



Antipasti - Appetizers

Shrimp Cocktail - \$22

Served with Cocktail sauce

Fried Artichoke Hearts - \$15

Fried baby artichokes served with Lemon aioli

Calamari Fritti - \$22

Fried squid, served with lemon wedge,
side marinara

*Beef Carpaccio - \$22

raw beef tenderloin, arugula, shaved Parmesan cheese
Sicilian olive oil

3 Homemade Meatballs - 18

marinara sauce, parmesan cheese

Insalate - Salads

*Caesar Salad - \$17

Traditional Caesar salad with homemade
dressing and homemade focaccia croutons

Insalata Della Casa - \$15

Baby field greens with julienne carrots, shaved
parmesan cheese, balsamic vinaigrette dressing

Burrata Cheese -\$20

Prosciutto di Parma, arugula, grilled crostini,
roasted red peppers

Zuppe - Soups

Pasta e Fagioli - \$14

Country style Tuscan bean soup

Wild Mushroom Cream Soup - \$16

drizzled with white truffle oil

Paste - Pasta

Spaghetti Vongole - 30

homemade spaghetti, Manila clams
white or red sauce

Pappardelle Filetto - 36

ribbon noodle, filet mignon tips, mushrooms, marsala
wine, cream sauce

Penne Vodka - 26

Vodka, Marinara and Cream sauce

Fettuccini Alfredo - 28

homemade Fettuccini with Alfredo sauce

Butternut Squash Ravioli - 28

with brown butter and sage sauce

Zucchini Noodles - 20 (V)

with marinara sauce

Lobster Ravioli - 35

Lobster bisque cream sauce

Mezzaluna Ravioli - 28

Veal with porcini mushrooms, peas, prosciutto
cream sauce

Spaghetti Meatballs - 28

marinara, three homemade meatballs

Pappardelle Bolognese - 28

ribbon noodle, meat sauce

Additions

Grilled Chicken \$10

3 Shrimp \$12

Meatball \$6

Homemade noodles and raviolis are made with eggs or nuts**

Pesce - Fish

Cioppino - \$50

Mussels, Clams, Scallops Calamari, Fresh Fish, sautéed with fresh tomato, garlic, spaghetti with shrimp

Filet of Sole - \$35

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

Chilean Seabass - \$50

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

Scottish Salmon - \$40

lemon, white wine, garlic, thyme sauce, with casarece pasta and diced vegetables

Pollo - Chicken

Piccata: Lemon, white wine and capers - \$34

Marsala: shiitake mushroom marsala wine - \$34
served with seasonal vegetables

Pollo Parmesan - \$34

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

Vitello - Veal

Ossobucco alla Milanese - \$60

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 - \$35

Veal Parmigiana: served with spaghetti - \$35

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 - \$50

served with vegetables, potatoes and red wine 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**