

## *Zuppa / Insalata*

<b>SOUP OF THE DAY</b>	9
ask your server for the soup of the day	
<b>*CAESAR</b>	10
romaine hearts, croutons, creamy Caesar dressing, parmigiana, white anchovy filets	
<b>*HEARTS OF PALM</b>	14
avocado, sweet onions, mixed greens, baby heirloom tomato, mozzarella di bufala, capers, Italian vinaigrette	
<b>*HOUSE SALAD</b>	9
mixed greens, carrots, tomato, red onions, Italian vinaigrette	
<b>BURRATA SALAD</b>	15
burrata cheese, prosciutto wrapped melon, heirloom tomato, mixed greens with citrus vinaigrette, truffle balsamic glaze and garlic crostini	

## *Antipasti*

<b>ANTIPASTO PLATTER</b>	20
parmigiano, mozzarella di bufala, pecorino romano, ubriaco, hot capicola, prosciutto Finocchiona salumi, pickled vegetables, roasted peppers, olives and Parmesan Crostini	
<b>CALAMARI FRITTI</b>	13
crispy calamari, pepperoncini, marinara	
<b>CAPRESE</b>	14
mozzarella di bufala, heirloom tomato, fresh basil	
<b>BRUSCHETTA</b>	11
citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil	
<b>MARGHERITA FLATBREAD "PIZZA"</b>	15
fresh mozzarella, marinara, heirloom tomato, fresh basil, extra virgin olive oil	
<b>CARNE FLATBREAD "PIZZA"</b>	18
fresh mozzarella, marinara, spicy capicola, prosciutto di parma, red grapes, arugula	
<b>VERDURE FLATBREAD "PIZZA"</b>	17
roasted vegetables, zucchini, squash, artichoke, roasted rainbow cauliflower, eggplant caviar spread (cheese or marinara sauce optional)	
<b>SHRIMP COCKTAIL</b>	17
black tiger prawns, fresh basil, lemon scented cocktail sauce	
<b>STUFFED MUSHROOMS</b>	14
portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onions, herb beurre blanc	
<b>MEATBALLS</b>	13
veal, pork and beef blend, marinara, mozzarella	

## *Pasta*

<b>LOBSTER RAVIOLI</b>	36
lobster, brandy cream sauce	
<b>TRUFFLE RAVIOLI</b>	35
black truffle cream, roasted mushrooms, Italian cheese blend	
<b>EGGPLANT "LASAGNA"</b>	21
layers of eggplant, ricotta, mozzarella, Parmigiano	
<b>LASAGNA BOLOGNESE</b>	25
baked fresh to order	
<b>PASTA TOSCANA</b>	23
rigatoni, Italian mild link sausage, baby kale, fresh pomodoro sauce with fresh basil and ricotta salata cheese	
<b>SHRIMP TOSCANA</b>	32
spaghetti, shrimp, lemon garlic white wine, mushrooms, baby kale, cherry tomato, chili flake, fresh oregano and basil	
<b>SEAFOOD LINGUINI</b>	34
clams, shrimp, mussels, pork guanciale, lemon, white wine	
<b>CARBONARA LEMON TAGLIOLINI</b>	29
smoked pancetta, fresh peas, mushrooms, cream sauce	
<b>FETTUCINE ALFREDO</b>	19
alfredo cream, <i>with chicken 24, with shrimp 28</i>	
<b>"SPAGHETTI" BOLOGNESE</b>	20
spaghetti pasta, tomato, basil, meat sauce	
<b>"SPAGHETTI" &amp; MEATBALLS</b>	25
spaghetti pasta, tomato, basil, meatballs (veal, pork, & beef blend)	
<b>SHRIMP SCAMPI SPAGHETTI</b>	35
tiger prawns, fresh basil, cherry tomatoes, lemon beurre blanc sauce	

## Entrées

<b>*PAN- SEARED BRANZINO</b>	37
smoked Italian pancetta, spinach, fresh corn, cherry tomatoes, roasted pee wee potatoes with piquillo pepper sauce	
<b>*PAN-SEARED SALMONE</b>	35
organic Scottish salmon, arugula salad, quinoa, roasted artichoke, Fresno peppers, sweetie drop peppers with romesco sauce, seasonal vegetables	
<b>SUNDAY GRAVY</b>	40
beef, pork, Italian sausage, polpette, San Marzano tomato sauce, lemon ricotta	
<b>*SEA BASS</b>	43
pan-seared sea bass, grilled asparagus, fra diavolo	
<b>*CIOPPINO SEAFOOD</b>	45
shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini	
<b>ALASKAN KING CRAB LEGS</b>	Market Price (24oz)
split crab legs, drawn butter, choice of potato, pasta, or broccolini	Market Price (32oz)

<b>VEAL OSSO BUCO</b>	55
Braised bone in veal shank, fettuccine – Our Signature Specialty	

<b>CHICKEN CACCIATORE</b>	35
fresh peppers, Roma tomatoes, broccolini, pomodoro sauce, potatoes au gratin	
<b>PICCATA</b>	26 Chicken/35 Veal
chicken or veal, lemon, capers, white wine, broccolini	
<b>MARSALA</b>	26 Chicken/35 Veal
chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano	
<b>PARMIGIANO</b>	26 Chicken/35 Veal
chicken or veal, mozzarella, spaghetti pasta, marinara, Parmigiano	

## Alla Griglia

<b>FROM THE GRILL</b>	
Served with Grilled Asparagus	
<b>* FILET OF BEEF 8oz</b>	55
<b>* RIB-EYE 18oz</b>	58
<b>* NEW YORK STEAK 16oz</b>	57
<b>* LAMB CHOPS</b>	46
grilled lamb chops, oven- roasted golden potatoes, Italian herbs, assorted baby carrots with mint demi glaze	
<b>ON TOP</b>	4
brandy peppercorn sauce, Hollandaise sauce, or Béarnaise sauce	

### - SURF & TURF OPTION -

Add prawns or King crab legs for a classic Surf and Turf Dinner.  
Black tiger prawns (3) add \$13, Lobster Tail Market Price (5oz) King crab legs Market Price (12oz)

## Contorni

<b>SIDE DISHES</b>	
<b>GRILLED ASPARAGUS</b>	11
<b>BROCCOLINI</b>	7
<b>MASHED POTATOES</b> Add Black Truffle + \$5	6
<b>CRISPY POTATOES</b>	6
<b>BAKED POTATO</b>	6
<b>TRUFFLE FRIES</b>	11
<b>GARLIC CHEESE BREAD</b>	7

*\*Consumer Advisory - The consumption of raw or undercooked foods such as eggs, milk, beef, pork, fish, poultry, shell stock, etc. may increase your risk of food borne illness, especially in case of certain medical conditions.*

*Gluten Free Options Available. Please note that our restaurant is not set up as a strictly gluten free environment.*

*A split plate charge of \$3.95 will be added for shared entrees.  
20% gratuity will be added automatically to all parties of 6 or more.  
Large parties can be split up to a maximum of four checks*