




Antipasti – Appetizers

Rustic Ciabatta  whole loaf 6 - half loaf 4, **Gluten Free** loaf-6
With Pesto Extra Virgin Oil Dip, made in house

Bruschetta*  4pcs 7 8pcs 10
Grilled Italian Bread topped with Tomato,
Onions, Garlic and Basil

Salmone di Capri [^] * 13
Cold Smoked Salmon with a Horseradish Crème Cheese Spread,
with a Lemon and Herb Pesto - served with Grilled
Italian Focaccia Bread

Antipasti Misto* (serves two) 19
Appetizer Platter with imported Proscuitto di Parma, Sopressata Salami, Mozzarella and
Tomatoes with Pesto Verde, Parmigiano-Reggiano, Bruschetta, Grilled and Marinated
Vegetables

Formaggio e Pane*  12
Shaved Aged Imported Parmigiano-Reggiano Cheese, Mixed Olives and Arugula served with
Grilled Focaccia Bread


Crostini Fegato di Pollo 8
Chicken Liver Pate with Sage and Brandy topped with a Warm Bacon Onion Compote - served
with Grilled Slices of Ciabatta Bread


Carpaccio [^] * 17
Classic Beef Carpaccio from Grass Fed Free Roaming Florida Beef, dressed with a Truffle & Black
Pepper Aioli, Balsamico Mushroom and shaved Parmigiano-Reggiano Chees


Calamari 13
Whole Todarodes – Pan Seared and served in its delicious
Garlic/Lemon/Butter Broth

Pulpo alla griglia 11
Tender Sliced Grilled Octopus Served Cold and Tossed with Lemon, Tomato, Garlic and Basil

Insalate – Salads



Caprese*  10
Fresh Mozzarella Cheese, Tomatoes and Basil Pesto, with Balsamico Reduction and Imported
Italian Extra Virgin Olive Oil

Insalata Pia*  12
Bowl of Romaine and Arugula with Tomatoes, Fresh Mozzarella and Gorgonzola Cheese -
topped off with our Homemade Salsa Verde Dressing

House Side Salad  6
Small Bowl of Romaine, Arugula, Tomatoes, Carrots,
Cucumbers and Red Onion.
Dressing of your Choice:
-Balsamico, Creamy Gorgonzola, Salsa Verde*-

[^]Warning - Consuming raw or undercooked meat, fish, poultry, seafood or shellfish increases the risk of contracting a foodborne illness,
especially if you have certain medical conditions.

Gluten Allergy Warning – we prepare gluten free products purchased from certified facilities. Our kitchen is not a gluten free facility and we
prepare meals in a non-gluten free environment.

***Contains Pine and/or Hazel Nuts**  **Vegan**  **Vegetarian**
Please Let Your Server Know If You Have Any Food Allergies





Spaghetti Di Bologna 17

Our Famous Hearty Select Grass Fed-Free Roaming Florida Beef and our San Marzano Tomato Sauce Simmered Slowly Together over Italian Spaghetti Pasta

Linguini Alla Vongole 20

Fresh Middleneck Clams Steamed with a White Wine and Garlic Butter Sauce over House-Made Fresh Linguini

Spaghetti Pomodoro  14

Italian Spaghetti Pasta with a Fresh San Marzano Tomato, Italian Extra Virgin Olive Oil, Garlic and Basil Sauce

Pesto Verde*  15

Italian Penne Pasta Tossed with Basil, Arugula, Garlic, Parmesan, Pine Nuts and Italian Extra Virgin Olive Oil

Pesto Rosso  15

Spicy Sundried Tomatoes, Parmesan, Garlic and Italian Extra Virgin Olive Oil – Hand Ground into a Paste and then Tossed with Italian Penne Pasta

Pasta Primavera  14

Italian Farfalle Pasta Gently Tossed with Roasted Vegetables, Sea Salt, Garlic and Italian Extra Virgin Olive Oil

Penne Quattro Formaggi al Forno  14

Skillet Baked Italian Penne in a Cream of Four Cheeses

Lasagna 17

Homemade Lasagna made with our Classic Bolognese Sauce Utilizing Grass Fed-Free Roaming Florida Beef and layers of Parmesan Béchamel served in a Cast Iron Skillet

Shrimp Scampi 22

Buttery Shrimp with Garlic, Lemon, Scallion, Grape Tomato and White Wine Sauce, served over Fresh House-Made Linguini

Gluten free Pasta available


Buon Appetito!

Add To Entree

Roasted Vegetables 4, Sautéed Mushroom 4, 6oz Veal Meatball 7, Sautéed Shrimp 8, Italian Sausage 6, Chicken 6

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Pollo è Vitello

Small Farm - All Natural Chicken (\$23)

or

Mother Fed - Free Range all Natural Veal (\$28)

Alla Milanese

Lightly Breaded with Arugula Salad Topped with Tangy Tomato, Garlic, Onion and Lemon

Parmigiana

Lightly Breaded with Our Pomodoro Sauce, Mozzarella and Parmiggiano Reggiano Cheese, Served Over Fresh House-Made Linguini and Roasted Asparagus

Marsala

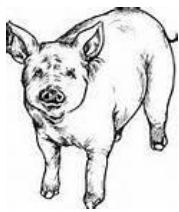
Sautéed Mushrooms and Onion in a Brown Demi Glaze Marsala Wine Sauce Served Over Fresh House-Made Linguini and Roasted Asparagus

Piccata

Classic Lemon, Onion and Caper White Wine Butter Sauce Served Over Fresh House-Made Linguini and Roasted Asparagus

CARNE

LIMITED QUANTITY



Osso Bucco di Maiale 34

Slow Braised Pork Shank with Pan Jus, Saffron Risotto and Roasted Asparagus

Other Favorites

Fresh Mussels with Choice of 18

Vino Bianco – White Wine, Garlic and Shallots or
Vino Rosso – Red Italian Wine and Pomodoro

Add Fresh House-Made Linguini 7

Add ½ loaf Fresh Baked Rustic Ciabatta Bread 4

Gnocchi Gorgonzola 18

Potato Gnocchi

Creamy Gorgonzola, Shallot and White Wine Sauce


Parmigiana di Melanzane 16

Classic Layered Pan Fried Eggplant Served in a Skillet with Pomodoro Sauce, Mozzarella and Parmiggiano-Reggiano Cheese



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