

Antipasti / Appetizers

*Antipasto della casa 16\$

Selection of mix cheese, meats and grilled vegetables.

*Calamari Fritti 13\$

Fried calamari with spicy tomato sauce.

*Grilled octopus 20\$

*Polpeta Siciliana 12\$

Sicilian style meatballs, spicy eggplant-tomato sauce.

*Beef Tartare 18\$

*Carciofi Romani 15\$

Oven baked Roman Artichokes hearts, lemon butter sauce.

*Caprese 16\$

Tomatoes, buffalo mozzarella, basil, olive oil, roasted red peppers over seasonal squash.

*Vongole Cozze Arrabbiata 15\$

Clams and mussels in spicy fresh tomato sauce.

*Caponata 15\$

Sauteed eggplant, celery, onions, raisins, pine nuts.

INSALATE

*Caesar - classic Caesar salad with house made dressing and croutons. 10\$

*Mista salad – baby greens, tomato, olives, red peppers, gorgonzola. 11\$

*Rughetta salad – arugula salad with shaved parmigiano 10\$

PASTA

*Lasagna alla Siciliana 23\$

Homemade traditional meat lasagna

*Gnocchi quattro formaggi 20\$

Four cheese creamy sauce over gnocchi pasta.

*Bucatini alla amatriciana 20\$

Spicy tomato sauce, onion, Italian bacon.

*Lobster spaghetti 35\$

Spaghetti, 1pound lobster, spicy tomato sauce.

*Papardelle Bolognese 24\$

Homemade pasta ribbons with traditional Bolognese meat sauce.

*Linguine Vongole 25\$

Fresh clams with white wine, garlic, olive oil, lemon

*Fettuccine mare e monti 24\$

Homemade fresh fettuccine pasta, Italian sausage, shrimp, scallops, sautéed with wild mushrooms and green peas in white cream sauce, truffle oil finish.

*Capelini Amore 30\$

Capelini, Half lobster, octopus, tomato sauce.

*Spaghetti frutti di mare 29\$

Spaghetti, fresh shrimp, clams, mussels, scallops and calamari with garlic, white wine and touch of tomato.

*Tagliatelle Cacio e Pepe 18\$

Homemade tagliatelle pasta, romano cheese, cracked pepper.

*Tagliatelle Lamb Ragu 24\$

Neapolitan Lamb stew, San Marzano tomato

Carne / Meats

*Lamb Osso Buco 34\$

Slowly braised lamb shank in a spicy eggplant sauce over saffron risotto.

*Beef short ribs 36\$

Slowly braised beef short ribs over homemade gnocchi pasta in tomato sauce.

*Veal scaloppini 25\$ or Free range chicken brest (organic)22\$;

Choice of 5 preparations:

1. Marsala – wild mushrooms, marsala red wine sauce.

2. Picatta – white wine, lemon, capers sauce.

3. Prosecco – asparagus, shrimp, prosecco sparkling wine, lemon.

4. Teatro – tomato sauce with capers and black olives.
5. Milanese – breaded, fried.
6. Parmigiana - marinara sauce, melted buffalo mozzarella, parmigiano cheese.

*Steak of the day MP

Two ways:

1. Grilled
2. Finished with red wine truffle sauce.

SIDES:

- *Sauteed vegetables 7\$
- *Spinach Aglio Olio 7\$
- *Roasted Potatoes 5\$
- *Sauteed Mushrooms 8\$
- *Penne Pomodoro 6\$
- *Risotto Parmigiano 9\$

Pesce / Fish

*Zuppa Di Pesce 29\$

Heaping bowl of mixed seafood, fish of the day, clams, mussels, calamari, shrimp, scallop in tomato and saffron broth served with homemade crostini.

*Whole Branzino al Forno 35\$

Oven roasted Branzini (Mediterranean seabass)

*Grigliata di pesce 37\$

Grilled mixed seafood served with an agrodolce sauce over asparagus.

*Salmon Dijonnaise 28\$

Pan seared wild Salmon finished in a Dijon Prosecco sauce with lemon and capers, served over sauteed spinach and roasted potato.

*Local Black Grouper or Snapper MP

*Fish of the day MP

3 ways:

1. Toscana-w/risotto parmigiano in white wine lemon butter sauce, finished with sun dried tomato, artichokes, mushrooms.
2. Livornese - red sauce, kalamata olives, capers.
3. Portofino - white wine, lemon, capers sauce over homemade fettucine pasta.

*Lobster Agrodolce MP

Whole Lobster tempura, sweet and sour sauce over local organic fresh tomatoes and organic mix greens.

*Risotto Pescatora 29\$

Clams, mussels, shrimp, scallop, calamari sauteed in white wine and finished with fresh tomato sauce.

NEAPOLITAN STYLE PIZZA'S

*Pizza Margherita 15\$

San Marzano tomatoes, mozzarella cheese, fresh basil

*Pizza Napoletana 17\$

Fresh tomatoes, mozzarella, red peppers and Italian sausage.

*Pizza Carbonara 19\$

Bacon, mozzarella, egg, parmigiano

*Pizza Siciliana 18\$

eggplant, ricotta, tomato, red pepper

*Pizza Primavera 16\$

Vegan or Vegetarian (veggie)

*Pizza Scampi 19\$

*Frutti di mare pizza 20\$

Seafood pizza

*Pizza Capricciosa 19\$

Mozzarella, tomato sauce, prosciutto, mushrooms, artichokes, olives.

*Burrata and speck 20\$

Creamy mozzarella cheese, prosciutto, figs, red wine reduction.

*Build Your Own

Build your own from any of the toppings we have in house, starting with POMODORO
MOZZARELLA 15\$

VEGETABLES 2\$

MEATS 2.5\$

CHEESES 2.5\$

Before placing an order, please inform your server if a person in your party has food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness