



Antipasti - Appetizers

Calamari Fritti - \$22

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

3 Homemade Meatballs - \$18

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

Fried Artichoke Hearts - \$15

Fried baby artichokes served with Lemon aioli

***Beef Carpaccio - \$22**

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

Insalate - Salads

****Caesar Salad - \$17**

Traditional Caesar salad with homemade dressing and homemade focaccia croutons

House Salad - \$15

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

Burrata Cheese - \$20

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

Sicilian Seafood Salad - \$20

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

Zuppe - Soups

Pasta e Fagioli - \$16

Country style Tuscan bean soup

Wild Mushroom Cream Soup - \$18

drizzled with white truffle oil

Paste - Pasta

All Ravioli and noodled pasts contain eggs

****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 - \$28

Vodka, Marinara and Cream sauce

****Fettuccini Alfredo - \$30**

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, porcini mushrooms, peas, prosciutto, cream

Spaghetti Meatballs - \$30

3 homemade meatballs

Pappardelle Bolognese - \$30

ribbon noodle, homemade 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 and Garlic served over a bed of Linguine pasta with jumbo shrimp

Filet of Sole - \$35

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

Branzino - \$42

stripe bass, infused lemon, olive oil, garlic, thyme served with julienne zucchini, garlic and olive oil

Chilean Seabass - \$50

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

Pollo - Chicken

Organic Jidori 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, parmesano 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 with homemade Fettuccini

8 oz Filet Mignon - \$50

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

SERVERS MUSH BE NOTIFIED OF SPLIT CHECKS PRIOR TO ORDERING
NO COUPONS OF ANY KIND ON CHRISTMAS EVE