

Chef Features



Appetizers

ITALIAN SAUSAGE & BROCCOLI RABE

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

ZUPPA DEL GIORNO

Chef's Soup of the Day

SICILIAN RICE BALLS - ARANCINI

Risotto Rice Balls, Stuffed with Our Fresh Beef Ragù, Peas and Mozzarella Cheese, Over Our Marinara Sauce | \$18

OCTOPUS CARPACCIO

Thinly-Sliced Braised Octopus Topped with a Lemon, Red Wine, Extra Virgin Olive Oil Dressing | \$21

LOLLIPOP 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

TRUFFLE FRIED RAVIOLI

Over Truffle, Parmesan, Whipped Ricotta | \$14

*Bring the wine,
take the cannoli.*

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Entrees

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

CAVATELLI PRIMIVERA

Italian Sausage, Broccoli Rabe, Roasted Peppers in a Garlic and Oil Sauce, Touch of Chili Oil | \$26

PULPO PUTANESCA

Braised Octopus, Cherry Tomatoes, Garlic, Shallots, Capers and Anchovies in a White Wine Light Marinara Sauce with Capellini Pasta | \$32

SHORT RIB RAVIOLI

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

SEARED DUCK FRANGELICO

Pan-Seared Duck Breast, Walnut, Apple, Cranberries in our Hazelnut Frangelico Sauce, Smashed Potatoes & Sweet Carrots | \$32

SEARED BRANZINO

Topped with a Cherry Tomato, Onions, Garlic in a Light White Wine Sauce, Served with Sautéed Broccoli Rabe | \$45

14oz Tomahawk Veal Chop

Please Choose Your Preparation Style

CLASSIC PARMIGIANA STYLE

Pounded, Italian Bread Crumbs, Pan Fried, Served with a of Side Pasta with Our Housemade Marinara Sauce | \$65

TRUFFLE MUSHROOM MARSALA STYLE

Fresh Mushroom Blend, Marsala Wine, Prosciutto, Basil, Garlic and Onions, Served with Fresh Sautéed Broccoli Rabe | \$65

MILANESE STYLE

Pounded, Italian Bread Crumbs, Pan Fried, Served with a Side of Arugula, Tomatoes, Cucumbers, Roasted Peppers, Fresh Mozzarella Salad, EVOO and Balsamic Glaze | \$60

VODKA PARMIGIANA STYLE

Pounded, Italian Bread Crumbs, Pan Fried, Baked with Our Alla Vodka Sauce, Prosciutto, Peas and Fresh Mozzarella, Served with a of Side Pasta with Our Housemade Marinara Sauce | \$65