

## Antipasta

### POLOPETTE DI POLENTA AI GAMBERI 17

Grilled Jumbo Shrimp over Fried Polenta Cakes Topped with Pomodoro Sauce, Pesto and Garnished with Pecorino Romano Cheese & Basil.

### ITALIAN MEATBALLS 15

Home Made Italian Meatballs Served over a Bed of our House Made Marinara Sauce, Topped with Parmesan.

### BELLA NAPOLI 14

Thinly Rolled Pasta Chips, Sweet Italian Sausage, Kalamata Olives, Pepperoncini Peppers, Tomatoes & Asiago Cheese Sauce.

### FONDUTA 16

Creamy Spinach & Artichoke Fondue Baked with White Wine, Italian Cheeses, and Prepared with Clam Sauce and a dash of Cayenne Pepper. Served with Toasted Crostini.

### TRUFFLE FRENCH FRIES 10

Fresh Cut French Fries Seasoned with Garlic, Salt, Pepper, Topped with White Truffle Oil & Parmesan. Served with Truffle Aioli.

### MARGHERITA FLATEBREAD 11

Flat bread with olive oil and garlic with fresh tomatoes, mozzarella and topped with black pepper and basil.

## Insalata

### SMALL HOUSE SALAD 6

Romaine Lettuce, Tomatoes, Red Onion, Kalamata Olives, Pepperoncini, Croutons, Parmesan Cheese & Italian Vinaigrette.

### SMALL CAESAR SALAD 5

Romaine Lettuce, Parmesan Cheese, Croutons & Roman-style Caesar Dressing.

## Zuppa

### SOUP OF THE DAY

CUP: \$3 / BOWL: \$6

Ask your server about the Chef's creation of seasonal soups and stews.

## Pastas

### GRANCHIO RAVIOLI 25

Blue Maryland Crab Stuffed Ravioli, Jumbo Blackened Shrimp, & Red Pepper Cream Sauce.

### BOLOGNESE PAPPARDELLE 18

Braised Beef in a House Made Blend & Simmered in a Red Wine Sauce with Fresh Pappardelle Pasta.

### SALSICCIA & PEPPERS 22

Italian Pork, Fennel Sausages (Choice of Sweet or Hot), Served with House-Smoked Red Sauce Sautéed Peppers & Onions over Penne Pasta.

### POLLO CANNELLONI 15

(2) House Made Cannelloni Pasta filled with Chicken, Spinach, Sun-Dried Tomatoes, Mozzarella & Ricotta Cheese.

### PLANT BASED SAUSAGE FLORENTINE 19

(Vegan Dish) Plant Based Sausage in a vegan cream sauce with spinach, wild mushrooms, tomatoes & garlic over Penne Pasta

### LASAGNA BOLOGNESE 20

Delicate Layers of Pasta with a Rich Ragu Bolognese and a Creamy Béchamel Sauce, Baked to Perfection & Topped with Grated Parmesan Cheese.

## Secondi

### COSTATA DI MANZO 41

Grilled Ribeye Steak (14 oz.) Cut Fresh to Order, With Mashed Potatoes. Served with choice of salad or soup

### TUSCAN SALMON 26

Pan Seared 8oz. Wild Atlantic Salmon over a bed of asparagus and mashed potatoes, topped with a sun-dried tomato cream sauce

### CAPESANTE SCOTTATE POLENTA 26

Seared Scallops in White Wine, Garlic, over a Bed of Parmesan Polenta with Wild Mushrooms, Asparagus & Topped with White Truffle Oil.

### POLLO ORECCHIETTE 16

Grilled Chicken Breast Topped with Orecchiette Pasta & Asiago Cream Sauce, Finished-off with Smoked Bacon.

## Contorni

\$9 EACH / \$22 VEGETARIAN ASSORTMENT OF ALL CONTORNI

5 GRILLED JUMBO SHRIMP - 15  
CREAMY GARLIC MASHED POTATOES  
GRILLED ASPARAGUS

CREAMED POLENTA WITH WHITE TRUFFLE OIL  
(Vegan option available upon request)

SEASONED BRUSSEL SPROUTS  
Sautéed in White Wine with Smoked Bacon

We reserve the right to require you to vacate your table 90 minutes after your reservation time, in order to seat the next group. For parties of eight (8) or more, there will be a 20% gratuity added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.