



Zuppe e Salate

SOUP & SALAD

MINISTRONE SOUP \$10

Classic Italian Preparation with Fresh Seasonal Vegetables
V/VG

SEASONAL GREENS \$11

Mixed Greens with Cherry Tomatoes, Candied
Walnuts, Red Onion, Orange Dressing
V/VG/GF/N

CAPRESE SALAD \$14

Local Vine-Ripened Tomatoes, Fresh Mozzarella,
Basil, Balsamic, EVOO, Cracked Black Pepper
V/GF

CORN & BARLEY SALAD \$12

Marinated Barley, Corn, Mixed Greens,
Cherry Tomatoes, Honey Lemon Dressing
V/VG

Focaccia

FLATBREADS

GRILLED VEGETABLE* \$18

Assorted Grilled Vegetables, Mozzarella Cheese, Basil
V

CHICKEN CARBONARA \$20

Free-Range Chicken, Applewood
Smoked Bacon, Egg-Yolk Parmesan Cream Sauce

MEAT LOVERS \$20

Italian Sausage, Bacon, Ground Beef, Homemade
Italian Tomato Sauce, Mozzarella Cheese

MARGHERITA* \$18

Homemade Italian Tomato Sauce, Fresh Mozzarella,
Red Onion, Basil
V

SEAFOOD \$27

Grilled Shrimp, Lobster, Mozzarella Cheese,
Lemon Cream Sauce

Antipasti

APPETIZERS

TOMATO & MOZZARELLA* \$13 BRUSCHETTA

Italian Tomatoes, Fresh Mozzarella, &
Balsamic Drizzle on Toasted Baguette
V

MEATBALLS* \$12

Over Homemade Italian Tomato Sauce

STUFFED MUSHROOMS* \$15

Stuffed with Angus Beef, Mozzarella & Parmesan
GF

CALAMARI \$13

Cornmeal Dusted Fried Calamari with
Fresh Lemon & Tartar Sauce
Make it a Frito Misto with Fried Shrimp & Zucchini +\$6

CHARCUTERIE BOARD \$32

Assorted Meats, Cheeses, Fruit, Nuts & Crackers
N

Contorni

SIDES

Truffled Sweet Potato Mash***V/GF** \$9

Roasted Baby Potatoes***V/GF** \$8

Creamy Mashed Potatoes***V/GF** \$6

Fresh Seasonal Vegetables***V/GF** \$7

ENJOY COMPLIMENTARY BREADSTICKS TO START YOUR MEAL

Additional Breadsticks \$5

ALL PRICES LISTED IN USD & SUBJECT TO 12% GOVERNMENT TAX

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS | * - VEGAN OPTION AVAILABLE



Primi

SELECTION OF HOMEMADE PASTA

SPAGHETTI PUTTANESCA \$17

Tomatoes, Olive Oil, Olives, Capers, Garlic, Chili Flakes
V/VG

CHICKEN ALFREDO \$24

Tender Grilled Chicken in a Creamy Alfredo Sauce
over Fettuccine

CLASSIC LASAGNE* \$25

Baked Beef Lasagne

SEAFOOD SPAGHETTI \$29

Lobster, Shrimp & Clams
Choice of White Wine Sauce or
Homemade Italian Tomato Sauce
Substitute Squid Ink Spaghetti +\$2

FETTUCCHINE BOLOGNESE* \$24

Traditional Beef Ragù

CHICKEN PARMESAN \$25

Breaded Chicken Breast & Mozzarella Cheese with
Homemade Italian Tomato Sauce & Spaghetti

LOBSTER RAVIOLI \$28

Fresh Caught Spiny Lobster, Vodka Cream Sauce,
Shaved Parmesan

GNOCCHI \$13

Vodka Cream Sauce
V

Secondi

MEAT & FISH DISHES

CORNISH HEN \$29

Oven Roasted Cornish Hen, Truffled Sweet Potato
Mash, Fresh Seasonal Vegetables, Natural Jus
GF

LOBSTER TAIL \$35

Creamy Mashed Potatoes, Fresh Seasonal
Vegetables, Lemon Garlic Butter
GF

SALMON FILLET \$32

Pan Seared Salmon, Roasted Baby Potatoes,
Fresh Seasonal Vegetables,
Smoked Red Pepper & White Bean Purées
GF

GRILLED RIBEYE \$45

Creamy Mashed Potatoes, Fresh Seasonal
Vegetables, Rosemary Jus
GF

LAMB CHOP \$48

Herb Marinated Lamb Chop, Caramelized Onion
Mash, Fresh Seasonal Vegetables,
Thyme & Garlic Jus
GF

BUILD YOUR OWN PASTA \$16

1 Choose your Pasta

HOMEMADE DAILY

Spaghetti
Fettuccine
Spinach Fettuccine

2 Choose your Sauce

Homemade Italian Tomato Sauce
Alfredo Sauce
White Wine Sauce
Vodka Cream Sauce

3 Top it Off

Chicken +\$8
Shrimp +\$9
Lobster +\$10
Italian Sausage +\$8
Meatballs +\$8
Roasted Onions, Peppers & Mushrooms +\$3