



To Begin

Soup du Jour

Minestrone 8.00

Smooth Lobster Bisque 11.25

Crab Cakes Two Served with Harissa Aioli, Pesto, & Tabbouleh	18.00
Shrimp Scampi Sautéed with Sauce of Garlic, Olive Oil, & Parsley	22.00
Mediterranean Calamari & Shrimp Sautéed in Mediterranean Sauce of Tomatoes, Capers, & Olives	21.00
Calamari Fritti Marinara & Garlic Aioli	19.00
Smoked Norwegian Salmon Capers, Red & Green Onion, Cream Cheese, Hard Boiled Egg, Crostini	21.00
Prince Edward Island Mussels Sautéed with Marinara & White Wine	25.00

Stuffed Mushrooms Jimmy's Italian Sausage, Melted Mozzarella, Marinara	16.00
Charlie's Beef Meatballs 3 Meatballs with Whole Wheat Spaghetti & Marinara	18.00
Octavio's Gnocchi & Pesto Potato Dumplings; Sauce of Basil, Pine Nuts, Parmesan, & Olive Oil	18.00
Prosciutto di Parma (5)	19.00
Prosciutto di Parma & Melon Fresh Cantaloupe	22.00
Prosciutto di Parma & Tomatoes <u>with</u> Burrata 23.00 <u>OR</u> <u>with</u> Bufala Mozzarella	25.00
Antipasto della Casa (To Share) Chef's Selection of Salami & Cheeses	23.50

Bufala Mozzarella di Campagna & Tomatoes Artichoke, Bell Peppers, Pesto, Olive Oil, & Herbs	18.00
Caesar Salad Traditional Recipe with Croutons	4.50/9.00
Anchovies 2.50 White Anchovies	4.95

Entrée Specialties

*All Entrée Specialties Served with Complimentary Mixed Greens Salad, or Caesar Salad for An Additional Charge.
Gluten Free Pasta Available by Request*

Capellini Marinara Angel Hair Pasta	18.00
Eggplant Parmigiana Served with Linguini Marinara	22.00
Tagliatelle Bolognese Egg Based Pasta with Beef Bolognese	28.00
Beef Ravioli Beef Bolognese with Jimmy's Italian Sausage	28.50
Lasagna della Casa Layered with Beef Bolognese, Ricotta, Parmesan in a Pink Sauce	28.50
Tortellini Boscaiolla Prosciutto, Mushroom, Cream Sauce	29.00
Shrimp Capellini Spicy Marinara, Angel Hair Pasta	29.00
Lobster Ravioli Pink Sauce with Basil	29.00
Tim's Chicken Milanese Chopped Tomatoes, Capers, Lemon Butter Sauce with Linguini Marinara	28.00
Atlantic Salmon with Mediterranean Sauce of Tomatoes, Capers, Olives	28.00
Pacific Sole Sautéed with Lemon Caper Butter; Seasonal Vegetable & Potatoes	29.00
Seafood Stew with Black Spaghetti Squid Ink Spaghetti Stewed in Marinara & Pesto	43.00
Seafood Medley of Mussels, Shrimp, Clams, Scallop, & Calamari	
Double Cut Australian Lamb Chops Grilled with Asparagus, Seasonal Vegetable & Potatoes	48.00
Prime Grade Ribeye Steak Olive Oil Salt & Pepper 14oz; Seasonal Vegetable & Potatoes	53.00



Veal Filet Scaloppini al Limone OR Marsala & Mushrooms; Vegetables & Potatoes	43.00
Veal Filet Scaloppini al Parmigiana Served with Linguini Marinara	43.00
Veal Osso Buco & Gnocchi Longtime Favorite; Red Wine Reduction	59.00
Veal Chop Sauce of Marsala Mushrooms OR Creamy Brandy Dijon Green Peppercorn	59.00

Entrée Split Charge \$4.50

20% Gratuity added to parties of 6 or more

OUTSIDE FOOD OR DRINK ARE NOT ALLOWED TO BE SERVED.

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

Please Allow Extra Time For Special Requests

[Our Dress Code Does NOT Allow For Baseball Caps.](#)