



To Begin

Soup du Jour	Minestrone 8.00	Smooth Lobster Bisque 11.25
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Crab Cakes Two Served with Harissa Aioli, Pesto, & Tabbouleh		19.00
Sautéed Mediterranean Calamari & Shrimp	Tomatoes, Capers, Olives	23.00
Calamari Fritti	Marinara & Garlic Aioli	21.00
Stuffed Mushrooms	Jimmy's Italian Sausage, Melted Mozzarella, Marinara	19.00
Smoked Norwegian Salmon	Capers, Red Onion, Green Onion, Cream Cheese, Hard Boiled Egg, Crostini	24.00
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Antipasto della Casa (To Share)	Chef's Selection of Salami & Cheeses	29.00
Prosciutto di Parma (5)		21.00
Prosciutto di Parma & Tomatoes	<u>with</u> Burrata 28.00 <u>OR</u> <u>with</u> Bufala Mozzarella 25.00	
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Bufala Mozzarella di Campagna & Tomatoes	Artichoke, Bell Peppers, Pesto, Olive Oil, & Herbs	21.00
Caesar Salad	Traditional Recipe with Croutons 4.75/9.50 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	21.00
Eggplant Parmigiana	Served with Linguini Marinara	24.00
Tagliatelle Bolognese	Egg Based Pasta with Homemade Beef Bolognese	29.00
Beef Ravioli	Beef Bolognese with Jimmy's Italian Sausage	29.50
Lasagna della Casa	Layered with Beef Bolognese, Ricotta, Parmesan in a Pink Sauce	29.50
Tortellini Boscaiolla	Prosciutto, Mushroom, Cream Sauce	31.00
Shrimp Capellini	Spicy Marinara, Angel Hair Pasta	32.00
Lobster Ravioli	Pink Sauce with Basil	32.00
Tim's Chicken Milanese	Chopped Tomatoes, Capers, Lemon Butter Sauce with Linguini Marinara	31.00
Atlantic Salmon	Mediterranean Sauce of Tomatoes, Capers, Olives; Seasonal Vegetable & Potatoes	33.00
Pacific Sole	Sautéed with Lemon Caper Butter; Seasonal Vegetable & Potatoes	32.00
Beef Filet Tenderloin	Olive Oil Salt & Pepper 9oz; Seasonal Vegetable & Potatoes	59.00



Veal Filet Scaloppini	al Limone OR Marsala & Mushrooms; Vegetables & Potatoes	44.00
Veal Filet Scaloppini	al Parmigiana Served with Linguini Marinara	44.00
Veal Osso Buco & Gnocchi	Longtime Favorite; Red Wine Reduction	59.00
Veal Chop	Sauce of Marsala Mushrooms OR Brandy Green Peppercorn	59.00

Entrée Split Charge \$5.00

20% Gratuity added to parties of 6 or more

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