



**Our Dishes are designed carefully by our award winning chefs, so please NO SUBSTITUTIONS. A 20% Gratuity will be added to parties of 5 or more. A 10\$ sharing fee for each shared entree will be added. We appreciate your understanding and your continued support of our small business. Thank you and enjoy your meal!**

### **SPECIALTY APPETIZERS**

#### **Eggplant Rollatini \$16**

Stuffed with spinach, ricotta, and mozzarella cheese, in a rosé sauce

#### **Bracciolatini \$16**

Thinly sliced steak stuffed with mozzarella cheese and breading, then grilled

#### **Puffed Shrimp \$16**

Shrimp wrapped in bacon and puff pastry, served with a homemade honey Dijon mustard sauce

#### **Portobello Special \$17**

Portobello mushroom topped with mozzarella cheese, crab imperial and crabmeat, in a rosé sauce

#### **Burrata \$18**

Burrata cheese, prosciutto, homemade sun-dried tomatoes, drizzled with homemade balsamic reduction

### **SPECIALTY ENTREES**

#### **Cavatelli \$30**

OUR AWARD WINNING dish that was featured on the Rachel Ray Show, a short homemade pasta served with lobster, shrimp, and crabmeat in a rosé sauce

#### **Black Ink \$30**

Homemade squid ink pasta topped with mussels, clams, shrimp, crab meat, and diced tomatoes in an oil garlic with a touch of tomato sauce

#### **Lamb Chops \$40**

Served either Grilled and marinated with balsamic vinegar and seasoning over a bed of spring mix OR sautéed with garlic and rosemary and baked in the oven, in a demi-glace sauce

#### **Salmon Special \$26**

Encrusted with walnuts and sun-dried tomatoes, in a lobster shallot tomato cognac cream sauce

## **ANTIPASTI (Appetizer)**

### **Bruschetta \$10**

Diced fresh tomatoes, herbs and onions with our homemade pesto (nut-free), over homemade parmesan encrusted bread

### **Portabella alla Parmigiana \$12**

Portobello mushrooms topped with parmesan and mozzarella cheese, in a rosé sauce

### **Peperoni Arrostiti con la Mozzarella \$12**

Fire roasted red peppers and mozzarella, marinated with fresh garlic and extra virgin olive oil, drizzled with our homemade balsamic reduction

### **Cozze or Vongole \$17**

Steamed mussels or clams served in your chose of a marinara or oil and garlic sauce

### **Calamari Fritti \$17**

Fried calamari served with a side of lemon and marinara sauce

## **INSALATE (Salad)**

### **Insalata di Cesare \$14**

Romaine lettuce served with homemade croutons, shaved and grated parmesan, with caesar dressing

### **Insalata alla Gorgonzola \$14**

Spring mix served with gorgonzola cheese, sun-dried tomatoes and walnuts in a homemade balsamic vinaigrette

### **Insalata Mista \$14**

Spring mix served with grated and shaved parmesan, in our special house vinaigrette

### **Insalata di Pere \$14**

Spring mix served with homemade poached pears, caramelized walnuts, sunflower seeds, gorgonzola cheese, with our homemade raspberry vinaigrette

### **Raddichio \$17**

Served Warm, a bitter raddichio is sautéed with bacon and crabmeat, in a creamy balsamic sauce

## PASTA

### Gluten-free options Available

#### **Gnocchi \$22**

Homemade potato dumplings served in either our pesto, marinara, rosé, or gorgonzola sauce

#### **Fettuccine Alfredo \$22**

Homemade fettuccine in a garlic parmesan cream sauce, without or with prosciutto (3\$) or chicken (8\$)

#### **Penne Primavera \$24**

Penna with a variety of vegetables of the day in a marinara, rosé or cream sauce

#### **Penne alla Puttanesca \$24**

Penne with chopped veal, in a mild spicy tomato sauce, with black and green olives

#### **Shrimp Scampi \$26**

Jumbo shrimp over linguine served in either our marinara, rosé, cognac cream or paprika oil and garlic sauce

#### **Spaghetti alle Vongole \$26**

Clams served in a marinara or oil and garlic sauce

#### **Linguine Pescatora \$28**

Served with shrimp, mussels, and clams, in a marinara or oil and garlic sauce

#### **Linguine alla Scogliera \$28**

Served with shrimp and lobster, in a marinara sauce

#### **Shrimp & Lobster Ravioli \$28**

Five piece ravioli in a lobster tomato cognac cream sauce

**Chicken, Veal, Beef and Fish Entrees include two complimentary sides of vegetables of the evening. A side of pasta is an additional 6\$. The pasta choices are Penna, Spaghetti or Linguine in either a marinara, rosé or oil and garlic sauce.**

## MANZO (Beef)

#### **Bistecca alla Griglia \$30**

Grilled 12 oz angus steak with olive oil and lemon

#### **Stuffed Steak \$35**

12 oz steak stuffed with crabmeat and topped with fontina cheese, in a mushroom demi-glace sauce

## **POLLO (Poultry) & VITELLO (Veal)**

### **Pollo or Vitello Piccata \$22 / \$24**

Sautéed in a lemon butter sauce

### **Pollo or Vitello Parmigiana \$24 / \$26**

Cutlet topped with mozzarella and parmesan cheese, served in a marinara or rosé sauce

### **Pollo or Vitello alla Marsala \$24/ \$26**

Sautéed with mushrooms, in a marsala wine sauce

### **Pollo alla Zingara \$24**

Chicken breast sautéed with olives, capers, and tomatoes, in a white wine sauce

### **Pollo alla Gianna \$24**

Grilled chicken breast topped with our homemade pesto, over a spring mix salad

### **Pollo alla Fiorentina \$25**

Chicken cutlet topped with spinach and mozzarella cheese, in a homemade creamy demi-glace sauce

### **Pollo ai Carciofi \$25**

Chicken breast sautéed with tomatoes, artichokes, prosciutto, and mozzarella cheese, in a white wine sauce

### **Pollo alla Bolognese \$25**

Chicken breast topped with prosciutto and swiss cheese, in a marsala wine demi-glace sauce

### **Vitello Saltimbocca alla Romana \$26**

Veal topped with prosciutto and swiss cheese, sautéed in a sage marsala cream sauce

### **Pollo or Vitello Francese \$26 / \$28**

Egg battered, topped with shrimp, in a lemon butter sauce

### **Vitello Mare e Monti \$30**

Veal medallions topped with jumbo shrimp, mozzarella cheese, and prosciutto, in a mushroom demi-glace sauce

**Costoletta di Vitello alla Griglia \$40**

12 oz veal chop seasoned and grilled, served with olive oil and lemon

**Stuffed Veal Chop \$45**

12 oz center cut veal chop stuffed with spinach, roasted peppers & sharp provolone, in a white wine sauce with mushroom and roasted peppers

**Quattro Formaggi \$45**

12 oz veal chop stuffed with four cheeses, provolone, mozzarella, parmesan and swiss, in a demi-glace sauce

**PESCE (Fish)**

**Salmone alla Griglia \$24**

Grilled salmon dressed with olive oil, served with a side of garlic lemon sauce, on a bed of spring mix

**Salmone alla Veneziana \$26**

Filet of salmon decorated with shrimp, clams, mussels and crabmeat sautéed in your choice of a lemon, cream, or rosé sauce

**Branzino \$36**

Mediterranean Sea bass, lightly fried and stuffed with mussels, shrimp, clams and crab meat, in a light tomato sauce with white wine, then wrapped in foil and baked in the oven

**Zuppa di Pesce \$40**

Lobster, shrimp, clams, mussels, calamari, and flounder in a marinara sauce served over bread or linguine

**BEVERAGES (NO Refills)**

**Tea** (Decaf or Regular) **4\$**

**American Coffee** (Decaf or Regular) **4\$**

**Espresso** (Decaf or Regular) **\$4**

**Cappuccino** (Decaf or Regular) **\$6**

**Soft Drinks** (Soda, Juice, Iced Tea) **4\$**

**Double Espresso** (Decaf or Regular) **\$8**

**DOLCI (Desserts) \$10 Each**

Limoncello Mascarpone

Crème Brûlée

Ricotta Cheesecake

Tiramisu

Chocolate Cake

Reese's Cake

Ricotta Cannoli

Gelato (ask for Flavors)

Apple Tart with Vanilla Gelato

Banana Cream Pie