



WEEKLY SPECIALS

Appetizers

Portobello Special \$16

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

Eggplant Rollatini \$15

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

Bracciolatini \$15

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 \$16

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

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

**Our Dishes are designed carefully by our award winning chefs. Please NO SUBSTITUTIONS.
A 20% Gratuity will be added to Parties of 5 or more.
Thank you so much and enjoy your meal!**

ANTIPASTI (Appetizer)

Calamari Fritti \$15

Fried calamari served with a side of lemon and marinara sauce

Bruschetta \$10

Diced fresh tomatoes, herbs and onions

Cozze or Vongole \$14

Steamed mussels or clams served in your choice 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 \$12

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

INSALATE (Salad)

Insalata di Cesare \$12

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 \$16

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

Insalata Mista \$12

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

PASTA

Gluten-free options Available

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 (2\$)

Penne Primavera \$18

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

Penne alla Puttanesca \$20

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

Linguine Pescatora \$25

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

Spaghetti alle Vongole \$22

Clams served in a red or white sauce

Linguine alla Scogliera \$25

With shrimp and lobster in a red sauce

Shrimp Scampi \$24

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

**Meat and Fish Entrees include two complimentary sides of vegetables of the evening.
A side of pasta, Penna, Spaghetti or Linguine in a red, rosá or oil and garlic, is an additional 6\$.**

POLLO (Poultry) / VITELLO (Veal)

Pollo / Vitello Parmigiana \$20 / \$23

Cutlet topped with mozzarella and parmesan cheese in a red or rosé sauce

Pollo / Vitello alla Marsala \$19 / \$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 \$22

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 \$22

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

Pollo/ Vitello Francese \$22 / \$25

Egg battered topped with shrimp 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 \$39

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

Costoletta di Vitello alla Griglia \$35

12 oz grilled veal chop

Quattro Formaggi \$39

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

BEVERAGES

Tea (Decaf or Regular) 3\$

American Coffee (Decaf or Regular) 3\$

Espresso (Decaf or Regular) 3\$

Cappuccino (Decaf or Regular) 5\$

Soda 3\$

DOLCI (Desserts) \$9 Each

Limoncello Mascarpone

Creme Brûlée

Ricotta Cheesecake

Tiramisu

Chocolate Cake

Reese's Cake

Ricotta Cannoli

Gelato (ask for Flavors)

Apple Tart with Vanilla Gelato

(seasonal)

Banana Cream Pie (seasonal)