



PASTA 10

FETTUCCINE ALFREDO

Homemade fettuccine served with cream of Parmesan cheese

AVAILABLE OPTIONS

Chicken: \$24.00

Shrimp: \$6.00

Salmon: \$10.00

LOBSTER LINGUINE

\$54.00

De Cecco linguine, 1lb fresh Maine lobster, white wine, garlic, cherry tomato, fresh parsley and a touch of San Marzano sauce

RISOTTO ZAFFERANO SHRIMP E LEMON ZEST

\$42.00

Saffron risotto with shrimp and lemon zest

PENNE VODKA SAUCE

AVAILABLE OPTIONS

Chicken: \$24.00

Shrimp: \$4.00

Salmon: \$10.00

BUCATINI CACIO E PEPE

\$28.00

Fresh bucatini pasta, crushed black pepper and Pecorino Romano

SPAGHETTI CHERRY TOMATO AND BASIL

\$20.00

De Cecco spaghetti with olive oil, cherry tomatoes and basil

RICOTTA SPINACH RAVIOLI

\$26.00

Homemade ricotta and spinach ravioli with butter and sage sauce

PAPPARDELLE FUNGHI E TARTUFO

\$28.00

Homemade fresh pappardelle served with mix of mushrooms and their cream with a touch of white truffle oil

PAPPARDELLE BOLOGNESE

\$26.00

Homemade fresh pappardelle served with Bolognese sauce and Parmesan cheese

SPAGHETTI CARBONARA

\$25.00

De Cecco spaghetti mixed with roasted guanciale, Pecorino Romano, egg yolk and crushed black pepper

FROM THE LAND 3

RIBEYE

\$54.00

12 oz sliced prime rib eye with a side of roasted potatoes and grilled asparagus

CHURRASCO	\$34.00
10 oz churrasco served with fries and homemade chimichurri sauce	
CHICKEN PARMIGIANA	\$32.00
Marinated fried chicken, covered with San Marzano sauce, Parmesan cheese and fresh mozzarella served with a side of spaghetti and red sauce	
FROM THE SEA 4	
GRILLED BRANZINO	\$38.00
Fresh Mediterranean seabass grilled, served with mixed vegetables	
GRILLED PRAWNS	\$59.00
Grilled tiger prawns served with mixed green salad	
GRILLED SALMON	\$32.00
8 oz Atlantic salmon served on a bed of mashed potatoes and grilled asparagus	
CATCH OF THE DAY	\$60.00
Fresh Mediterranean seabass crusted in seasalt and served with mixed grilled vegetables	
APPETIZERS 8	
FRIED CALAMARI AND ZUCCHINI	\$17.00
Crispy fried calamari and zucchini with a touch of sea salt, black pepper and a side of marinara sauce	
BEEF CARPACCIO	\$22.00
Filet mignon carpaccio with fresh arugula, shaved 24 month aged Parmesan Reggiano cheese, black olives and citronette	
BURRATA PUGLIESE	\$18.00
Fresh house made burrata pugliese with plum tomatoes	
JAMON IBERICO PLATTER	\$49.00
Fresh thinly sliced Jamon Iberico	
ITALIAN MEATBALLS	\$17.00
Homemade Angus beef meatballs, slow cooked in tomato sauce and basil	
PULPO ALLA GALLEGA	\$18.00
Grilled Mediterranean octopus with paprika and potato	
MIXED GRILLED VEGETABLES	\$16.00
Seasonal vegetable platter grilled on our chargrill	
OYSTERS	AVAILABLE OPTIONS
Daily selection	One dozen: \$55.00
	Each: \$5.00
SALAD 3	

CAESAR	AVAILABLE OPTIONS
Organic romaine lettuce topped with Parmesan shavings, croutons and creamy Caesar dressing	\$13.00
	Add Chicken: \$4.00
	Add Shrimp: \$6.00
	Add Salmon: \$10.00

GREEK	\$15.00
Tomato, cucumber, red onion, olives, feta cheese, olive oil, salt and pepper	

CORALLO	\$18.00
Organic arugula topped with Gorgonzola cheese, walnuts, fresh pear and a touch of balsamic glaze of Modena	