



## WEEKLY SPECIALS

### Appetizers

#### **Portobello Special \$15**

Mushroom topped with mozzarella cheese, crab imperial and crabmeat in a rose sauce

#### **Eggplant \$15**

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

#### **Bracciolatini \$13**

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

#### **Puffed Shrimp \$15**

Wrapped in bacon then puff pastry, served with a honey Dijon mustard

#### **Burrata \$15**

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

### Entrees

#### **Cavatelli \$28**

Award winning dish that was featured on the Rachel Ray Show, it is short homemade pasta served with lobster, shrimp, and crabmeat in a rose sauce

#### **Black Ink \$28**

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

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

Five piece ravioli in a lobster tomato cognac cream sauce with crab meat

#### **Lamb Chops \$35**

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

#### **Salmon Special \$24**

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

## ANTIPASTI

### **Calamari Fritti \$14**

Fried calamari served with a side of lemon and marinara sauce

### **Bruschetta \$9**

Diced fresh tomatoes, herbs and onions

### **Cozze or Vongole \$12**

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

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

Portabella mushrooms prepared in a rose sauce topped with parmesan and mozzarella cheeses

### **Peperoni Arrostiti con la Mozzarella \$11**

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

## INSALATE

### **Insalata di Cesare \$11**

Romaine lettuce served with our Caesar dressing and homemade croutons

### **Insalata alla Gorgonzola \$13**

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

### **Pear Salad \$13**

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

### **Raddichio \$15**

Warm bitter raddichio sautéed with bacon and crabmeat in a creamy balsamic

### **Insalata Mista \$11**

A variety of fresh field greens and shaved parmigiano served with our special house vinaigrette

## PASTA

### **Gnocchi \$20**

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

### **Fettuccine Alfredo \$18**

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

### **Penne Primavera \$18**

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

**Penne alla Puttanesca \$18**

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

**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**

With shrimp and lobster in a red sauce

**Shrimp Scampi \$22**

Jumbo shrimp over linguine served in one of the following sauces: red, 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 red or 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 homemade creamy demi-glaze sauce

**Pollo ai Carciofi \$19**

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

**Pollo alla Zingara \$19**

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

**Pollo alla Gianna \$19**

Grilled chicken breast topped with pesto on a bed of field greens

**Pollo alla Bolognese \$19**

Chicken breast topped with prosciutto and swiss cheese in a marsala wine sauce

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

Egg battered topped with crabmeat in a lemon butter sauce

**Vitello Mare e Monti \$27**

Veal medallions topped with jumbo shrimp, mozzarella cheese, and prosciutto in a mushroom demiglaze sauce

**Viletto Saltimbocca alla Romana \$23**

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

**Stuffed Veal Chop \$38**

16 oz center cut veal chop stuffed with spinach, roasted peppers & sharp provolone in mushroom white wine

**Costoletta di Vitello alla Griglia \$33.00**

12 oz grilled veal chop

**Quattro Formaggi \$35.00**

12 oz veal chop stuffed with four cheeses: Provolone, Mozzarella, Parmigiano and Swiss in a demiglasse sauce

**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 demiglaze 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 with white wine, wrapped in foil and baked

**Zuppa di Pesce \$36**

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

**Dolci (desserts) \$9 Each**

Creme Brûlée  
Ricotta Cheesecake  
Chocolate Cake  
Reese's Cake

Limoncello Mascarpone  
Tiramisu  
Apple Tart w/ Vanilla  
Gelato

Ricotta Cannoli  
Gelato - ask for Flavors  
Banana Cream Pie