



Restaurant Wide Happy Hour Daily
 3pm to 6pm
 \$1.00 off all Alcoholic Beverages
 \$2.50 off all Antipasti

Antipasti

Calamari Fritti
 Lightly Breaded and Fried
 Calamari / Lemon Caper Aoli 19

Deep Sea Scallops★
 Pan-Seared Scallops / Arugula
 Bacon-Jam Salad / Balsamic
 Reduction 23

Ravioli Con Formagi
 Breaded Cheese Ravioli / House
 Made Pomodoro Sauce 14

Bruschetta Della Casa
 Grilled Peasant Bread / Garlic /
 Tomato / Capers / Kalamata
 Olives / Balsamic / Basil 17

Clams Sauté
 1lb White Clams / White Wine
 Butter Broth / Garlic / Red Chilli
 21

Spicy Garlic Prawns★
 Sautéed Prawns / Cajun Spices /
 Garlic / Roasted Red Pepper Aoli
 18

Mozzarella Caprese
 Fresh Mozzarella / Tomato /
 Basil / Olive Oil / Balsamic
 Reduction 18

Fresh Burrata Salad
 Creamy Burrata / Mixed Greens /
 Grape Tomato / Basil Pesto /
 Balsamic 17

Blackened Ahi Tuna★
 Seared Ahi / Blackened Seasoning
 / Soy Reduction / Wasabi 21

Tender Tips★
 Beef Tenderloin / Balsamic-Soy
 Reduction / Arugula / Gorgonzola
 22

Mushroom Crostini
 Sautéed Mushrooms / Bechemel /
 Sun-Dried Tomatoes / Balsamic
 16

Prawn Prosciutino
 Patagonia Pink Prawns /
 White-Wine Garlic Butter /
 Crispy Prosciutto 19

Pasta

Lobster Prawn Fettuccine★
 Lobster Morsels / Prawns / Fresh Fettuccine Pasta / Velvety Lobster Cream Sauce / Tomato / Basil 48

Fettuccine Alfredo
 Fresh Fettuccine Pasta / Traditional Alfredo Sauce /
 Parmesan 19
 Add Chicken 9 Add Prawns 13

Lasagna Classica
 Bolognese meat sauce / Mozzarella / Ricotta / Parmesan
 29

Tortellini Boscaiola
 Cheese Tortellini / Herb-Grilled Chicken / Mushrooms
 Sun-Dried Tomatoes / Pesto Cream Sauce 28

Shrimp Scampi★
 Sautéed Prawns / Spaghetti / White Wine Butter Sauce
 Capers / Lemon 36

Spaghetti Alla Puttanesca
 Spaghetti / Pomodoro / Olive Oil / Garlic / Capers
 Kalamata Olives / Artichoke Hearts 25

Spaghetti Con Polpette
 Spaghetti / House Bolognese / House Meatballs 28
 Italian Sausage available for substitution upon request.

Fettuccine Neptune★
 Prawns / Scallops / Smoked Salmon / Clams / House
 Alfredo Sauce / Fresh Fettuccini 45

Rigatoni Terra E Mare★
 Sautéed Prawns / Sliced Italian Sausage / Rigatoni /
 Creamy Garlic Tomato Sauce / Red Chilli Flake 34

Rigatoni Al Salmone
 Smoked Salmon / Rigatoni / Sun-Dried Tomato Garlic
 Cream Sauce / Parmesan 32

Tortellini Alla Caruso
 Cheese Tortellini / Herb-Grilled Chicken / White
 Wine-Garlic Butter Sauce / Grape Tomato / Basil 28

Ask Your Server About Our Chef's Features!

- Split Plate \$5.00 -

- Sub Gluten-Free Pasta \$5.00 -

A gratuity of 20% will be added to parties of 6 or more. 87% of this gratuity is retained by the person that served you, the remainder is distributed to support and culinary staff. Parties of 8 or more will be presented with one check at server's discretion.

Steaks, Chicken and Seafood

Lemon Dill Salmon*

Grilled Salmon / Lemon-Dill Butter / Spaghetti Aglio
Olio / House Vegetables 41

Honey Garlic Salmon*

Pan-Seared Salmon / Honey-Garlic Browned Butter Sauce
/ Lemon / Garlic Parmesan Mashed Potatoes / House
Vegetables 41

Prawns & Scallop Rissoto*

Seared Prawns / Seared Deep Sea Scallops / Saffron
Risotto / Lobster Cream Sauce / Tomato / Basil /
Lemon 47

Surf N Turf*

Grilled 6oz Filet Mignon* / Pan-Sauteed Patagonia
Pink Prawns / Garlic-Herb Butter / Garlic Parmesan
Mashed Potatoes / House Vegetables 71

Pollo Parmigiana

Freshly Breaded Chicken Breast / House Pomodoro Sauce
/ Spaghetti / Mozzarella / Parmesan 32

Pollo Marsala

Pan-Seared Chicken Scallopini / Sweet Marsala
Mushroom Sauce / Garlic / Spaghetti Aglio Olio /
House Vegetables 31

Pollo Judea

Pan-Seared Chicken Scallopini / White-Wine Butter
Sauce / Capers / Kalamata Olives / Artichokes / Lemon
/ Spaghetti Aglio Olio / House Vegetables 31

6oz Grilled Filet Mignon*

House-Cut Filet Mignon* / Red Wine Demi Glaze /
Gorgonzola / Garlic Mashed Potatoes / House
Vegetables 60

14oz Ribeye*

House Dry-Aged USDA Choice Ribeye / Beef Tallow / Rosemary / Garlic Parmesan Mashed Potatoes / House Vegetables 58

Additions For Steaks - Red Wine Demi Glaze 7 - Gorgonzola Cream Sauce 7 - Sautteed Mushrooms 6

Accompaniments

Spaghetti Pomodorini E Basilico 16

Spaghetti / Pomodoro Sauce / Grape Tomato / Fresh
Basil

Italian Sausage Link 6

Spicy Italian Sausage / House Pomodoro Red Sauce /
Grated Parmesan

Mushroom Saffron Risotto 16

Arborio / Saffron / Sautéed Mushrooms / Shaved
Parmesan

Meatball 6

House-Made Meatball / House Pomodoro Red Sauce /
Grated Parmesan

Garlic Parmesan Truffle Fries 14

French Fries / White Truffle Oil / Garlic / Parmesan

Insalate

Insalata Di Cesare

Romaine / House-made Caesar Dressing / Croutons / Parmesan half 9 | full 18

Insalata Verrazanos

Mixed Greens / Fresh Raspberry Vinaigrette / Gorgonzola / Walnuts / Dried Cranberries half 9 | full 18

House Wedge

Heart Of Romaine / Bleu Cheese / Gorgonzola / Candied Walnuts / Bacon / Grape Tomato / Red Onion
half 10 | full 20

Insalata Al Salmone

Grilled Or Blackened Salmon / Mixed Greens / Balsamic Vinaigrette / Red Onion / Tomato 38

Add to Any Salad or Entrée:

**Grilled Chicken Breast 10 Garlic Prawns 13 Smoked Salmon 15 Garlic Steak Bites 18
Fresh Grilled or Blackened Salmon* 26**

- Split Plate \$5.00 -

- Sub Gluten Free Pasta \$5.00 -

*Consumption of undercooked or raw foods may increase your risk of developing of food borne illness.

12" HAND-TOSSED NEW YORK STYLE PIZZA

Classic Cheese Pizza
20

Quatro Formaggi
Ricotta / Mozzarella / Gorgonzola / Parmesan / Garlic Olive Oil 24

Verrazanos
Mozzarella / Pepperoni / Sausage / Green Peppers / Onions / Black Olives / Mushrooms / Artichokes / Marinara 27

Carne Amore
Mozzarella / Pepperoni / Sausage / Canadian Bacon / Genoa Salami / Bacon / Marinara 28

Bianca
Mozzarella / Cooked Tomato / Fresh Basil / Garlic Olive Oil 23

Leggera
Mozzarella / Herb-Grilled Chicken / Mushroom / Basil / Garlic Olive Oil 25

Chicken Bruschetta
Mozzarella / Herb-Grilled Chicken / Bruschetta Compote (Tomato, Kalamata, Caper) / Garlic Olive Oil / Finished With Fresh Basil and Balsamic Glaze 25

Prosciuttina
Mozzarella / Parmesan / Proscuito / Arugula / Garlic Olive Oil 25

Tortufo
Mozzarella / Ricotta / Proscuitto / Mushroom / Cream Sauce / Finished With White Truffle Oil and Shaved Parmesan
26

Calzone
Folded Dough / Ricotta / Mozzarella / Ham / Salami / Garlic Olive Oil / Side of House Pomodoro Sauce 26

Stromboli
Folded Dough / Pepperoni / Sausage / Green Peppers / Onions / Black Olives / Mushrooms / Artichokes / Marinara 27

Pizza Toppings Ala Carte

3.5e
*Pepperoni / Sausage / Salami / Canadian Bacon /
Green Peppers / Mushrooms / Onions / Black Olives /
Pineapple / Tomatoes / Red Onion*

4.5e
*Meatballs / Artichokes / Sliced Italian Sausage / Roasted
Red Peppers / Gorgonzola / Ricotta*

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12.5% of this gratuity is retained by the house and is distributed to our culinary and support staff.
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