

## ANTIPASTI

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| <p>Bruschetta   9.75<br/><i>Tomato, onions, fresh basil and Italian herbs in virgin olive oil over toasted Italian bread</i></p> | <p>Sausage &amp; Peppers   10.75<br/><i>Italian sausage grilled, then sauteed with peppers and onions</i></p>                       |
| <p>Eggplant Rollettini   10.75<br/><i>Sliced eggplant stuffed with seasoned ricotta cheese and baked</i></p>                     | <p>Black PEI Mussels   12.75<br/><i>Black PEI mussels sauteed in a creamy white wine garlic sauce</i></p>                           |
| <p>Prosciutto &amp; Cheese   14.75<br/><i>Prosciutto di Parma, aurecchio provolone and oil-cured olives</i></p>                  | <p>Baked Brie   9.75<br/><i>Brie cheese baked with toasted almonds and butter served with toast points</i></p>                      |
| <p>Fried Eggplant   10.75<br/><i>Lightly battered and fried, then baked with romano cheese and served with marinara</i></p>      | <p>Stuffed Portobello   12.75<br/><i>Brushed with extra virgin olive oil and stuffed with Italian sausage and fresh spinach</i></p> |

## SALAD

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| <p>Mixed Green Salad   8.25<br/><i>Balsamic vinaigrette dressing, walnuts and Gorgonzola</i></p>  | <p>House Salad   5.75<br/><i>Romaine lettuce, olives, tomato and pepperoncini</i></p>              |
| <p>Burratta   13.75<br/><i>Fresh burrata with tomatoes marinated with olive oil, basil and Italian spices. Served with toast points</i></p> | <p>Caesar Salad   6.25<br/><i>Romaine lettuce tossed with our Caesar dressing and croutons</i></p> |

## SEAFOOD

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| <p>Shrimp Scampi, Barese   22.75<br/><i>Large wild caught gulf shrimp, fresh tomato, garlic, shallots and olive oil</i></p>   | <p>Black Grouper   27.75<br/><i>A delicate flaky white fish prepared blackened, sauteed in a lemon sauce or with an almond honey glaze</i></p>          |
| <p>Shrimp &amp; Penne   22.75<br/><i>Large wild caught gulf shrimp and penne blended in a fresh sun-dried tomato sauce with aromatics of oil and garlic</i></p>                 | <p>Penne Vernazza   24.75<br/><i>Shrimp, lobster, crab, scallops and green tip mussels sauteed with a vodka cream sauce</i></p>                         |
| <p>Lobster Ravioli   23.75<br/><i>Lobster-filled ravioli in a vodka cream sauce</i></p>   | <p>Linguini w/ Clam Sauce   17.75<br/><i>Whole baby clams prepared with your choice of marinara or white wine garlic sauce</i></p>                      |
| <p>Shrimp Diablo   22.75<br/><i>Large wild caught gulf shrimp in a spicy red sauce served over a bed of linguini</i></p>  | <p>Seafood Fettuccine   23.75<br/><i>A medley of crab, shrimp, lobster and scallops in your choice of olive oil and garlic, alfredo or marinara</i></p> |
| <p>Grouper a la Cozze   39.75<br/><i>Black grouper, PEI mussels, and gulf shrimp sauteed with heirloom tomatoes in a white wine sauce and served over a bed of linguini</i></p> |   |

## PASTA

Pasta Primavera | 18.75  
*Fresh tomatoes and vegetables blended in harmony with extra virgin olive oil, shallots and capers*

Fettuccine Alfredo | 18.75  
*A velvety cream sauce with a hint of prosciutto tossed with fettuccine*

Manicotti | 18.75  
*Pasta crepes filled with Italian cheeses and baked served with meatballs or sausage*

Ravioli | 17.75  
*Cheese-filled pasta served with marinara and meatballs or sausage*

Penne & Mushrooms | 18.75  
*Penne pasta sauteed in a light cream sauce with portobello mushrooms and baby spinach*

Lasagna | 18.75  
*Alternate layers of pasta and cheese blended in harmony with marinara sauce served with your choice of meatballs or sausage*

Gnocchi Sorrentino | 18.75  
*Potato dumplings in a creamy pesto sauce with toasted pignoli nuts*

Penne & Sausage | 18.75  
*Penne sauteed with sweet Italian sausage, sun-dried tomatoes, capers and the flavors of aromatics*

Penne Bolognese | 18.75  
*Prosciutto and mushrooms sauteed together in olive oil and marinara meat sauce*

Linguini Marinara | 15.75  
*Served with your choice of meat sauce, meatballs or sausage*

Eggplant Parmigiano | 18.75  
*Thinly sliced eggplant batter fried, then baked with marinara sauce*

## CHICKEN

Tuscan Chicken | 25.75  
*Chicken breast stuffed with prosciutto, provolone and spinach, then breaded and lightly fried with blackberry brandy glaze*

Chicken Parmigiano | 18.75  
*Lightly breaded chicken breast baked with marinara sauce*

Penne Pollo | 18.75  
*Chicken tenderloins sauteed in a concasse of sweet red onions, sun-dried tomatoes and capers*

Chicken Marsala | 18.75  
*Tender chicken breast sauteed in mushrooms and marsala wine*

Chicken Francese | 18.75  
*Tender breast of chicken sauteed in a lemon butter sauce*

Chicken Florentine | 18.75  
*Marinated and grilled chicken breast served over angel hair pasta and fresh spinach*

## VEAL

Veal Saltimbocca | 28.75  
*Tender milk-fed veal stuffed with prosciutto, provolone, and sage in a lemon cream sauce*

Veal Brasato | 26.75  
*Whole veal tenderloin seasoned and seared with sauteed mushrooms and tomato aromatics*

Veal Piccata | 22.75  
*Tender milk-fed veal sauteed with mushrooms and sherry in a lemon caper sauce*

Veal Marsala | 22.75  
*Medallions of milk-fed veal sauteed with mushrooms in a marsala wine sauce*

Veal Parmigiano | 22.75  
*Tender milk-fed veal lightly breaded and baked with marinara sauce and mozzarella cheese*

Veal Cannelloni | 20.75  
*Crepe pasta stuffed with a savory mixture of ground veal and spinach in a vodka cream sauce*

*No separate checks for parties of 6 or more  
Six dollars share charge for entree sharing  
20% gratuity added for parties of 6 or more*