

APPETIZERS

HOUSEMADE BREAD

OUR CHEF'S SPECIALTY, Homemade specialty bread, Oven-baked to order, Garlic & rosemary oil foccacia, Marinated Calabrese olives.

BRUSCHETTA

Vine-Ripened tomatoes, Parmigiano crostini, Fresh basil.

CALAMARI

Flour-dusted, Flash-fried calamari, Homemade Spicy Aioli.

FRUTTI DI MARE FRA DIAVOLA

Pan-seared shrimp, Calamari, Clams, Mussels, Spicy tomato broth.

GRILLED CALAMARI & SHRIMP

Grilled marinated shrimp and calamari, Baby arugula, Charred-lemon vinaigrette.

MUSSELS

Fresh P.E.I. mussels, garlic, Choice of white or red wine broth.

ANTIPASTO FOR TWO

Assorted Italian meats, Cheese, Olives.

PASTA

SPAGHETTI & MEATBALLS

Spaghetti, Italian meatballs, Tomato sauce.

PENNE ALLA VODKA

Penne, Prosciutto, Parmigiano, Vodka rose sauce.

RIGATONI BOLOGNESE

Rigatoni, Traditional Bolognese ragu.

SPAGHETTI PESCATORA

Spaghetti, Fresh tiger shrimp, Clams, Calamari, Scallops., Mussels, Signature tomato sauce.

FETTUCINE ALFREDO

Fettuccine egg noodles, Wild mushrooms, White wine cream sauce.

RAVIOLI

Ricotta stuffed, Tomato sauce.

PIZZA

8" *personal* size pizzas.

MARGHERITA

Tomato sauce, Fiore di latte, Fresh basil, Olive oil.

CALABRESE

OUR CHEF'S SPECIALTY, Tomato Sauce, Fiore di latte, 'Nduja, Olives.

AMERICANA

Tomato sauce, Mozzarella, Pepperoni.

SOUP & SALAD

Add shrimp or chicken.

CAESAR SALAD

Fresh crisp romaine hearts, Parmigiano, Crispy pancetta, Red onions, Homemade creamy caesar dressing, Focaccia croutons.

MIXED GREEN SALAD

Baby greens, Belgian endive, Radicchio, Fennel, Cherry tomatoes, Roasted-shallot balsamic vinaigrette.

CAPRESE SALAD

OUR CHEF'S SPECIALTY, Vine-ripe Tomatoes, Mozzarella di Bufala, Basil, Aceto balsamic.

MEDITERRANEAN SALAD

Mixed Greens, Tomatoes, Cucumbers, Red onion, Olives, Feta cheese, House dressing.

ZUPPA DI GIORNO

OUR CHEF'S DAILY CREATION, Fresh hearty vegetable, Light tomato broth.

ENTRÉES

Dishes are served with our chef-inspired potato and vegetable of the day or with Tagliolini egg noodle pasta tossed in tomato basil sauce.

SEARED TROUT

Finished with a Fava Bean Compote.

NEW YORK STRIP

Char-broiled 12oz USDA prime striploin.

LAMBCHOPS

OUR CHEF'S SPECIALTY, Charbroiled lambchops, Rosemary olive oil, (Referred to as Italian chicken wings).

CHICKEN PARMIGIANA

Breaded free-range chicken scaloppini, Mozzarella, Tomato sauce.

VEAL PARMIGIANA

OUR CHEF'S SPECIALTY, Hand-breaded, Milk-fed veal scaloppini, Mozzarella, Tomato sauce.

STEAK PIZZAIOLA

OUR CHEF'S SPECIALTY, Sliced tendered 8oz filet mignon, Tomato sauce.

