

Chef Features



Appetizers

ITALIAN SAUSAGE & BROCCOLI RABE

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

SUMMERTIME SALAD

Arugula, Burrata Cheese, Fresh Oranges, Roasted Peppers, Cucumbers, Tomatoes, Glazed Walnuts, Cranberries, EVOO & Balsamic Glaze | \$18

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

Entrees

SEAFOOD OREGANATA

Fresh Cod Fish, 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, Parmesan Risotto, Sautéed Broccoli and Sun-Dried Tomatoes | \$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 Cavatelli Pasta | \$32

SHORT RIB RAVIOLI

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

Chef Features



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,
Severed 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

*Bring the wine,
take the cannoli.*