

# Appetizers

**Crispy Calamari 17**

*Tender calamari, lightly dusted with rice flour and fried to a perfect crisp. Served with our signature marinara sauce.*

**Caprese 14**

*Vine-ripened tomatoes, fresh buffalo mozzarella, and thinly sliced 24-month aged Prosciutto di Parma, finished with fresh basil, extra virgin olive oil, and a drizzle of balsamic glaze.*

**Asparagus Napoleon 17**

*Layers of grilled asparagus, fresh tomato, and shaved prosciutto, stacked with a Parmesan crisp and finished with a touch of truffle oil and a balsamic glaze.*

**Parmigiana Meatball Bites 18**

*Our delicious house-made meatballs simmered in signature marinara sauce, topped with fresh herbs and shaved Pecorino Romano.*

**Octopus Bada Bing 25**

*Grilled octopus tossed with cherry tomatoes, capers, and artichoke hearts, finished with extra virgin olive oil and served with toasted crostini.*

**Crostino di Pomodoro 17**

*Toasted crostini topped with fresh mozzarella, vine-ripened tomatoes, basil, and a drizzle of extra virgin olive oil, finished with a balsamic glaze.*

**Charcuterie Board 25**

*A curated selection of premium cured meats and artisanal cheeses, complemented by Mediterranean olives, fig jam, mixed nuts, and fresh vine grapes. Served with crisp crostini.*

**Scallops and Shrimp Aglio-Olio 26**

*Sautéed shrimp and tender scallops, complemented by sun-dried tomatoes, capers, and artichoke hearts, all delicately tossed in extra virgin olive oil. Served with crisp crostini.*

**Escargot 19**

*Sautéed escargot with prosciutto, garlic, capers, and fresh herbs, delicately simmered in extra virgin olive oil. Served with crisp crostini.*

**Double Down Clams Casino 22**

*Fresh clams stuffed with a savory blend of breadcrumbs, crabmeat, garlic, oregano, and parsley, then topped with Pecorino Romano cheese and baked to perfection.*

# Salads

*Add to any salad: Chicken 6 - Jumbo Shrimp 8 - Salmon 12*

**Village Salad 14**

*A vibrant mix of tomatoes, cucumbers, kalamata olives, red onions, and green peppers, topped with creamy feta cheese. Dressed in extra virgin olive oil and finished with a sprinkle of oregano.*

**Mediterranean Bliss 16**

*A refreshing blend of spring mix topped with bell peppers, red onions, tomatoes, cucumbers, feta cheese, and kalamata olives. Served with our house dressing.*

**Classic Caesar 16**

*Crispy romaine lettuce, topped with house-made croutons and grated Parmesan, all tossed in our signature homemade Caesar dressing.*

*Add on Anchovies for \$2*



# Entrees

## Spaghetti alla Nonna 23

Our signature homemade meatballs, simmered in house-made marinara sauce and tossed with perfectly cooked spaghetti.

## Ravioli Di Portabella 23

Portabella mushroom-filled ravioli in a rich, creamy Alfredo sauce with sun-dried tomatoes, finished with fresh basil and Pecorino Romano.

## Jambalaya Pasta 22

Blackened chicken and two jumbo shrimp sautéed with onions and peppers in a light, spicy marinara sauce, accented with chorizo sausage and prosciutto. Tossed with linguine for a bold and savory finish.

## Bleu Filet Pasta 32

Grilled beef tenderloin with roasted peppers, mushrooms, and fresh spinach, tossed in a rich Gorgonzola cream sauce and finished with a balsamic glaze. Served over fettuccine.

## Carbonara alla Roma 23

Sautéed Prosciutto di Parma and pancetta with caramelized shallots in a light, creamy Alfredo sauce. Served over linguini and finished with Pecorino Romano.

## Parmigiana Veal 35 Chicken 25

Veal or chicken cutlet, lightly breaded and lightly fried, topped with our signature marinara sauce and melted mozzarella cheese. Served over spaghetti.

## Calabrese Comfort 23

House-made Italian sausage sautéed with fresh peppers and onions, simmered in our signature marinara sauce and tossed with penne pasta.

## Picatta Veal 35 Chicken 25

Sautéed veal or chicken cutlet with capers, artichoke hearts, and fresh cherry tomatoes, finished in a delicate lemon-white wine sauce. Served over spaghetti.

## The Sofi Veal 35 Chicken 25

Sautéed chicken breast with prosciutto, mushrooms, asparagus, and shallots, flambéed in Madeira wine and finished with a light rosé cream sauce. Served over spaghetti.

## Francese: Veal 35 Chicken 25

Tender veal or chicken, lightly battered in egg and sautéed to perfection, served in our signature lemon-wine sauce over a bed of spaghetti.

## New Zealand Rack of Lamb 45

Perfectly char grilled to a medium temperature, this tender New Zealand rack of lamb is served with a mint jelly, offering a rich and flavorful finish. Served with golden roasted potatoes.

## Marsala Glazed Ribeye 55

Juicy, hand-cut 16 oz ribeye grilled to perfection, topped with sautéed mushrooms, caramelized onions, and finished with a delicate Marsala demi-glace. Served with golden roasted potatoes.

## Shrimp Scampi 26

Succulent shrimp sautéed with fresh garlic in our signature lemon wine sauce, tossed with linguine and topped with fresh basil.

## Seaside Catch Branzino 32 Salmon 26

Choice of grilled branzino or salmon, paired with artichokes, roasted red peppers, mushrooms, shallots, and fresh garlic, all tossed in our signature lemon butter sauce and served over linguine.

## Frutti di Mare 39

A coastal masterpiece featuring shrimp, scallops, clams, mussels, calamari, and fresh zucchini sautéed with garlic in your choice of our signature lemon butter sauce or house-made marinara, served over a bed of linguine.

## Sapore di Mare Mussels 27 Clams 32

Prince Edward Island mussels sautéed with fresh garlic and a hint of red pepper flakes, simmered in your choice of our signature marinara or lemon butter sauce. Served over linguine pasta.

## Mediterranean Roasted Branzino 32

Whole fresh branzino, oven-roasted and topped with sautéed garlic, capers, sun-dried tomatoes, Kalamata olives, and tender asparagus. Finished with fresh basil and a sprinkle of crumbled feta.

# Side Orders

Seasonal Vegetables- Grilled Asparagus - Roasted Potatoes - Sautéed Spinach  
Truffle Fries - Garlic Butter Mashed Potatoes

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.