

ANTIPASTI

- Bruschetta | 11.75
Tomato, onions, fresh basil and Italian herbs in virgin olive oil over toasted Italian bread
- Eggplant Rollettini | 12.75
Sliced eggplant stuffed with seasoned ricotta cheese and baked
- Prosciutto Wrapped Shrimp | 16.75
Wild caught gulf shrimp wrapped with prosciutto di parma baked with lemon garlic drizzle.
- Fried Eggplant | 12.75
Lightly battered and fried, then baked with romano cheese and served with marinara
- Sausage & Peppers | 12.75
Italian sausage grilled, then sauteed with peppers and onions
- Black PEI Mussels | 15.75
Black PEI mussels sauteed in a creamy white wine garlic sauce
- Baked Brie | 12.75
Brie cheese baked with toasted almonds and butter served with toast points
- Stuffed Portobello | 15.75
Brushed with extra virgin olive oil and stuffed with Italian sausage and fresh spinach

SALAD

- Mixed Green Salad | 9.75
Balsamic vinaigrette dressing, walnuts and Gorgonzola
- House Salad | 8.75
Romaine lettuce, olives, tomato and pepperoncini
- Burratta | 15.75
Fresh burrata with tomatoes marinated with olive oil, basil and Italian spices. Served with toast points
- Caesar Salad | 9.75
Romaine lettuce tossed with our Caesar dressing and croutons

SEAFOOD

- Shrimp Scampi, Barese | 28.75
Large wild caught gulf shrimp, fresh tomato, garlic, shallots and olive oil
- Black Grouper | 40.75
A delicate flaky white fish prepared blackened, sauteed in a lemon sauce or with an almond honey glaze
- Shrimp & Penne | 28.75
Large wild caught gulf shrimp and penne blended in a fresh sun-dried tomato sauce with aromatics of oil and garlic
- Penne Vernazza | 32.75
Shrimp, lobster, crab, scallops and black PEI mussels sauteed with a vodka cream sauce
- Lobster Ravioli | 29.75
Lobster-filled ravioli in a vodka cream sauce
- Linguini w/ Clam Sauce | 22.75
Little neck clams prepared with your choice of marinara or white wine garlic sauce
- Shrimp Diablo | 28.75
Large wild caught gulf shrimp in a spicy red sauce served over a bed of linguini
- Seafood Fettuccine | 30.75
A medley of crab, shrimp, lobster and scallops in your choice of olive oil and garlic, alfredo or marinara
- Grouper a la Cozze | 42.75
Black grouper, PEI mussels, and gulf shrimp sauteed with heirloom tomatoes in a white wine sauce and served over a bed of linguini

PASTA

Pasta Primavera | 24.75
Fresh tomatoes and vegetables blended in harmony with extra virgin olive oil, shallots and capers

Fettuccine Alfredo | 24.75
A velvety cream sauce with a hint of prosciutto tossed with fettuccine

Manicotti | 24.75
Pasta crepes filled with Italian cheeses and baked served with meatballs or sausage

Ravioli | 24.75
Cheese-filled pasta served with marinara and meatballs or sausage

Penne & Mushrooms | 24.75
Penne pasta sauteed in a light cream sauce with portobello mushrooms and baby spinach

Lasagna | 24.75
Alternate layers of pasta and cheese blended in harmony with marinara sauce served with your choice of meatballs or sausage

Gnocchi Sorrentino | 24.75
Potato dumplings in a creamy pesto sauce with toasted pignoli nuts

Penne & Sausage | 24.75
Penne sauteed with sweet Italian sausage, sun-dried tomatoes, capers and the flavors of aromatics

Penne Bolognese | 26.75
Prosciutto and mushrooms sauteed together in olive oil and marinara meat sauce

Linguini Marinara | 18.75
Served with your choice of meat sauce, meatballs or sausage

Eggplant Parmigiano | 24.75
Thinly sliced eggplant batter fried, then baked with marinara sauce

CHICKEN

Tuscan Chicken | 32.75
Chicken breast stuffed with prosciutto, provolone and spinach, then breaded and lightly fried with blackberry brandy glaze

Chicken Parmigiano | 24.75
Lightly breaded chicken breast baked with marinara sauce

Penne Pollo | 24.75
Chicken tenderloins sauteed in a concasse of sweet red onions, sun-dried tomatoes and capers

Chicken Marsala | 24.75
Tender chicken breast sauteed in mushrooms and marsala wine

Chicken Francese | 24.75
Tender breast of chicken sauteed in a lemon butter sauce

Chicken Florentine | 24.75
Marinated and grilled chicken breast served over angel hair pasta and fresh spinach

VEAL

Veal Saltimbocca | 32.75
Tender milk-fed veal stuffed with prosciutto, provolone, and sage in a lemon cream sauce

Veal Brasato | 32.75
Whole veal tenderloin seasoned and seared with sauteed mushrooms and tomato aromatics

Veal Piccata | 28.75
Tender milk-fed veal sauteed with mushrooms and sherry in a lemon caper sauce

Veal Marsala | 28.75
Medallions of milk-fed veal sauteed with mushrooms in a marsala wine sauce

Veal Parmigiano | 28.75
Tender milk-fed veal lightly breaded and baked with marinara sauce and mozzarella cheese

Veal Cannelloni | 28.75
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*