

# 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 | \$22

#### TRUFFLE MAC & CHEESE

Fusilli Pasta, White Truffle Oil, Toasted  
Breadcrumbs | \$17

#### HOMEMADE MEATBALLS & RICOTTA

Whipped Ricotta, Pesto, Marinara Sauce | \$16

#### ARTICHOKE PICCATA

Capers, Roasted Peppers, Lemon, Butter, White  
Wine, Sauce, Over Fresh Spinach | \$15

#### SMOKED FRIED MOZZARELLA

House Seasoned Italian Bread Crumbs, Pan-Fried,  
Smoked Pancetta, Truffle Pink Sauce | \$19

#### EGGPLANT VESUVIO

Thinly Fried Eggplant, Layered Burrata cheese, Fresh  
Tomatoes, Roasted Peppers, Prosciutto, Basil, Red  
onions, Topped with EVOO & Balsamic Glaze | \$15

### RISOTTO

#### PARMESAN RISOTTO

\$19

#### VEGETABLE RISOTTO

Onions, Mushrooms, Broccoli,  
Roasted Peppers, Spinach | \$21

#### PESTO RISOTTO

\$19

#### TRUFFLE MUSHROOM RISOTTO

\$23

#### PINK VODKA RISOTTO

\$22

#### SEAFOOD RISOTTO

Lump Crab Meat, Shrimp,  
Scallops, Mussels | \$33

### ADD TO SALAD OR RISOTTO

Chicken: \$7

Shrimp: \$9

Salmon: \$12

Lump Crabmeat: \$12

Chicken Cutlet: \$7

Scallops: \$12

#### FRIED CALAMARI

Hot Cherry Peppers, Marinara Sauce | \$16

#### SHRIMP & CRABMEAT PORTOBELLO

Vodka Sauce, Over Fresh Spinach | \$18

#### MOZZARELLA CARROZZA

Egg-Dipped, Pan-Fried, Marinara Sauce | \$14

#### MINI CRABCAKE SCAMPI

Lump Crabmeat, Lemon Butter Scampi Sauce,  
Potato, Gnocchi | \$19

#### BURRATA BRUSCHETTA\*

Burrata Cheese, Diced Tomatoes, Red Onions, Basil,  
Garlic, EVOO, Balsamic Reduction, Over Toast | \$14

#### SHRIMP LIMONCELLO

Scallions, Lump Crabmeat, Limoncello Sauce | \$18

#### BACON SCALLOPS

Wrapped, Brown Butter Sauce | \$17

### SALADS

#### HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers,  
Red Onions | \$7 / \$10

#### FRESH MOZZARELLA & TOMATO SALAD

Artichokes, Olive Blend, Roasted Peppers,  
Red Onions, Arugula, EVOO,  
Balsamic Reduction | \$10 / \$14

#### MEATBALL SALAD

Housemade Meatballs, Marinara Sauce,  
Warm Ricotta, Alongside House Salad,  
Fresh Mozzarella, Roasted Peppers,  
Balsamic Glaze, EVOO | \$18

#### CAESAR SALAD

Housemade Dressing, Anchovies, Croutons,  
Parmigiano-Reggiano Cheese | \$7 / \$10

#### ROASTED BEET & BURRATA SALAD

Baby Arugula, Cranberries,  
Roasted Beets, Balsamic Vinaigrette,  
Candied Walnuts, Burrata | \$17

#### MOZZARELLA CAPRESE

Romaine, Tomatoes, Red Onions,  
Roasted Peppers, Sun-Dried Tomatoes,  
Artichoke Hearts, Prosciutto, Fresh Mozzarella,  
Basil, EVOO, Balsamic Reduction | \$16

#### 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

\*CAN BE MADE GLUTEN FREE

#### ZUPPA DI PESCE

Calamari, Clams, Shrimp, Mussels,  
Brothy Homemade Marinara Sauce,  
Chili Peppers, Toast | \$33

#### SPICY COROZZA VODKA

Spicy Italian Sausage, Fried Mozzarella Corozza,  
Vodka Sauce | \$17

#### CHEESE & OLIVE PLATE

Assortment of Italian Cheeses and  
Mediterranean Olives | \$16

#### ITALIAN WEDDING SOUP

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

#### SAUTÉED VEGETABLE

Broccoli, Spinach, Potatoes OR Seasonal Option | \$7

#### PEPPERONI GARLIC CHEESE BREAD

Pepperoni Cups, Garlic, Mozzarella Cheese | \$15

#### PESTO PANCETTA GARLIC BREAD\*

Smoked Pancetta, Ricotta, Mozzarella Cheese | \$15

#### TRUFFLE FRIES

White Truffle Oil, Pecorino Romano | \$12

*We highly recommend placing your  
entire order at once with your server  
to avoid extended wait times.*

### LASAGNA

House Bread Included, Add Side Salad \$4

Our dishes are made to order, lasagna needs extra time  
(up to 30 minutes). We appreciate your patience!

#### NONNA'S LASAGNA

Our Meat Sauce, Béchamel, Marinara Sauce,  
Mozzarella, Ricotta Pesto | \$25

#### EGGPLANT LASAGNA

Ricotta, Fresh Sliced Eggplant, Marinara Sauce,  
Fresh Mozzarella | \$23

### BEVERAGES

Tea \$4

Coffee: \$4

Espresso: \$4

Soda: \$3.50

San Pellegrino Sparkling Water: \$7

Aqua Panna Spring Water: \$7

Ask about our private party and event space.

We have private rooms available for up to  
75 people and offer special catering menus.

*All of our dishes are prepared to order with  
love, the finest ingredients and time.  
We appreciate your patience -  
it will be rewarded.*

Please note: Parties of 6 or more auto gratuity 20%. 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.

*Bring the wine, take the cannoli.*

## 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 | \$19

### FUSILLI PESTO

Homemade Pesto, Touch of Cream,  
Fresh Warm Ricotta | \$19

### NONNA'S MARINARA SAUCE

Homemade Daily, Basil | \$17

### FUSILLI ALLA VODKA

Smoked Pancetta, Garlic, Housemade Marinara,  
Touch Of Cream, Basil | \$22

### SPAGHETTI CARBONARA

Guanciale, Shallots, Eggs | \$24

### MAFALDINE BOLOGNESE

Our House Meat Ragu, Basil,  
Housemade Marinara, Touch of Cream | \$26

### BAKED RIGATONI

Nonna's Marinara Sauce, Ricotta Cheese,  
Melted Mozzarella | \$20

### CANNELLONI FLORENTINE

Homemade, Spinach & Ricotta, Vodka Sauce,  
Melted Mozzarella | \$22

### BAKED FOUR CHEESE RAVOLI

Housemade Marinara, Melted Mozzarella | \$18

### RIGATONI TARTUFO BOLOGNESE

Fresh Mushroom Blend, Garlic, Shallots,  
Housemade Marinara, Touch of Cream,  
Whipped Ricotta, Truffle Oil | \$24

### SPAGHETTI PUTANESCA

Garlic, Onions, Anchovies, Capers,  
Plum Tomatoes, Sauce | \$23

### RIGATONI ALFORNO

Garlic, Shallots, Shrimp, Chicken, Spinach,  
Mushrooms, Vodka Sauce, Melted Mozzarella,  
Ricotta | \$29

### SALMON BRANDY

Garlic, Shallots, Artichoke Hearts, Sun Dried  
Tomatoes, Lump Crabmeat, Spinach, Brandy Cream  
Sauce, Over Risotto | \$38

### CHICKEN GIUSEPPE

Egg Dipped, Pan Fried Chicken Breast Topped with  
Prosciutto, Lump Crabmeat, Melted Mozzarella,  
Vodka Sauce Over Pasta | \$38

### VEAL FRANGELICO

Thin Fresh Veal, Cranberries, Walnuts,  
Frangelico Cream Sauce, Roasted Potatoes,  
House Vegetable | \$33

### TOUR OF ITALY

Chicken Cutlet Vodka Parmigiana, Mafaldine  
Alfredo, Homemade Meatballs | \$33

### CHICKEN DA VINCI

Chicken Cutlet, Truffle Pink Vodka Sauce,  
Smoked Mozzarella, Smoked Pancetta  
Over Pasta | \$33

### SPICY RIGATONI VODKA

Hot Italian Sausage, Calabrian Chilis, Homemade  
Pink Vodka Sauce | \$25

### SPAGHETTI AMATRICIANA

Guanciale, Marinara, Pecorino  
Romano Cheese | \$22

## 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 | \$27

### LEMON LINGUINI SHRIMP SCAMPI

Garlic, Lemon, Butter, Tomatoes, White Wine  
Sauce | \$27

### LINGUINI MUSSELS WHITE OR RED

Fresh Mussels, White Wine, Garlic & Oil Sauce  
**OR** Our Housemade Marinara | \$27

### FUSILLI CRABMEAT

Lump Crabmeat, Garlic, Housemade Marinara,  
Touch Of Cream, Basil | \$27

### LINGUINI CALAMARI WHITE OR RED

Fresh Calamari, White Wine, Garlic & Oil Sauce  
**OR** Our Housemade Marinara | \$27

### SPAGHETTI FRUTTI DI MARE

Salmon, Shrimp, Mussels, Clams,  
Scallops, Calamari, Crabmeat,  
Housemade Marinara | \$53

## IMPORTED PASTAS

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

Spaghetti, Rigatoni, Linguini, Capellini, Mafaldine,  
Fusilli

*Additional Options +\$4:*

Risotto, Gnocchi, Cheese Tortellini, Gluten Free Pasta

## CHEF'S SPECIALS

House Bread Included, Add Side Salad \$5

### VEAL SINATRA

Fresh Veal, Scallops, Shrimp, Sautéed with Spinach  
and Mushrooms in a Pink Vodka Sauce  
Over Pasta | \$38

### EGGPLANT FLORENTINE

Breaded Eggplant, Spinach, Ricotta, Melted  
Mozzarella, Housemade Marinara Over Pasta | \$25

### CITRUS SALMON

Pan-Seared, Thyme, Orange, Cranberries, Grand  
Marnier Sauce, Over Coconut Risotto | \$34

### SHRIMP & SCALLOP SPEDINI

Lightly Breaded, Pan Seared, Lemon, Butter Sauce,  
Roasted Peppers, Capers, Roasted Potatoes,  
House Vegetable | \$33

### SEAFOOD GORGONZOLA

Garlic, Shallots, Lump Crabmeat, Shrimp and  
Scallops, Gorgonzola Cream Sauce, Topped with  
a Crabcake Over Pasta | \$38

## CHICKEN \$23 | VEAL \$27 SHRIMP \$26 | SALMON \$28

Choice of Pasta, House Bread Included,  
Add Side Salad \$4

### 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

## ULTIMATE TASTE OF ITALY EXPERIENCE

**8 Course Chef's Tasting Menu**

An Experience for Your Entire Table to

Enjoy Together

\$100 / Per Person

### CHICKEN DEAN MARTIN

Garlic, Onions, Mushroom, Light Marsala Cream  
Sauce, Topped with Jumbo Lump Crabmeat, Fresh  
Mozzarella Cheese, Alongside Fresh Mozzarella and  
Tomato Salad | \$36

### PAN-SEARED SALMON

Pan-Seared, Seasoned with Our Herb Butter Sauce,  
Roasted Potatoes, House Vegetable | \$29

### JUMBO LUMP CRAB CAKES

Housemade, Roasted Potatoes,  
House Vegetable | \$37

### SEAFOOD SCAMPI

Lump Crab Meat, Scallops, Shrimp, Garlic, Butter,  
Lemon, Tomatoes, Choice of Pasta | \$38

### SEAFOOD ALFREDO

Lump Crab Meat, Scallops, Shrimp, Garlic, Shallots,  
Cream, Parmigiana, , Choice of Pasta | \$38

### SEAFOOD CANNELLONI

Ricotta, Shrimp, Scallops, Crabmeat, Pink Vodka  
Sauce, Fresh Mozzarella | \$29

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