



Appetizers

FLASH FRIED SPINACH 10

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

TOASTED RAVIOLI 12

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

WILD MUSHROOM TRIO 12

Wild mushrooms, champagne Porcini cream, smoked mozzarella crostini

CALAMARI FRITTI 15

Dusted with flour and spices then flash fried, marinara sauce

LOBSTER BISQUE 6 cup 9 bowl

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

Insalata

CHOPPED 11

Applewood bacon, tomato, onion, crumbled gorgonzola

ROASTED BEET 11

Arugula, roasted beets, gorgonzola, pistachios, EVOO and balsamic glaze

CAESAR 8.25

The classic anchovy dressing and focaccia croutons

DELLA CASA 7

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

AHI TUNA 36

Grilled, white wine citrus, capers, olives, sundried tomato

TUTTO MARE 30

Creamy clam sauce with scallops, shrimp, salmon, mussels, mushrooms and Capellini noodles

FETTUCCINE POLLO ASIAGO 27

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

ZITI CON VODKA 27

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

TORTELLINI 28

Stuffed with chicken and veal, Alfredo Cream, asparagus, mushrooms and Prosciutto ham

CANNELONI PESCE 28

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

BUTTERNUT RAVIOLI 24

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

FETTUCCINE LEONARDO 25.50

The ultimate marriage of cream, butter and imported Parmigiano cheese

TENDERLOIN MUDEGA 37

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

FILLET GORGONZOLA 48

8oz cut of Tenderloin and charbroiled, topped with creamy Gorgonzola served with Marsala demi glaze

VEAL SALTIMBOCCA 35

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

VEAL PARMESAN 35

Breaded and sautéed, marinara, Provolone and Parmesan cheeses

CHICKEN CAPRESE 29.50

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

CHICKEN TERESA 29.50

Marinated, breaded then grilled, Fontina, garlic wine sauce, broccoli and mushrooms

SALMON PICCATA 34

Grilled, white wine lemon sauce with capers and mushrooms

SERVED WITH A CHOICE

*vegetable medley, garlic mashed potato, red or white pasta
Unless Noted*