



## COLD ANTIPASTO

<u>HOUSE MADE ROASTED PEPPERS &amp; IMPORTED MOZZARELLA DI BUFALA</u>	\$17.50
<u>PROSCIUTTO DI PARMA &amp; IMPORTED MOZZARELLA DI BUFALA</u>	\$17.50
<u>IMPORTED BURRATA W/ FRESH BASIL OIL &amp; KOSHER SALT</u>	\$10.00
<u>IMPORTED PARMIGIANA REGGIANO (AGED 24 MONTHS)</u>	\$9.50 PER SLICE

## HOT APPETIZERS

<u>STEAMED CLAMS (RED OR WHITE SAUCE)</u>	\$20.00
<u>STUFFED ARTICHOKE</u>	\$14.50
<u>HOUSE MADE MEATBALLS W/ POMODORO SAUCE</u>	\$10.50
<u>HAND TURNED FRESH SAUTÉED ARTICHOKE HEARTS</u>	
FULL ORDER \$60.00, HALF ORDER \$30.00	
<u>FRIED CALAMARI W/ SPICY MARINARA</u>	\$18.50
<u>FRIED ZUCCHINI W/ SPICY MARINARA</u>	\$18.50

## SALADS

<u>IMPORTED MOZZARELLA DI BUFALA &amp; HEIRLOOM TOMATO CAPRESE</u>	\$16.50
<u>HOUSE SALAD</u>	\$12.95
(MIXED BABY GREENS, TOMATOES & HOUSE VINAIGRETTE)	
*WITH CHICKEN BREAST \$21.00 / WITH SALMON FILLET \$28.00 / WITH SHRIMP \$29.00	
<u>CAESAR SALAD</u>	\$12.95
(ROMAINE, IMPORTED PARMIGIANA REGGIANO, HOUSE VINAIGRETTE)	
*WITH CHICKEN BREAST \$21.00 / WITH SALMON FILLET \$28.00 / WITH SHRIMP \$29.00	
<u>GREEK SALAD</u>	\$18.00
(ROMAINE, CUCUMBERS, KALAMATA OLIVES, TOMATOES, FETA, ROASTED RED PEPPERS, & HOUSE VINAIGRETTE)	
<u>CHILLED CALAMARI SALAD</u>	\$18.50
(MIXED BABY GREENS, LEMON, EXTRA VIRGIN OLIVE OIL, CRUSHED RED PEPPER FLAKES)	
<u>GRILLED VEGETABLE SALAD</u>	\$19.00
(MIXED BABY GREENS, ASPARAGUS, ARTICHOKE HEARTS, ROASTED PEPPERS, GREEN BEANS, TOMATOES, FETA & HOUSE VINAIGRETTE)	

\* Thoroughly Cooking Foods of Animal Origin Such as Beef, Eggs, Fish, Lamb, Milk, Poultry or Shellfish Reduces the Risk of Food-Borne Illness.



## PASTA ENTREES

PASTA WITH HOUSE MADE BOLOGNESE \$24.00

(CHOICE OF FETTUCCINE, PENNE, RIGATONI, SPAGHETTI, CAPELLINI, LINGUINE)

FETTUCCINE ALFREDO \$23.00

FOUR CHEESE AGNOLOTTI WITH POMODORO SAUCE \$21.00

TORTELLINI "D" \$23.00

(TRI-COLOR FOUR CHEESE TORTELLINI WITH PROSCIUTTO, MUSHROOMS & PEAS IN PINK SAUCE)

SPAGHETTI AND HOUSE MADE MEATBALLS WITH POMODORO SAUCE \$24.00

FETTUCCINE WITH SHRIMP & MUSHROOMS \$29.00

(WHITE MUSHROOMS, PORCINI MUSHROOMS & COLOSSAL SHRIMP IN PINK SAUCE)

LINGUINE & FRESH CLAMS (RED OR WHITE SAUCE) \$25.00

LINGUINE & COLOSSAL SHRIMP WITH SPICY POMODORO SAUCE \$29.00

RIGATONI ALLA PUTTANESCA \$22.00

(KALAMATA OLIVES, CAPERS, GARLIC, POMODORO & FRESH BASIL)

FRUTTI DI MARE (RED OR WHITE SAUCE) \$45.00

(FRESH CLAMS, COLOSSAL SHRIMP, SCALLOPS, AND CALAMARI WITH LINGUINE)

PENNE SICILIANO \$22.00

(ROASTED EGGPLANT, GARLIC, FRESH MOZZARELLA & POMODORO SAUCE)

PENNE WITH BROCCOLI \$22.00

(EXTRA VIRGIN OLIVE OIL AND GARLIC)

CAPELLINI WITH POMODORO SAUCE & FRESH BASIL \$21.00

GNOCCHI WITH POMODORO SAUCE & FRESH MOZZARELLA \$21.00

\*GLUTEN FREE PASTAS ARE AVAILABLE UPON REQUEST, PLEASE ALLOW ADDITIONAL TIME FOR PREPARATION\*

ADD CAESAR OR HOUSE SALAD TO YOUR ENTRÉE \$5.00

\* Thoroughly Cooking Foods of Animal Origin Such as Beef, Eggs, Fish, Lamb, Milk, Poultry or Shellfish Reduces the Risk of Food-Borne Illness.



## CHICKEN ENTREES

SERVED WITH CHOICE OF SAUTÉED GREEN BEANS OR PENNE POMODORO

CHICKEN PICATTA \$24.00

(LIGHTLY FLOURED CHICKEN BREAST SAUTÉED WITH FRESH MUSHROOMS AND FINISHED WITH LEMON BUTTER SAUCE, CAPERS INCLUDED UPON REQUEST)

CHICKEN MARSALA \$24.00

(LIGHTLY FLOURED CHICKEN BREAST SAUTÉED WITH FRESH MUSHROOMS & FINISHED WITH MARSALA SAUCE)

CHICKEN WITH ARTICHOKE HEARTS \$28.00

(LIGHTLY FLOURED CHICKEN BREAST SAUTÉED WITH HAND TURNED FRESH ARTICHOKE HEARTS AND FINISHED WITH A LIGHT GARLIC AND WHITE WINE SAUCE)

CHICKEN PARMIGIANA \$25.00

(LIGHTLY BREADED CHICKEN BREAST BAKED WITH POMODORO SAUCE & MOZZARELLA)

CHICKEN MILANESE \$21.00

(LIGHTLY BREADED CHICKEN BREAST SAUTÉED AND SERVED WITH FRESH LEMON)

CHICKEN FRANCAISE \$24.00

(LIGHTLY FLOURED AND EGG DIPPED CHICKEN BREAST SAUTÉED AND FINISHED WITH LEMON BUTTER SAUCE)

## FISH ENTRÉES

SERVED WITH CHOICE OF SAUTÉED GREEN BEANS OR PENNE POMODORO

\*NORWEGIAN SALMON \$28.00

(LIGHTLY FLOURED FILLET SEARED WITH CHOICE OF LEMON BUTTER OR PUTTANESCA SAUCE)

\*WILD CAUGHT ALASKAN HALIBUT \$45.00

(LIGHTLY FLOURED FILLET SEARED WITH CHOICE OF LEMON BUTTER OR PUTTANESCA SAUCE)

NEW ZEALAND ORANGE ROUGHY FRANCAISE \$29.00

(FLOURED, EGG DIPPED & SAUTÉED AND FINISHED WITH LEMON BUTTER SAUCE)

\* Thoroughly Cooking Foods of Animal Origin Such as Beef, Eggs, Fish, Lamb, Milk, Poultry or Shellfish Reduces the Risk of Food-Borne Illness.



## CHEF'S SPECIALTIES

### CLASSIC EGGPLANT PARMIGIANA \$24.00

SERVED WITH CHOICE OF SAUTÉED GREEN BEANS OR PENNE POMODORO

### SHRIMP SCAMPI \$45.00

EIGHT COLOSSAL SHRIMP LIGHTLY FLOURED, SAUTÉED, & FINISHED WITH WHITE WINE, GARLIC, & LEMON BUTTER SAUCE, SERVED FRESH SAUTÉED BABY SPINACH TOPPED WITH PARMIGIANA REGGIANO

### \*VEAL CHOP \$65.00

14 OZ. BONE-IN PREMIUM VEAL CHOP PREPARED TO YOUR SPECIFICATION  
CHOOSE PICATTA OR MARSALA STYLE  
SERVED WITH CHOICE OF SAUTÉED GREEN BEANS OR PENNE POMODORO

### OSSO BUCO \$45.00

TENDER & SUCCULENT VEAL SHANK BRAISED WITH RED WINE & FRESH AROMATICS  
SERVED WITH FETTUCCHINE AND PARMIGIANA REGGIANO

### \*NEW ZEALAND RACK OF LAMB \$45.00

PAN ROASTED WITH FRESH ROSEMARY & FINISHED WITH GARLIC & VINEGAR REDUCTION  
SERVED WITH HAND TURNED FRESH ARTICHOKE HEARTS AND ROASTED STEAK CUT POTATOES

### VEAL MILANESE OR VEAL PARMIGIANA \$65.00

14 OZ. BONE IN PREMIUM VEAL CHOP POUNDED THIN, LIGHTLY BREADED & SAUTÉED  
(PARMIGIANA: BAKED WITH POMODORO & MOZZARELLA)

ADD CAESAR OR HOUSE SALAD TO YOUR ENTRÉE \$5.00

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