



Antipasti - Appetizers

Calamari Fritti - \$20

Fried squid, zucchini, served with lemon wedge and a side marinara

Fried Artichoke Hearts - \$14

Fried baby artichokes served with Lemon aioli

3 Homemade Meatballs - \$16

Black Mussels served with a Tomato and garlic broth with toasted garlic bread

*Beef Carpaccio - \$20

Thin slices of raw beef tenderloin served with arugula, shaved Parmesan cheese and drizzled with E.V.O.O.

Insalate - Salads

*Caesar Salad - \$15

Traditional Caesar salad with homemade dressing and homemade focaccia croutons

Caprese Salad - \$16

fresh Mozzarella, beef steak tomatoes, homemade roasted peppers and basil

House Salad - \$14

Mix Greens with sliced carrots, shaved parmesan cheese, balsamic vinaigrette dressing

Seafood Salad - \$18

Calamari, Baby Octopus, Bay Shrimp served with E.V.O.O.

Zuppe - Soups

Pasta e Fagioli - \$14

Country style Tuscan bean soup

Wild Mushroom Cream Soup - \$16

drizzled with white truffle oil

Paste - Pasta

Rigatoni alla Bolognese - \$25

our homemade Bolognese meat sauce

Pappardelle Filetto - \$34

wide noodle pasta served with Filet Mignon tips, Porcini mushrooms, Marsala cream sauce

Fettuccini Alfredo - \$24

homemade Fettuccini with Alfredo sauce

Linguine and clams - \$28

Linguine pasta with Fresh Manila clams in a *white or red sauce*

Penne Vodka - \$22

Vodka, Marinara and Cream sauce

Spinach and Ricotta Cheese Ravioli - \$23

Stuffed with ricotta cheese and spinach with a fresh tomato garlic and basil

Butternut Squash Ravioli - \$23

with brown butter and sage sauce

Lobster Ravioli - \$34

Lobster bisque cream sauce

Zucchini Noodles - 20 (V)

with marinara sauce

Mezzaluna Ravioli - \$26

half moon shaped ravioli stuffed with veal with a porcini mushrooms peas, prosciutto, and porcini mushroom cream sauce

Additions

Grilled Chicken \$8

3 Shrimp \$12

Pesce - Fish

Cioppino - \$48

Mussels, Clams, Scallops Calamari, Fresh Fish, sautéed with fresh Tomato and Garlic served over a bed of Linguine pasta with jumbo shrimp

Stripe Bass - \$36

stripe bass, served with an infused lemon, olive oil, garlic, fresh thyme served with julienne zucchini sautéed in garlic and olive oil

Filet of Sole - \$32

Pan seared with lemon, white wine, garlic, Italian parsley, served with fresh vegetables and starch

Scottish Salmon - \$36

sun-dried tomatoes, garlic, caper, cream sauce with orzo pasta and diced vegetables

Chilean Seabass - \$46

pan seared served with lemon, white wine, garlic, caper sauce with vegetable risotto

Pollo - Chicken

Piccata: Lemon, white wine and capers - \$30

Marsala: shiitake mushroom marsala wine - \$32
served with seasonal vegetables

Pollo Parmesan - \$30

Breaded chicken cutlet topped with marinara, parmigiano and mozzarella cheese, served with spaghetti marinara

Vitello - Veal

Ossobucco alla Milanese - \$54

Braised Veal Shank with red wine demiglace, fresh herbs and tomato served on a bed of saffron risotto

Vitello Scallopine

Piccata: Lemon, white wine and capers, with vegetables and potatoes - \$32

Veal Parmigiana: served with spaghetti - \$34

Carne - Meat

Braised Beef Short Ribs - \$42

braised in a root vegetable, tomato port wine reduction sauce, served with homemade Fettuccini

8 oz Filet Mignon - \$48

served with broccoli rabe, potatoes and Nebbiolo demi-glace reduction sauce

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Also may contain nuts
NO SUBSTITUTIONS MADE OF ANY KIND

**Parties of 6 or more will be subject to 20% gratuity
NO COUPONS OF ANY KIND ON CHRISTMAS EVE**