH GARLIC HERB WHITE WINE OR TOMATO BASIL SAUCE	
 FUSSILI PUGNOCCHIUSO	\$19
SAUTEED SPIRAL PASTA, ROASTED CHICKEN, EGGPLANT POBLANO PEPPERS AND MUSHROOMS, GARLIC TOMATO SAUCE AND TOPPED WITH MOZZARELLA CHEESE	
LASAGNA AL FORNO	\$19
TRADITIONAL LASAGNA WITH MEAT SAUCE	

VITELLO & POLLO

VITELLO NEZASDA	\$23
VEAL SCALLOPINI SAUTEED WITH CRIMINI MUSHROOMS & GREEN PEPPERCORNS IN A COGNAC MUSTARD CREAM SAUCE	
POLLO AGLIO OLEO	\$19
CHICKEN BREAST TOPPED WITH SAUTÉED SPINACH AND ROASTED RED BELL PEPPERS IN GARLIC AND OLIVE OIL	
VITELLO CARCIOFINI	\$23
VEAL SCALLOPINI SAUTÉED WITH ARTICHOKE HEARTS SUN DRIED TOMATOS, AND CAPERS IN A GARLIC WHITE WINE SAUCE	
POLLO PARMIGIANO	\$19
HERB CRUSTED CHICKEN BREAST WITH PARMESAN AND MOZZARELLA OVER TOMATO BASIL LINGUINI	
VITILLO TRA-DIABOLO	\$24
VEAL SCALLOPINI SAUTED WITH BABY SHRIMP ROASTED YELLOW PEPPERS IN A SPICY TOMATO BASIL SAUCE	
POLLO PRINCIPEZA	\$19
PAN SEARED CHICKEN BREAST TOPPED WITH FRESH ASPARAGUS, FONTINA CHEESE AND SHERRY CREAM SAUCE	

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

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