

TASTE OF *Italy*

RISTORANTE



APPETIZERS

Our Italian Small Plates "Cicchetti" are Ideal for Sharing

COLD ANTIPASTI

Chef's Assortment of Imported Olives, Cheeses, Italian Meats and Vegetables | \$26

LOBSTER FRITTI

8oz Lobster Tail Sliced in Bite-Size Pieces, Lightly Floured and Fried, Similar to Fried Calamari, Tossed in our Truffle Aioli, Calabrian Chili Oil, Over Arugula | \$29

HOMEMADE MEATBALLS & RICOTTA

Whipped Ricotta, Marinara Sauce | \$19

ARTICHOKE PICCATA

Capers, Roasted Peppers, Lemon, Butter, White Wine Sauce, Over Fresh Spinach | \$19

SMOKED FRIED MOZZARELLA

House Seasoned Italian Bread Crumbs, Pan-Fried, Applewood Bacon, Truffle Pink Sauce | \$18

EGGPLANT VESUVIO

Thinly Fried Eggplant, Layered Burrata Cheese, Fresh Tomatoes, Roasted Peppers, Prosciutto, Basil, Red Onions, Topped with EVOO & Balsamic Glaze | \$22

RISOTTO

PARMESAN RISOTTO

\$21

VEGETABLE RISOTTO

Onions, Mushrooms, Broccoli, Roasted Peppers, Spinach | \$24

PESTO RISOTTO

\$22

TRUFFLE MUSHROOM RISOTTO

\$25

PINK VODKA RISOTTO

\$23

SEAFOOD RISOTTO

Lump Crab Meat, Shrimp, Scallops, Mussels | \$37

ADD TO SALAD OR RISOTTO

Chicken: \$7

Shrimp: \$9

Salmon: \$12

Lump Crabmeat: \$12

Chicken Cutlet \$7

Scallops: \$12

ZUPPA DI PESCE

Calamari, Clams, Shrimp, Mussels, Brothy Homemade Marinara Sauce, Chili Peppers | \$38

PINWHEEL SAUSAGE & BROCCOLI RABE

Parsley, Parmesan, Italian Sausage, Sautéed Red Peppers and Broccoli Rabe | \$19

SPICY COROZZA VODKA

Spicy Italian Sausage, Fried Mozzarella Corozza, Vodka Sauce | \$18

CHEESE & OLIVE PLATE

Assortment of Italian Cheeses and Mediterranean Olives | \$21

ITALIAN WEDDING SOUP

Mini Meatballs, Spinach, Egg, Macaroni | \$9

PEPPERONI GARLIC CHEESE BREAD

Pepperoni Cups, Garlic, Mozzarella Cheese | \$16

RICOTTA PESTO GARLIC BREAD*

Fresh Garlic, Mozzarella Cheese, Parmesan, Oven Baked | \$12

TRUFFLE FRIES

White Truffle Oil, Pecorino Romano | \$13

ITALIAN SAUSAGE SIDE

With Our Housemade Marinara Sauce | \$9

BEVERAGES

Tea \$4

Coffee: \$4

Espresso: \$4

Soda: \$3.50

San Pellegrino Sparkling Water: \$8

Aqua Panna Spring Water: \$8

Important:

To ensure a seamless experience, we require your entire order to be placed at once. This allows our kitchen to operate with optimal efficiency.

Please Note:

Most dishes will be garnished with freshly-grated parmesan cheese and basil. If you oppose, let us know.

\$10 Decanting Fee:

Applied when a cork breaks requiring filtering and decanting, or when decanting is requested.

Ask about our private party and event space:

We have private rooms available for up to 75 people and offer special catering menus. We can also provide catering for your event at your own location. We even deliver!

FRIED CALAMARI

Hot Cherry Peppers, Marinara Sauce | \$18

SHRIMP & CRABMEAT PORTOBELLO

Vodka Sauce, Over Fresh Spinach | \$23

MOZZARELLA CARROZZA

Egg-Dipped, Pan-Fried, Marinara Sauce | \$16

MINI CRABCAKE SCAMPI

Lump Crabmeat, Lemon Butter Scampi Sauce, Potato, Gnocchi | \$21

BURRATA BRUSCHETTA*

Burrata Cheese, Diced Tomatoes, Red Onions, Basil, Garlic, EVOO, Balsamic Reduction, Over Toast | \$16
Add Lump Crabmeat | + \$9

SHRIMP LIMONCELLO

Scallions, Lump Crabmeat, Limoncello Sauce | \$21

BACON SCALLOPS

Applewood Bacon, Brown Butter Sauce | \$19

SALADS

HOUSE SALAD

Romaine, Tomatoes, Cucumbers, Red Onions, Grated Parmesan Cheese | \$7 / \$13

FRESH MOZZARELLA & TOMATO SALAD

Artichokes, Olive Blend, Roasted Peppers, Red Onions, Arugula, EVOO, Balsamic Reduction | \$16

MEATBALL SALAD

Housemade Meatballs, Marinara Sauce, Warm Ricotta, Alongside House Salad, Fresh Mozzarella, Roasted Peppers, Balsamic Glaze, EVOO | \$19

CAESAR SALAD

Housemade Dressing, Anchovies, Croutons, Parmigiano-Reggiano Cheese | \$13

ROASTED BEET & BURRATA SALAD

Baby Arugula, Cranberries, Roasted Beets, Balsamic Vinaigrette, Candied Walnuts, Burrata | \$19

MOZZARELLA CAPRESE

Romaine, Tomatoes, Red Onions, Roasted Peppers, Sun-Dried Tomatoes, Artichoke Hearts, Prosciutto, Fresh Mozzarella, Basil, EVOO, Balsamic Reduction | \$21

INSALATA S.P.Q.R.

Baby Organic Arugula, Tomatoes, Sliced Fresh Mozzarella, Topped with Balsamic Reduction, EVOO and Crumbled Gorgonzola Cheese | \$15

Dressings:

Our Homemade Red Wine Vinaigrette,

Our Balsamic Vinaigrette, Famous

Lemon Basil, Ranch or Caesar

Bring the wine, take the cannoli.

IMPORTED PASTAS

Our dishes are prepared with premium-quality, Semolina dry-cured pasta imported from the oldest pasta factory in Italy.

Spaghetti, Rigatoni, Linguini, Capellini, Fusilli, Mafaldine

Additional Options +\$4: Risotto, Gnocchi, Cheese Tortellini, Gluten Free Pasta

Most dishes will be garnished with freshly-grated parmesan cheese and basil. If you oppose, let us know.

CLASSIC PASTAS

House Bread Included, Add Side Salad \$5

Pasta listed below is our Chef's recommendation

SPAGHETTI GARLIC & OIL

EVOO, Sautéed Garlic,
Touch of Calabrian Chilis | \$21

FUSILLI PESTO

Homemade Pesto, Touch of Cream,
Fresh Warm Ricotta | \$23

NONNA'S MARINARA SAUCE

Homemade Daily, Basil | \$18

FUSILLI ALLA VODKA

Diced Prosciutto, Garlic, Housemade Marinara,
Touch Of Cream, Basil | \$26

SPAGHETTI CARBONARA

Diced Prosciutto, Shallots, Eggs | \$25

MAFALDINE BOLOGNESE

Our House Meat Ragu, Basil,
Housemade Marinara, Touch of Cream | \$27

BAKED RIGATONI

Nonna's Marinara Sauce, Ricotta Cheese,
Melted Mozzarella | \$23

CANNELLONI FLORENTINE

Homemade, Spinach & Ricotta, Vodka Sauce,
Melted Mozzarella | \$24

BAKED FOUR CHEESE RAVIOLI

Housemade Marinara, Melted Mozzarella | \$23

RIGATONI TARTUFO BOLOGNESE

Fresh Mushroom Blend, Garlic, Shallots,
Housemade Marinara, Touch of Cream,
Whipped Ricotta, Truffle Oil | \$26

SPAGHETTI PUTANESCA

Garlic, Onions, Anchovies, Capers,
Plum Tomatoes, Sauce | \$24

SPICY RIGATONI VODKA

Hot Italian Sausage, Calabrian Chilis, Homemade
Pink Vodka Sauce | \$29

NONNA'S LASAGNA

Our House-Made Meat Ragu Sauce, Layered with
Mozzarella and Ricotta Cheese and Marinara,
Oven Baked | \$25

SEAFOOD PASTAS

House Bread Included, Add Side Salad \$5

LINGUINI CLAMS WHITE OR RED

Fresh Clams, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara,
Touch Calabrian Chili Oil | \$34

LINGUINI SHRIMP SCAMPI

Garlic, Butter, Tomatoes, Lemon, White Wine Sauce
\$30

LINGUINI MUSSELS WHITE OR RED

Fresh Mussels, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara | \$32

FUSILLI CRABMEAT

Lump Crabmeat, Garlic, Housemade Marinara,
Touch Of Cream, Basil | \$32

LINGUINI CALAMARI WHITE OR RED

Fresh Calamari, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara | \$32

SPAGHETTI FRUTTI DI MARE

Salmon, Shrimp, Mussels, Clams,
Scallops, Calamari, Crabmeat,
Housemade Marinara, Calabrian Chilis | \$57

CHICKEN \$26 I VEAL \$30 SHRIMP \$28

Choice of Pasta, House Bread Included,
Add Side Salad \$5

PARMIGIANA

Housemade Marinara, Melted Mozzarella
(Excludes Salmon)

MARSALA

Wild Mushroom Blend, Marsala Wine,
Garlic, Shallots

PINK VODKA SAUCE

Garlic, Onions, Housemade Marinara,
Touch Of Cream, Basil

FRANCESE

Egg Dipped, Pan Fried, Lemon, Butter,
White Wine Sauce

PICCATA

Capers, Artichokes, Lemon, Butter,
White Wine Sauce

FRA DIAVOLO

Garlic, Kalamata Olives, Chili Peppers,
Housemade Marinara Sauce

BROCCOLI ALFREDO

Garlic, Shallots, Cream, Broccoli, Parmesan

MARINARA

Garlic, Onions, Housemade Marinara

RIGATONI ALFORNO

Garlic, Shallots, Shrimp, Chicken, Spinach,
Mushrooms, Vodka Sauce, Melted Mozzarella,
Ricotta | \$32

SALMON BRANDY

Garlic, Shallots, Artichoke Hearts, Sun Dried
Tomatoes, Lump Crabmeat, Spinach, Brandy Cream
Sauce, Over Risotto | \$42

CHICKEN GIUSEPPE

Egg Dipped, Pan Fried Chicken Breast Topped with
Prosciutto, Lump Crabmeat, Melted Mozzarella,
Vodka Sauce Over Pasta | \$42

VEAL FRANGELICO

Thin Fresh Veal, Cranberries, Walnuts,
Frangelico Cream Sauce, Roasted Potatoes,
House Vegetable | \$36

TOUR OF ITALY

Chicken Cutlet Vodka Parmigiana, Rigatoni Alfredo,
Homemade Meatballs | \$36

CHICKEN DA VINCI

Chicken Cutlet, Truffle Pink Vodka Sauce,
Smoked Mozzarella, Prosciutto
Over Pasta | \$36

CHEF'S SPECIALS

House Bread Included, Add Side Salad \$5

SEAFOOD OREGANTA

Fresh Salmon, Shrimp, Scallops and Crabmeat
Broiled in a Lemon Butter, Italian Breadcrumbs,
Garlic and Olive Oil Served with Roasted
Potatoes and Broccoli | \$37

SALMON FLORENTINE

Marsala Cream Sauce, Spinach, Fresh
Mushrooms, Cherry Tomatoes, Fusilli Pasta | \$36

EGGPLANT FLORENTINE

Breaded Eggplant, Spinach, Ricotta, Melted
Mozzarella, Housemade Marinara Over Pasta | \$27

CITRUS SALMON

Pan-Seared, Thyme, Orange, Cranberries, Grand
Marnier Sauce, Over Coconut Risotto | \$36

SHRIMP & SCALLOP SPEDINI

Lightly Breaded, Pan Seared, Lemon, Butter Sauce,
Roasted Peppers, Capers, Roasted Potatoes,
House Vegetable | \$37

SEAFOOD GORGONZOLA

Garlic, Shallots, Lump Crabmeat, Shrimp and
Scallops, Gorgonzola Cream Sauce, Topped with
a Crabcake Over Pasta | \$42

CHICKEN DEAN MARTIN

Garlic, Onions, Mushroom, Light Marsala Cream
Sauce, Topped with Jumbo Lump Crabmeat, Fresh
Mozzarella Cheese, Alongside Fresh Mozzarella and
Tomato Salad | \$42

STUFFED EGGPLANT ROLLATINI

Freshly-Breaded Eggplant, Filled with Ricotta
Cheese, Fresh Spinach, Baked with Our Housemade
Marinara Sauce, Choice of Pasta | \$27

VEAL SINATRA

Fresh Veal, Scallops, Shrimp, Sautéed with Spinach
and Mushrooms in a Pink Vodka Sauce
Over Pasta | \$42

SEAFOOD SCAMPI

Lump Crab Meat, Scallops, Shrimp, Garlic, Butter,
Lemon, Tomatoes, Choice of Pasta | \$42

SEAFOOD ALFREDO

Lump Crab Meat, Scallops, Shrimp, Garlic, Shallots,
Cream, Parmigiana, Choice of Pasta | \$42

JUMBO LUMP CRAB CAKES

Housemade, Cajun Crab Sauce, Roasted
Potatoes, House Vegetable | \$39

Please note: Parties of 6 or more auto gratuity 20%. Fee for kitchen to split an entree is \$5. Any substitutions may result in price increase. Consuming raw or undercooked proteins may increase your risk of food borne illness. Please notify your server about any food allergies.