



ANTIPASTI 8

ANTIPASTO DELLA CASA	AVAILABLE OPTIONS
Assorted premium cheeses, olives & Italian cured meats; D	for 2: \$38.00 +: \$19.00
VONGOLE OREGANATA	\$26.00
Baked mid neck clams, homemade breadcrumbs & lemon sauce; D,F,G	
ZUCCHINE FRITTI	\$19.00
Seasoned, thinly sliced zucchini, lightly floured, served alongside pomodoro sauce; E,G	
BURRATA	\$26.00
Roasted red peppers, prosciutto balsamic reduction, fresh basil; D	
MOZZARELLA EN CARROZZA	\$21.00
Breaded Crispy mozzarella served alongside marinara sauce; D,E,G,S	
POLPETTE	\$18.00
A blend of ground beef, pork, meatballs; D,E,G +Add on: Truffle ricotta 5\$; D	
POLPO	\$28.00
Grilled octopus, arugula, fennel, tomatoes & mustard vinaigrette; F	
CALAMARI FRITTI	\$25.00
Topped with sweet & spicy vinegar peppers alongside marinara sauce; D,F,G	

INSALATE 3

MISTA	\$15.00
Mixed house salad with extra virgin olive oil & vinegar	
RUCOLA	\$16.00
Arugula, sliced fennel & orange segments with shaved Pecorino Romano cheese; D	
CAESAR	\$18.00
Crispy romaine lettuce with our house made Caesar dressing served with crispy croutons; D,E,F,G,S	

PIZZA 3

QUEEN MARGHERITA	\$22.00
San Marzano Pomodoro, mozzarella & fresh basil, drizzled with extra virgin olive oil; D,G	

TONY PEPPERONI

\$28.00

San Marzano Pomodoro, Ezzo pepperoni cups, mozzarella & fresh basil; D,G

BIANCA

\$26.00

Baby Arugula, fresh basil mixed greens, mozzarella, Parmesan Reggiano, truffle ricotta, sauteed garlic, roasted cherry tomatoes & lemon zest; D,G +Vegan Cheese Substitute available \$6

SIDES

3

BROCCOLI RABE

\$16.00

sautéed garlic with extra virgin olive oil

MUSHROOMS

\$16.00

Chef’s mix mushrooms sautéed with shallots, pancetta & sweet peas

ROSEMARY POTATOES

\$14.00

Crispy roasted potatoes with fresh rosemary

CARNE

5

POLLO AL PARMIGIANA OR MILANESE

\$38.00

Breaded chicken topped with tomato sauce & fresh Buffalo mozzarella or breaded chicken with arugula tomato; D,E,G

COSTOLETTA D’AGNELLO AL ROSMARINO

\$65.00

New Zealand Rack of Lamb served with rosmarino sauce

PORK CHOP VINEGAR PEPPERS

\$40.00

Pork chop served with sweet vinegar & hot cherry peppers; D

VITELLO ANTONIO

\$90.00

Center cut veal chop for two, pounded thin, Panko crusted with vodka sauce, sweet peas, crispy prosciutto & fresh mozzarella; D,E,G

POLLO AL LIMONE

\$38.00

Lightly floured chicken breast in a white wine lemon sauce; D,E,G

DAL MARE

4

LOBSTER RAVIOLI

\$42.00

Lobster filled ravioli served over lobster cream sauce & shrimp; D,E,F,G

GAMBERI FRA DIAVOLO

\$38.00

Shrimp sautéed in spicy marinara sauce with linguini; G,F

GAMBERI SCAMPI

\$38.00

Shrimp sautéed in garlic white wine lemon sauce topped with toasted breadcrumbs with linguini; D,G,F

PESCE DEL GIORNO

Premier hand selected fish each week by Chef Anthony

PASTA

6

SPAGHETTI AL POMODORO	\$25.00
San Marzano Tomatoes & basil; G	
TAGLIATELLE ALLA BOLOGNESE	\$32.00
Homemade tagliatelle pasta with beef, pork, & veal ragu; D,G	
LINGUINE ALLE VONGOLE	\$34.00
Linguini with fresh mid neck clams, olive oil, & garlic; F,G	
SPICY PACCHERI ALLA VODKA	\$30.00
Homemade paccheri pasta served with spicy vodka sauce; D,G	
SPAGHETTI ALLA CARBONARA	\$32.00
Guanciale, egg, Pecorino Romano cheese & black pepper; D,E,G	
GNOCCHI	\$25.00
Gluten free gnocchi with choice of Sauce	

KIDS MENU 3

PASTA WITH BUTTER	\$14.00
D,G	
CHICKEN MILANESE STRIPS	\$16.00
E,G	
PASTA WITH MARINARA SAUCE	\$14.00
G	