



SPECIALS

Appetizers

~Portobello Special - Mushroom topped with mozzarella cheese, crab imperial and crabmeat in a rose sauce \$15

~Eggplant - Stuffed with spinach, ricotta, and mozzarella in a rose sauce \$15

~Bracciolatini - Thin sliced steaks stuffed with mozzarella and breading then grilled \$13

~Shrimp - Wrapped in bacon, puff pastry served with a honey Dijon mustard \$15

~Burrata - Burrata cheese, smoked prosciutto, sun-dried tomatoes, drizzled with a balsamic reduction \$15

Entrees

~Cavatelli - Award winning short homemade pasta served with lobster, shrimp, and crabmeat in a rose sauce \$28

~Black Ink - Homemade pasta topped with mussels, clams, shrimp, crab meat, diced tomatoes in an oil garlic with a touch of tomato \$28

~Lamb Chops - Grilled and marinated with balsamic vinegar and seasoning over a bed of spring mix OR sautéed with garlic and rosemary, baked in the oven in a demi-glaze sauce \$35

~Salmon - Encrusted with walnuts and sun-dried tomatoes in a lobster shallot tomato cognac cream sauce \$24

~Shrimp & Lobster Ravioli - Five (5) piece ravioli in a lobster tomato cognac cream sauce with crab meat \$28

ANTIPASTI

~Calamari Fritti \$14

~Bruschetta \$9

Diced fresh tomatoes, herbs and onions

~Cozze / Vongole \$12

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

INSALATE

~Insalata di Cesare \$11

Romaine with our Caesar dressing and homemade croutons

~Insalata alla Gorgonzola \$13

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

~Pear Salad \$13

Spring mix, poached pears, caramelized walnuts, sunflower seeds, gorgonzola cheese, raspberry vinaigrette

PASTA

~Gnocchi \$20

Homemade potato dumplings served with our pesto sauce, rosé, or gorgonzola sauce

~Fettuccine Alfredo \$18

Homemade fettuccine with cream sauce and parmesan cheese, with or without prosciutto

~Penne Primavera \$18

With a variety of vegetables in a rosé sauce or cream sauce

~Linguine Pescatora \$22

Served with shrimp, mussels, and clams in a red or white sauce

~Spaghetti alle Vongole \$20

Clams served in a red or white sauce

~Linguine alla Scogliera \$25

Shrimp, lobster in a red sauce

~Shrimp Scampi \$22

Jumbo shrimp over linguine served in the following sauces: rosé, cognac cream or oil and garlic

POLLO (POULTRY) / Vitello (Veal)

~Pollo / Vitello Parmigiana \$20 / \$21

Cutlet topped with mozzarella and parmesan cheese in a rosé sauce

~Pollo / Vitello alla Marsala \$18 / \$23

Sautéed with mushrooms in a marsala wine sauce

~Pollo / Vitello Piccata \$18 / \$22

Sautéed in a lemon butter sauce

~Pollo alla Fiorentina \$22

Chicken cutlet topped with spinach and mozzarella cheese in a creamy demi-glaze sauce

~Pollo ai Carciofi \$19

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

~Vitello Mare e Monti \$27

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

~Pollo/ Vitello Francese \$20 / \$25

Egg battered topped with crabmeat in a lemon butter sauce

~Saltimbocca alla Romana \$ 19 / \$23

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

MANZO (BEEF)

~ Bistecca alla Griglia \$26

Grilled 12 oz angus steak

~Stuffed Steak \$30

12 oz steak stuffed with crabmeat topped with fontina cheese in a mushroom demiglasse sauce

PESCE (FISH)

~Salmon alla Griglia \$22

Grilled salmon dressed with olive oil, garlic and lemon sauce

~Salmone alla Veneziana \$25

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

~Branzino \$32

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

Desserts

\$9 Each

~ Creme Brûlée

~Ricotta Cheesecake

~Chocolate Cake

~Reese's Cake

~Limoncello Mascarpone

~Homemade Ricotta Cannoli

~Apple Tart with Vanilla Ice Cream

~Gelato (ask for flavors)