



## ***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 in a rose sauce

#### **Bracciolatini \$15**

Thin sliced steaks stuffed with mozzarella and breading then grilled

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

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

#### **Burrata \$16**

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

## **Entrees**

#### **Cavatelli \$29**

Award winning short homemade pasta served with lobster, shrimp, and crabmeat in a rose sauce

#### **Black Ink \$29**

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 (5) piece ravioli in a lobster tomato cognac cream sauce with crab meat

#### **Lamb Chops \$38**

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 \$25**

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**

**Calamari Fritti \$15**

Fried calamari served with a side of lemon and marinara sauce

**Bruschetta \$10**

Homemade bread with a parmigiano crust, diced fresh tomatoes, herbs, pesto (nut free) and onions

**Cozze / Vongole \$15**

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

**Portabella Parmigiana \$12**

Portabella mushrooms prepared in a rose sauce, topped with parmigiano and mozzarella cheese

**Roasted Peppers and Mozzarella \$12**

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

**INSALATE (Salad)**

**Caesar \$12**

Romaine with our Caesar dressing and homemade croutons

**Mista \$12**

Spring Mix topped with shaved parmigiano served with our special house balsamic vinaigrette

**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

**Raddichio \$16**

Serviced warm, with bitter raddichio sauteed with bacon and crabmeat in a creamy balsamic vinaigrette

**PASTA**

**Gluten-free options available**

**Gnocchi \$20**

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

**Fettuccine Alfredo \$20**

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

**Penne Primavera \$20**

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

**Penne Puttanesca \$22**

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

**Spaghetti Vongole \$22**

Clams served in a red or white sauce

**Linguine Pescatora \$25**

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

**Linguine Scogliera \$25**

Shrimp, lobster in a red sauce

**Linguine Scampi \$25**

Served with jumbo shrimp in either red, rosé, cognac cream OR paprika oil and garlic sauce

**Meat & Fish Entrees INCLUDE two complimentary sides of vegetables of the evening. SIDES of pasta, choice of Penne, Spaghetti or Linguine in a red, rosé or oil and garlic, is an ADDITIONAL \$6.**

**POLLO (POULTRY) / Vitello (Veal)****Pollo or Vitello Piccata \$20 / \$23**

Sautéed in a lemon butter sauce

**Pollo or Vitello Parmigiana \$22 / \$25**

Cutlet topped with mozzarella and parmesan cheese in a rosé sauce

**Pollo or Vitello Marsala \$22 / \$25**

Sautéed with mushrooms in a marsala wine sauce

**Pollo Zingara \$22**

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

**Pollo Gianna \$22**

Grilled Chicken breast topped with homemade pesto (contains nuts), on a bed of field greens and oil

**Pollo Fiorentina \$24**

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

**Pollo Carciofi \$24**

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

**Pollo Bolognese \$24**

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

**Pollo or Vitello Francese \$24 / \$27**

Egg battered topped with crabmeat in a lemon butter sauce

**Vitello Saltimbocca \$25**

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

**Vitello Mare e Monti \$28**

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

**Costoletta di Vitello alla Griglia \$35**

12 oz grilled veal chop seasoned and topped with olive oil

**Stuffed Veal Chop \$40**

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

**Quattro Formaggi \$40**

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

**MANZO (Beef)****Bistecca Griglia \$26**

Grilled 12 oz angus steak seasoned and topped with olive oil

**Stuffed Steak \$32**

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, white wine wrapped in foil

### **Zuppa di Pesce \$36**

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

### **BEVERAGES**

**(No Free Refills)**

**Tea** (Decaf or Regular) **\$3**

**American Coffee** (Decaf or Regular) **\$3**

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

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

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

**Soda** **\$3**

### **DOLCI (Deserts) \$9 each**

Limoncello Mascarpone

Crème Brûlée

Ricotta Cheesecake

Tiramisu

Chocolate Cake

Reese's Cake

Ricotta Cannoli

Gelato (ask for flavors)

Apple Tart w/ Vanilla Gelato  
(seasonal)

Banana Cream Pie (seasonal)