

ANTIPASTI

Escargot	21
Snails Baked with Traditional Garlic Butter Served with Toast Points	
Carciofi Alla Giuda (Seasonal)	14
Jumbo Artichoke Stuffed with a Homemade Breading Mix	
Ostriche Crude	21
6 Raw Oysters	
Calamari Alla Griglia	18
Grilled Calamari with a Lemon Marinade over a Bed of Arugula	
Misto Griglia	26
2 Grilled Shrimp, Grilled Octopus & Grilled Calamari over Arugula with a Lemon Marinade	
Barbabietole	16
Roasted Sweet Red Beets, Toasted Walnuts, Crumbled Goat Cheese and Balsamic Reduction	
Polpo Alla Griglia	24
Grilled Octopus	
Calamari Fritti	18
Fried Calamari	
Antipasto Della Casa	18
Thinly Sliced Prosciutto Di Parma, Salami, Assorted Olives & Cheese	
Bruschetta	9
Toasted Bread topped with diced seasoned plum tomatoes Add Fresh Mozzarella 2.00 Prosciutto 4.00	
Stuffato di Cozze	20
Mussels in a Red or White Sauce	
Vongole Alla Sorrento	21
Clams in Garlic, Olive Oil, Diced Plum Tomatoes & Seasoning	
Baked Figs	18
Figs Stuffed with Goat Cheese and Wrapped with Pancetta, Baked and Served with Mixed Greens and Truffle Honey	
Burrata	21
Imported Stuffed Mozzarella Cheese with Vine Ripe Tomatoes, Thinly Sliced Parma Prosciutto and Basil Pesto Aioli	
Baked Clams (6)	14
Fior Di Latte	14
Fresh Mozzarella, Sliced Tomatoes, Roasted Red Peppers, Olive Oil & Fresh Basil	
Carpaccio Di Manzo	21
Thinly Sliced Beef Tenderloin with Arugula, Diced Tomatoes, Capers, Basil, Thinly Sliced Mushrooms with Toast Points	

ZUPPE E INSALATE

Soups Of The Day	Cup 5 Bowl 9
Classic Caesar	12
Romaine Lettuce, Parmigiano & Homemade Croutons	
House Salad	9
Mixed Field Greens with House Dressing	
Beefsteak Tomatoes	13
Beefsteak Tomatoes, Cucumbers, Basil, Grilled Red Onions, Balsamic, Extra Virgin Olive Oil & Crumbled Bleu Cheese	
Chopped Salad	15
Romaine Lettuce, Tomatoes, Fresh Corn, Olives, Bacon, Green Onions, Avocado & Corn Tortilla in a Lemon Oregano Sweet Dressing	
Arugula Salad	13
Baby Arugula with Red Onions, Parmigiano Shavings, Fresh Tomatoes with Lemon Olive Oil	

We have Gluten Free Pasta & can also make variety of our entrées Gluten Free. Not Responsible for loss or exchange of personal property. Prices subject to change without notice. Please mention of any allergy you may have.



PASTA

Spaghetti - Linguine - Penne - Fettuccini Gnocchi - Cavatelli - Capellini - Rigatoni Tortellini - Ravioli	
Orecchiette Con Salsiccia E Rapini	26
Disc Shaped Pasta with Sliced Sausage, Broccoli Rabe, Sweet Onions, Garlic, Oven Roasted Grape Tomatoes, Fresh Herbs, EVOO and Parmigiano Cheese	
Carbonara Tradizionale	26
Pancetta, Pepper, Lemon Zest, Egg Yolk & a Touch of Garlic & Extra Virgin Olive Oil Finished with Parmigiano	
Rotolo Alla Rossini	26
Tri Color Pasta Rolled with Spinach, Ricotta and Baked with a Pink Vodka Sauce	
Lasagna	24
Layers of Pasta with Ricotta, Ground Beef, Parmigiano Cheese, Baked & Topped With Marinara Sauce and Mozzarella	
Puttanesca	26
Black Olives, Capers, Anchovies, Onions and Tomato Sauce	
Vegetable Lasagna	25
Fresh Spinach Pasta Layered with Ricotta, Asparagus, Artichoke Hearts, Spinach and Topped With Marinara Sauce and Mozzarella	
Abruzzese	26
Sautéed with Sliced Sausage, Pancetta, Garlic and Herbs in a Tomato Sauce	
Bolognese	26
Pasta with Ground Beef, Ground Veal and Ground Pork all Trimmed and ground in House	
Additional to add to an Entrée or Salad Grilled Chicken 5.50 3 Large Blacken Shrimp 11.95 Grilled Salmon 18.95 Rossini Sauce 3.00 Extra Sauce 1.95 Broccoli 3.00 Artichoke 3.00	

PASTA CON PESCE

Raviolini All’Aragosta	43
Lobster Stuffed Ravioli with 6oz Lobster Tail in a Vodka Cream Sauce	
Zuppa Di Pesce	62
Shrimp, Calamari, Clams, Mussels, Scallops, 6oz Baby Lobster Tail and Tomato Sauce over a bed of Linguine	
Con Vongole	31
Baby Clams in a Red or White Sauce	
Con Cozze	31
Mussels in a Red or White Sauce	
Cape Sante Con Spinaci E Funghi	48
3 Large sautéed Sea Scallops with Spinach Wild Mushrooms in a Garlic and Oil Sauce	

VITELLO E POLLO

Veal 38	Boneless Chicken Breast 32
Choice of sides are Roasted Potatoes, Garlic Mashed Potatoes or Side Penne Marinara!!! (There will be additional charge for substituting anything than what is offered as a choice!!)	
Saltimbocca Sage, Prosciutto, Fresh Mozzarella and White Wine Sauce	
Scallopine Mushrooms, Onions, Touch of Red Sauce, Brandy & White Wine	
Parmigiana Breaded Topped with Tomato Sauce and Mozzarella Cheese Served with a side of Pasta	
Vesuvio Herbs, Garlic, Oil, Brandy, White Wine and Served with Vesuvio Potatoes	
Marsala Mushrooms in a Marsala Wine Sauce	
Picatta Capers and Onions in a Lemon Butter Sauce	

CARNE

Beef aged a minimum of 21 days. Served with your choice of mashed or roasted potato.	
Scottata (House Specialty)	62
10oz Sliced Filet with Olive Oil, Garlic, Balsamic Vinegar & Wine Served with Spinach & Risotto Zafferano	
Rib-Eye	69
18oz Bone-In Rib-Eye	
Osso Bucco	59
Braised Veal Shank Served with Saffron Risotto	
Costate Di Maiale	42
2-10oz Center Cut Pork Chops	
Filetto	59
10oz Center Cut Filet with Sautéed Mushrooms and Au Jus Served with Garlic Mashed Potatoes	
Carre’ Di Agnello	54
16 oz New Zealand rack of lamb grilled to your liking served with mashed potatoes and grilled asparagus	
Costata Di Vitello	62
Double Thick Veal Rib Chop	
Melanzane Alla Parmigiana	32
Layered Eggplant Seasoned w/ Bread Crumbs Topped w/ Tomato Sauce & Mozzarella Served with a Side of Pasta	

PESCE

Salmon Avocado	38
Grilled Faroe salmon filet topped w/ avocado, tomato & lemon vinaigrette served with grilled asparagus and drizzled balsamic reduction	
Halibut Con Jalapeno	52
Grilled Alaskan Halibut Filet with a Jalapeno Cream Sauce and Served with Saffron Risotto and Avocado	
Pesce Bianco Con Asparagi	36
Roasted Lake Superior White Fish Fillet with Asparagus, Sun-Dried Tomatoes, Wild Mushrooms, Basil, Garlic & Oil in a White Wine Sauce Served with Roasted Potatoes	
Grilled Seafood Mix	62
6oz Lobster Tail, Shrimp, Scallops, Calamari and Octopus Marinated with Lemon, Fresh Herbs & EVOO Grilled Served with Roasted Potatoes & Grilled Asparagus	
Sogliola	MRKT
Spanish Whole Dover Sole Seared with a Lemon Butter Sauce & D’ Boned Table Side with Risotto Zafferano & Spinach	
Branzino	46
Mediterranean Sea Bass Fillet Seasoned & Grilled with Fresh Herbs, EVOO & Lemon Served with Red & Yellow Grape Tomatoes, Fresh Oranges, Arugula & Endive	
Chilean Sea Bass	58
Chilean Sea Bass Fillet Stuffed with Lump Crab Meat, Dusted with Seasoned Bread Crumbs, Baked with Lemon Herbs and EVOO Over Arugula & Endive, Grilled Asparagus and Roasted Potatoes	

SIDE ORDERS

Grilled Asparagus	12
Mashed Potatoes	10
Sautéed Rapini	10
Baked Potato	8
Grilled Vegetables	10
Meatballs or Sausage	8

22% Gratuity may be added to parties of (5) or more.