



DINNER MENU

ANTIPASTI

LOBSTER AND CRAB CAKES

PAN SAUTEED, SERVED WITH BABY GREENS AND LOBSTER AIOLI \$11

FRESH GULF COAST OYSTERS

A HALF DOZEN STEAMED OR ROCKEFELLER STYLE (SPINACH, HOLLANDAISE SAUCE, BACON AND PARMESAN CHEESE) SERVED WITH CHAMPAGNE CHERVIL MIGNONETTE SAUCE \$10

COZZE MEDITERRANEO

FRESH MUSSELS, GARLIC, SHALLOTS, WHITE WINE, CHOPPED ROMA TOMATOES AND BASIL LEMON BUTTER SAUCE \$10

CALAMARI FRITTI

FRESH SQUID, SEMOLINA FLOUR AND HERBS, SERVED WITH OUR SIGNATURE BAGNA CAUDA AND POMODORO SAUCE \$9.5

TUSCAN FISH FRY

STRIPS OF FRESH SEA BASS, LIGHTLY COATED WITH SEASONED FLOUR, FRIED TO PERFECTION SERVED WITH SCALLION MUSTARD SAUCE AND FRESH LIME \$8

RAVIOLI QUATTRO FORMAGGIO

FOUR CHEESE RAVIOLI, BREADED AND FRIED GOLDEN, SERVED WITH OUR SIGNATURE POMODORO SAUCE FOR DIPPING \$8

BRUSCHETTA ALLA ROMANA

ROASTED GARLIC CROSTINI TOPPED WITH MARINATED TOMATOES, GARLIC, BASIL, DRIZZLED WITH BALSAMIC GLAZE \$8

INSALATE

SPINACH ARANCIA

GORGONZOLA, MANDARIN ORANGES, CANDIED PECANS SERVED WITH HOUSEMADE ORANGE & BASIL VINAIGRETTE SMALL \$6 LARGE \$10

INSALATA MISTA

FRESH GREENS WITH TOMATO, CUCUMBER, BLACK OLIVES, GARBANZO BEANS IN A HOMEMADE BALSAMIC SUNDRIED TOMATOES VINAIGRETTE TOPPED WITH SUNFLOWER SEEDS AND RED ONIONS SMALL \$5 LARGE \$9

INSALATA CESARE

FRESH ROMAINE HEARTS IN A CREAMY CAESAR DRESSING WITH HOMEMADE CROUTONS SMALL \$5 LARGE \$9

ADD ANY OF THE FOLLOWING ITEMS TO YOUR INSALATA ARANCIA, MISTA OR CESARE:

GRILLED CHICKEN \$4 GRILLED SHRIMP \$5
FRIED CALAMARI \$5 GRILLED NY STRIP \$6

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ALLA CAPRESE

HEARTY BEEFSTEAK TOMATOES, BUFALA MOZZARELLA, RED ONIONS, FRESH BASIL CHIFFONADE AND OUR SUN DRIED TOMATO BALSAMIC VINAIGRETTE **\$9.5**

CHOPPED SALAD ITALIANO

CHOPPED GREENS, PANCETTA, MUSHROOMS, CUCUMBER, TOMATO, GORGONZOLA AND CHERRY PEPPERS IN CREAMY ROASTED GARLIC DRESSING TOPPED WITH CRISPY FRIED LEEKS
SMALL **\$6** LARGE **\$10**

DELL'ARAGOSTA

LARGE CHUNKS OF LOBSTER SAUTEED IN A WARM LEMON TARRAGON SAUCE, DICED ROMA TOMATOES AND SEEDLESS CUCUMBERS OVER A BED OF BABY SPINACH **\$14**

PASTA FRESCA

OUR PASTA IS MADE FRESH ON THE PREMISES EVERY DAY. WE USE ONLY THE FINEST 100% DURUM FLOUR IMPORTED FROM ITALY, FARM FRESH EGGS, WATER, KOSHER SALT AND EXTRA VIRGIN OLIVE OIL. WE OFFER A VARIETY OF FRESH PASTA WHILE ADHERING TO TRADITIONAL METHODS AND RECIPES

PASTAS (Make your choice)

SPAGHETTI . LINGUINE . FETTUCCINE . RIGATONI . SQUID INK LINGUINE

SAUCES (Make your choice)

POMODORO . BOLOGNESE . PUTTANESCA . PESTO ALFREDO . CARBONARA
. ALFREDO . GORGONZOLA CREAM . BASIL PESTO . NAPOLITANA .
. WILD MUSHROOM MARSALA **\$12**

ADD (Make your choice)

CHICKEN . SHRIMP . VEGETABLES **\$15**

SPECIALITAS DELLA CASA

FRUTTI DI MARE

FETTUCCINE TOSSED WITH SHRIMP, LOBSTER, SCALLOPS IN OUR LOBSTER SAUCE WITH ARUGULA AND FRESH TOMATOES **\$24**

RIGATONI SICILIANA

GRILLED CHICKEN, ITALIAN SAUSAGE, GARLIC AND WILD MUSHROOMS IN POMODORO CREAM SAUCE TOSSED WITH FRESH RIGATONI AND PARMESAN BREADCRUMBS **\$16**

MEZZALUNA DI PESCE

HALF-MOON SHAPPED RAVIOLI STUFFED WITH SALMON AND CRAB, PRESENTED WITH JULIENNE APPLES AND FRESH GINGER IN CHAMPAGNE LOBSTER CREAM SAUCE **\$16**

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MEZZALUNA DI VITELLO

HALF-MOON SHAPED RAVIOLI STUFFED WITH VEAL, SPINACH AND DILL WITH A SPICY ITALIAN NAPOLITANA SAUCE **\$16**

LASAGNA AL FORNO ITALIANA

FRESH HOUSEMADE PASTA SHEETS, GROUND BEEF, ITALIAN SAUSAGE AND RICOTTA TOPPED WITH FRESH POMODORO SAUCE **\$15**

EGGPLANT "MELANZANE" PARMIGIANA

EGGPLANT PARMIGIANA STYLE WITH OUR FRESH POMODORO SAUCE AND MOZZARELLA, SERVED WITH A SIDE OF SPAGHETTI POMODORO **\$14**

RAVIOLI RICOTTA

RICOTTA AND SPINACH RAVIOLI WITH FRESH CHOPPED TOMATOES AND BASIL IN OUR PARMESAN ALFREDO SAUCE **\$13**

GNOCCHI DI PATATA

HOMEMADE POTATO PARMESAN DUMPLINGS WITH YOUR CHOICE OF POMODORO **OR** BOLOGNESE SAUCE **\$13**

PESCE

COLD WATER LOBSTER TAILS

LIGHTLY SEASONED LOBSTER TAILS, BROILED AND SERVED OVER FETTUCCINE TOSSED WITH WHITE WINE SAUCE, SPINACH AND CHOPPED TOMATOES
SINGLE **\$24** TWIN **\$36**

LINGUINE ADRIATICO

SHRIMP AND SCALLOPS SAUTEED WITH ARTICHOKE, KALAMATA OLIVES, SUNDRIED TOMATOES, CAPERS AND BASIL IN WHITE WINE LEMON SAUCE OVER FRESH LINGUINE **\$22**

GRILLED SALMON BEVUTTO

SALMON FILET WITH JACK DANIEL'S, BROWN SUGAR AND GINGER MARINADE SERVED WITH SAUTEED VEGETABLE **\$21**

GRILLED BAY TUNA

MARINATED TUNA STEAKS GRILLED AND SERVED OVER CREAMY BLACK AND WHITE LINGUINE TOSSED WITH SPINACH AND LEMON BUTTER SAUCE **\$21**

FILET OF SOLE MILANESE

FRESH FILET OF SOLE BREADED WITH PARMESAN AND HERBS, SAUTEED TILL GOLDEN WITH ROMA TOMATOES AND BASIL TOPPED WITH LEMON BUTTER SAUCE OVER CREAMY SAFFRON RISOTTO **\$21**

GAMBERI & CAPESANTE PESTO

SHRIMP AND SCALLOPS PERFECTLY TOSSED WITH LINGUINE AND SUNDRIED TOMATOES IN PESTO CREAM SAUCE **\$19**

HORSERADISH CRUSTED SALMON

FRESH SALMON FILET TOPPED WITH A BLEND OF HERBS, HORSERADISH AND CRUSHED ALMONDS CRUST SERVED WITH PROSECCO CREAM SAUCE AND PERFECTLY GRILLED ZUCCHINI AND SQUASH **\$18**



SEA BASS CAPICHE

SEA BASS BAKED TO PERFECTION WITH A LAYER OF CRAB MEAT TOPPED WITH HOLLANDAISE SAUCE SERVED WITH SAUTEED MIXED VEGETABLES **\$18**

POLLO

SMOKED GOUDA RIPIENE

CHICKEN BREAST STUFFED WITH SMOKED GOUDA, PROSCIUTTO, ROASTED PEPPERS AND BASIL IN A LEMON WINE SAUCE, SERVED WITH FRESH SPAGHETTI AGLIO E OLIO **\$17**

POLLO PARMIGIANA ROMANA

CHICKEN BREAST BREADED WITH HERBS AND FRIED GOLDEN, WITH POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA CHEESE, SERVED WITH A SIDE OF SPAGHETTI POMODORO **\$16**

POLLO MARSALA

CHICKEN BREAST WITH WILD MUSHROOMS IN OUR MARSALA WINE BUTTER SAUCE WITH A SIDE OF FRESH LINGUINE **\$16**

BISTECCA AND VITELLO

BISTECCA TOSCANA

NY STRIP STEAK MARINATED IN GARLIC, OLIVE OIL AND ROSEMARY, GRILLED AND SERVED WITH TUSCAN ROASTED POTATOES AND GRILLED ASPARAGUS **\$24**

VITELLO DELLA CASA

SAUTEED VEAL AND ASPARAGUS TOPPED WITH MAINE CRAB MEAT, SERVED OVER SAFFRON RISOTTO DRIZZLED WITH TARRAGON LEMON BUTTER **\$22**

VITELLO PARMIGIANA ALFREDO

FRIED GOLDEN HERB BREADED VEAL, TOPPED WITH FRESH HOUSEMADE POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA, SERVED WITH A SIDE OF FRESH FETTUCCHINE ALFREDO **\$18**