



**Calamari Fritti - 22**

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

**Fried Artichoke Hearts - 15**

Fried baby artichokes served with Lemon aioli

**3 Homemade Meatballs - 18**

marinara sauce, parmesan cheese

**\*Beef Carpaccio - 22**

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

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*Insalate*

**\*Caesar Salad - 16**

Traditional Caesar salad with homemade dressing and homemade focaccia croutons

**Burrata Cheese -20**

Prosciutto di Parma, arugula, grilled crostini

**House Salad - 15**

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

**Sicilian Seafood Salad - 20**

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

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*Zuppe*

**Pasta e Fagioli - 16**

Country style Tuscan bean soup

**Wild Mushroom Cream Soup - 18**

drizzled with white truffle oil

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*Pasta*

*\*\*All homemade Ravioli and noodled pasta 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 - 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 - 26**

Veal with porcini mushrooms, peas, prosciutto cream sauce

**Spaghetti Meatballs - 28**

marinara, three homemade meatballs

**Additions**

Grilled Chicken **10**

3 Shrimp **12**

Meatball **6**

## Pesce

### **Cioppino - 50**

Mussels, Clams, Scallops Calamari, Fresh Fish, Jumbo Shrimp; sautéed with fresh Tomato and Garlic served over a bed of spaghetti

### **Branzino - 42**

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

### **Filet of Sole - 35**

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

### **Chilean Sea Bass - 50**

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

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## Pollo

*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, parmigiano and mozzarella cheese, served with spaghetti marinara

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## Vitello

### **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

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## Carne

### **Braised Beef Short Ribs - 44**

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  
NO COUPONS OF ANY KIND ON CHRISTMAS EVE.  
Servers must be notified about split checks before the order is taken**