



Antipasti - Appetizers

Shrimp Cocktail - \$20
Served with Cocktail sauce

Fried Artichoke Hearts - \$14
Fried baby artichokes served with Lemon aioli

Calamari Fritti - \$20
Fried squid, served with lemon wedge
and a side marinara

***Beef Carpaccio - \$20**
Thin slices of raw beef tenderloin served with arugula,
shaved Parmesan cheese and drizzled with truffle oil

Insalate - Salads

***Caesar Salad - \$15**
Traditional Caesar salad with homemade
dressing and homemade focaccia croutons

Caprese Salad - \$16
Fresh Mozzarella with Roma tomatoes

Insalata Della Casa - \$14
Baby field greens with julienne carrots, shaved
parmesan cheese, balsamic vinaigrette dressing

Golden Beet Salad - \$17 (N)
Mix Greens with herbed Goat Cheese, candied
Pecans, roasted Golden Beets with a
Champagne Vinaigrette dressing

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
Rigatoni with our homemade Bolognese meat
sauce

Pappardelle Filetto - \$34
wide noodle pasta served with Filet Mignon tips, Porcini
mushrooms, Marsala cream sauce

Butternut Squash Ravioli - \$23
with brown butter and sage 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

Fettuccini Alfredo - \$24
homemade Fettuccini with Alfredo 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 - \$46

Mussels, Clams, Scallops Calamari, Fresh Fish, sautéed with fresh Tomato and Garlic served over a bed of Linguine pasta with a Lobster Tail on top

Filet of Sole - \$30

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

Chilean Seabass - \$46

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

Scottish Salmon - \$36

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

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 on a bed of homemade Pappardelle

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 NEW YEARS EVE**