

Appetizers

Meatball Parmigiana

4 Meatballs smothered in our homemade red sauce and topped with a blend of Italian cheeses melted to perfection

Bruschetta

A mix of diced Roma tomatoes, fresh basil, garlic, olive oil & balsamic vinegar served on a toasted parmesan crostini with a drizzle of balsamic glaze & Shaved Parmesan on top

Caprese

Fresh Mozzarella, Basil, Extra Virgin Olive oil & slices of Heirloom Tomatoes & a drizzle of Balsamic glaze

Salads

Ceasar salad

Chopped Romain tossed in Ceasar dressing and topped with shaved Parmesan cheese

House salad

Romain lettuce with diced Roma tomatoes and red onion

Sandwiches

Italian beef sandwich

Your choice of traditional spicy or sweet

Spicy - thinly sliced beef cooked and kept warm in au jus, served wet on a French bread hoagie and topped with mild giardiniera

Add Peppers & Onions for

Sweet- Same as spicy but served with sautéed sweet peppers & onion instead of the mild giardiniera

Meatball sub sandwich

Meatballs on a toasted French bread hoagie smothered in our homemade marina & a blend of mozzarella & provolone cheese melted on top

Desserts

Tiramisu

A classic Italian dessert featuring layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa powder, creating a rich and indulgent treat.

Kid's Meals

Mac N Cheese

Chicken Strips

Spaghetti

Pizza (Pepperoni or Cheese)

Meatball Pizza

Roma style crust with our homemade classic Italian pizza sauce topped with balls of fresh mozzarella & our Italian Meatballs

Entrée's

Pastalaya

A bold twist on a classic Cajun favorite! Penne pasta tossed with tender chicken, juicy shrimp, and savory andouille sausage, sautéed with onions and peppers in a rich, spicy Cajun cream sauce.

Chicken Parmigiana

Crispy breaded chicken breast topped with rich marinara sauce and melted mozzarella, served over a bed of spaghetti.”

Fettucine Alfredo

Fettucine noodles tossed in our made to order Alfredo sauce w/ sauteed wild mushrooms

Chicken Fettucine Alfredo

Fettucine noodles tossed in our made to order Alfredo sauce w/ sauteed wild mushrooms and a Grilled Chicken Breast

Shrimp Fettucine Alfredo

Fettucine noodles tossed in our made to order Alfredo sauce w/ sauteed wild mushrooms and 6 Large Shrimp

Chicken Marsala Fettucine

A 8oz chicken breast lightly coated in seasoned flour and pan seared golden brown & served atop a bed of Fettucine noodles smothered in our homemade mushroom marsala sauce

Spaghetti & Red Sauce

Spaghetti & Meat Sauce

Spaghetti & Meatballs

Spaghetti noodles smothered in our homemade Red sauce or Meat sauce with mild Italian sausage

Penne & Vodka sauce w/ Pancetta

Penne pasta tossed in our homemade vodka sauce w/ Pancetta & Onion and topped with shaved parmesan

Roman Style Italian Pizzas

Margherita

Roma style crust & our homemade classic Italian pizza sauce made with hand crushed Roma tomatoes, Kosher salt, Extra Virgin Olive Oil & fresh minced Garlic, topped with balls of fresh mozzarella, basil leaves & a drizzle of extra virgin olive oil

Italian style Pepperoni Pizza/ Pepperoni & Sausage

Roma style crust with our homemade classic Italian pizza sauce topped with balls of fresh mozzarella & our Italian style Pepperoni/Pepperoni & Italian Sausage

Bruschetta Pizza

Roma style crust with our homemade classic Italian pizza sauce topped a mix of diced Roma tomatoes, fresh basil, garlic, olive oil & balsamic vinegar served on a toasted parmesan crostini with a drizzle of balsamic glaze & Shaved Parmesan on top

Premium Hand Cut Steaks

16 oz Ribeye

A perfectly marbled, hand-cut 16 oz ribeye, seasoned with our signature blend of spices and grilled to your desired temperature. Juicy and full of rich, beefy flavor, this steak is served with your choice of two house-made sides and a side of our savory garlic butter for the perfect finishing touch.

Filet Mignon 7oz 10oz

Available in 10 oz or 7 oz cuts, this tender, hand-cut filet is expertly seasoned and grilled to perfection. Buttery soft with a rich, delicate flavor, it's served with your choice of two house-made sides and finished with a side of savory garlic butter for the ultimate steak experience.

Seafood Oscar Topper

Seafood Oscar Topper – A decadent combination of succulent shrimp, tender scallops, and grilled asparagus, all crowned with a rich and velvety béarnaise sauce.

Sides

Garlic Mashed Potatoes

Creamy, buttery mashed potatoes infused with roasted garlic for a rich, savory flavor.

Twice Baked Potato

A hearty baked potato, scooped and whipped with creamy butter, cheese, and seasonings, then baked again until golden and delicious. Finished with a sprinkle of cheese and fresh herbs for the perfect savory bite.

Savory Rice Pilaf

Savory Rice Pilaf-Fluffy long-grain rice slow-cooked in a rich, aromatic broth with sautéed onions, garlic, and fresh herbs. Finished with a touch of butter and a whisper of citrus to brighten each bite.

Salt Crusted Baked Potato

Salt-Crusted Baked Potato – A hearty Idaho potato, baked to perfection in a crispy, seasoned salt crust for a flavorful, fluffy interior. Finished with butter and sour cream for the perfect classic touch.

Grilled Asparagus

Grilled Asparagus – Tender asparagus spears, lightly seasoned and grilled to perfection for a smoky, charred flavor. A fresh and flavorful addition to any dish.

Vegetable Medley

A vibrant blend of broccoli, cauliflower, and carrots, steamed to perfection and tossed in rich, roasted garlic butter for a savory, flavorful finish.

From the Sea

Black Sesame Seared Ahi Tuna

Black Sesame Seared Ahi Tuna – Sashimi-grade ahi tuna encrusted with black sesame seeds and perfectly seared for a delicate, buttery texture. Finished with fresh chives and served with a side of house-made ginger soy sauce for a bold, and rich bite.

Macadamia Crusted Halibut

A delicate halibut fillet, pan-seared and baked to perfection with a crispy macadamia nut crust. Topped with a vibrant tropical mango-pineapple salsa for a refreshing burst of sweetness and citrus. Served with your choice of two house-made sides.

Blackened Salmon

A perfectly seasoned, pan-seared salmon fillet, cooked to perfection for a bold, smoky flavor. Served with your choice of two house-made sides.

Sweet Chili Glazed Salmon

A perfectly grilled salmon fillet, glazed with a flavorful sweet chili sauce for the perfect balance of heat and sweetness. Finished with a drizzle of creamy sweet chili aioli, adding a smooth, tangy kick to every bite. Served with your choice of two house-made sides.

Garlic Butter Grilled Halibut

Garlic Butter Grilled Halibut – A perfectly grilled halibut fillet, seasoned and finished with a rich, savory garlic butter for a smooth, velvety finish. Served with your choice of two house-made sides.

