



Appetizers

BRUSCHETTA PEPPADEW 10

Crostini topped with a fresh tomato, basil and spicy sweet peppadew peppers - finished with balsamic glaze and shaved parmesan

FLASH FRIED SPINACH 8

Curly spinach fried crispy and topped with parmesan (crazy good)

TUNA CARPACCIO 14

Seared rare, arugula, red onions, capers, olives, roasted peppers, shaved parmesan and EVOO

ESCARGOT 12

6 extra large snails baked in a Strega liqueur garlic herb butter with shallots and leeks, served with crostini

ARANCINI 10

Lightly breaded and fried Sicilian rice balls filled with artichokes, Fontina cheese

SHRIMP SCAMPI 15

3 Jumbo marinated shrimp, breaded, grilled, garlic lemon butter sauce, with flash fried spinach

TOASTED RAVIOLI 10

10 Meat filled ravioli, breaded and fried, with house marinara sauce

WILD MUSHROOM TRIO 10

Wild mushrooms, champagne Porcini cream, smoked ozzarella crostini

CALAMARI FRITTI 10

Dusted with flour and spices and flash fried, marinara sauce

LOBSTER BISQUE 6 cup 8 bowl

Classic preparation of rich lobster stock and heavy cream, finished with a touch of cognac

Insalata

CHOPPED 7

Crisp greens, imported gorgonzola white balsamic dressing, Applewood bacon, tomato, green onion and crumbled gorgonzola

CAESAR 6

The classic anchovy dressing and focaccia croutons

DELLA CASA 5

Mixed greens, red onion, cheese, artichokes and peppers

Entrees

CIOPPINO 38

Italian stew, sea scallops, jumbo shrimp, swordfish, clams and mussels in a spicy lobster sauce with risotto and fresh spinach

DRY PACK SEA SCALLOPS 40

Pan seared, white wine Truffle sauce, grilled eggplant with roasted peppers and sautéed spinach

PESCATORE di LINGUINE 30

Special tomato lobster and clam sauce with scallops, shrimp, salmon, mussels and mushrooms

FETTUCCINE POLLO ASIAGO 26

Fettuccine, grilled chicken, pancetta, asparagus, mushrooms in a light garlic, olive oil, butter sauce topped with Asiago cheese

ZITI CON VODKA 26

Ziti tossed in a spicy tomato cream sauce with vodka and Italian sausage topped with shaved parmesan

TORTELLINI 26

Stuffed with chicken and veal, alfredo cream, asparagus, mushrooms and prosciutto ham

CANNELONI PESCE 30

Lobster, scallops and shrimp stuffed cannelloni served in tomato and lobster cream sauce topped with flash fried spinach

BUTTERNUT RAVIOLI 26

Butternut squash ravioli tossed with grilled vegetables, EVOO and garlic topped with shaved parmesan

PRIME STRIP 50

16 oz prime cut, peppered and grilled, Chianti Demi with Portabello

RIB EYE and SCAMPI 42

12 oz. Charbroiled, Dijon and shallot wine sauce, grilled shrimps

TENDERLOIN MUDEGA 36

Marinated medallions, breaded, charbroiled, fontina cheese, prosciutto ham, mushrooms, white wine garlic sauce

FILLET GORGONZOLA 40

Tenderloin of beef grilled and topped with a creamy gorgonzola served with chianti demi glaze

VEAL SALTIMBOCCA 34

Scaloppini sautéed in a sage and lemon white wine sauce, mushrooms topped with prosciutto and Fontina cheese

VEAL PARMESAN 32

Breaded and sautéed, marinara, provolone and Parmesan cheeses

CHICKEN CAPRESE 28

Lightly breaded and charbroiled, fresh mozzarella, white wine sauce, fresh basil and sun dried tomato

CHICKEN SORRENTO 28

Spinach, Fontina cheese, tomato and roasted pepper sauce

Above served with Roasted garlic mashed potato, Pasta or Vegetable

Please No Coupons - No Split Orders - No Substitutions - No Separate Checks Please