

Chef Features



Appetizers

ITALIAN SAUSAGE & BROCCOLI RABE

Parsley, Parmesan, Italian Sausage, Sautéed Red Peppers and Broccoli Rabe | \$18

CLASSIC STUFFED MUSHROOMS

Silver Dollar Mushrooms, Stuffed with our Lump Crabmeat, Lemon, Butter, White wine, Toasted Breadcrumbs | \$24

CHRISTMAS RICOTTA GNOCCHI

Housemade Red and Green Ricotta Gnocchi, Tossed in Our Truffle Cream Sauce, Topped with Crushed Pistachios | \$24

ZUPPA DEL GIORNO

Chef's Soup of the Day

OCTOPUS CARPACCIO

Thinly-Sliced Braised Octopus Topped with a Lemon, Red Wine, Extra Virgin Olive Oil Dressing | \$ 23

LAMB CHOPS

Four New Zealand Lamb Chops Seared in Italian Herbs | \$29

BAKED CLAMS

Of the Day | \$16

BEEF CARPACCIO

Thinly -Sliced Filet Mignon, Truffle Aioli, Arugula, Diced Shallots, Capers, Lemon and Olive Oil | \$24



Our Gift Cards make perfect stocking stuffers, stop by the reception desk to purchase and share the joy of authentic Italian flavors this holiday season.



Bring the wine, take the cannoli.

Chef Features



Entrees

LOBSTER PESCI

8oz Lobster Tail, Lobster Ravioli, Shrimp, Lump Crabmeat, in a Marsala
Roasted Red Pepper Cream Sauce | \$52

SEAFOOD OREGANATA

Fresh Salmon, Shrimp, Scallops and Crabmeat Broiled in a Lemon Butter, Italian Breadcrumbs, Garlic and
Olive Oil Served with Roasted Potatoes and Broccoli | \$36

SPINACH RAVIOLI

Sage Brown Butter Sauce, Cherry Tomatoes, Lump Crabmeat | \$28

LAMB CHOPS

New Zealand Lamb Chops Seared in Italian Herbs Lollipop Style, Red Wine Demi Glaze Sauce,
Roasted Potatoes and Broccoli Rabe | \$52

SEAFOOD SAMBUCA

Lobster Meat, Shrimp and Lump Crabmeat Sautéed in a Sambuca Cream Sauce
with Cherry Tomatoes over Risotto | \$55

SHORT RIB RAVIOLI

Garlic, Shallots, Diced Prosciutto, Fresh Mushrooms, Marsala Wine, Touch of Cream,
Topped with Goat Cheese and White Truffle Oil | \$29

LOBSTER LINGUINI

Linguini Tossed with Lobster Meat in a Garlic, Oil, White Wine Light Marinara Topped
with a 8oz Lobster Tail | \$52

BRANZINO POMODORO

Two 6oz Fresh Filets Sautéed with a Cherry Tomato, Onions, Garlic in a Light White Wine Sauce,
Served with Sautéed Broccoli Rabe | \$45

FILET & CRAB

Two 4oz Filet Mignon Medallions Topped with Lump Crabmeat in a Sage Butter Sauce,
Served with Smashed Potatoes and Carrots | \$52

14oz Tomahawk Veal Chop

Please Choose Your Preparation Style | \$65

CLASSIC PARMIGIANA STYLE

TRUFFLE MUSHROOM MARSALA STYLE

MILANESE STYLE

VODKA PARMIGIANA STYLE