

Appetizers

- ARANCINI 10 *Fried Sicilian rice balls filled with cheese served w/ marinara*
 SALMON CAKES 12 *Sautéed w/ Panko crumbs, Pesto & Horseradish Aoli & Arugula salad*
 FLASH FRIED SPINACH 8 *Curly spinach fried crispy and topped with parmesan (crazy good)*
 TOASTED RAVIOLI 10 *Meat filled ravioli, breaded and fried, with house marinara sauce*
 WILD MUSHROOM TRIO 9 *Wild mushrooms, champagne Porcini cream, smoked mozzarella crostini*
 CALAMARI FRITTI 10 *Dusted with corn flour and spices and flash fried, marinara sauce*
 LOBSTER BISQUE 6 C 8 B *Classic preparation of rich lobster stock and heavy cream, with a touch of cognac*
 CRAB STUFFED MUSHROOMS 13 w / spinach & garlic lemon butter

Insalata

- CHOPPED 9 *Greens, imported gorgonzola white balsamic, Applewood bacon, tomato, green onion and gorgonzola*
 HEART of PALM 9 *Arugula, Balsamic marinade, sundried tomato, pine nuts & cheese*
 CAESAR 7 *The classic anchovy dressing, romaine and focaccia croutons*
 DELLA CASA 6 *Mixed greens, red onion, cheese, artichokes and peppers*

Entrees

- TENDERLOIN MUDEGA 26- *Tenderloin medallions, Fontina, white wine garlic sauce prosciutto and mushrooms*
 FILLET GORGONZOLA 36 - 8 oz. *Tenderloin, topped with a creamy gorgonzola served with our Marsala demiglaze*
 OSSO BUCO of PORK 25- 14 oz. *pork shank, braised and slow roasted till tender, with rosemary Marsala demi glaze*
 FILLET & LOBSTER 46 - 8 oz. *Tenderloin, topped with Lobster scampi served w/ Béarnaise sauce*
 VEAL OSSO BUCO 32 - 14 oz. *Classic preparation, braised shank in natural juices*
 BONE IN RIB EYE 48 - 20oz *cut grilled to perfection, matre d' butter*
 VEAL SALTIMBOCCA 25 - *Scaloppini, Volpi prosciutto, Fontina, fresh sage white wine sauce with mushrooms*
 VEAL CHOP TOMOHAWK 46- 16 oz *Bone in rib chop, charbroiled, sauteed mushrooms & Truffle Demi Glaze*
 SALMON PICCATA 24 *Grilled, white wine lemon sauce with capers & mushrooms*
 CHICKEN PICCATA 20 - *Lightly breaded, charbroiled, white wine sauce, capers and mushrooms*

Above served with Garlic mashed potato, Red or white Pasta or Roasted Brussels

- CIOPPINO 30 *Italian stew, scallops, shrimp, swordfish, clams, mussels, spicy lobster tomato sauce, risotto and spinach*
 LOBSTER RISOTTO 28 *Aborio rice, Lobster, mushrooms, tomato & asparagus in a rich lobster stock w/ parmesan*
 FETTUCCINE POLLO ASIAGO 19 *Grilled chicken, pancetta, asparagus, mushrooms, garlic, olive oil, butter and Asiago*
 ZITI CON VODKA 18 *A spicy vodka tomato cream sauce with Italian sausage topped with shaved parmesan*
 TORTELLINI 20 *Tender noodles stuffed with chicken and veal, Alfredo sauce, asparagus, mushrooms and prosciutto*
 LOBSTER TUTTO MARE 28 *Creamy mushroom clam sauce w/ shrimp, scallops, lobster & mussels w/ Capellini*
 CANNELLONI PESCE 24 *Lobster, scallops and shrimp filled cannelloni, tomato and lobster cream with flash fried spinach*
 EGGPLANT LASAGNA 17 *Fried eggplant slices, tomato sauce, ricotta, parmesan, provolone, baked, shaved parmesan*
 FETTUCCINE LEONARDO 18 *The ultimate marriage of cream, butter and imported Parmigiano cheese*

Add to any dish Lobster 10 - Scallops 6 - Shrimp 4 - Salmon 4 - Chicken 3

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