

## Appetizers

### Crispy Calamari 17

Tender calamari dusted in light mixed rice flour and fried until crisp. Served with our signature marinara sauce.

### Caprese 14

Vine ripened fresh tomatoes, fresh buffalo mozzarella, thinly sliced aged Prosciutto di Parma, with fresh basil and extra virgin olive oil, topped with a balsamic glaze.

### Asparagus Napoleon 17

Shaved prosciutto, grilled asparagus, fresh tomato stacked with 3 cheese blend crisped, dressed with truffle oil and balsamic glaze.

### Parmigiana Meatball Bites 18

Our in house meatballs served in our signature marinara sauce, topped with fresh herbs and pecorino Romano cheese.

### Octopus Bada Bing 25

Grilled octopus with cherry tomatoes, capers, kalamata olives, artichoke hearts, with extra virgin olive oil and crostini bread.

### Charcuterie Board 25

A curated selection of premium cured meats, artisanal cheeses, mediterranean olives, served with a side of crostini bread.

### Scallops and Shrimp Aglio-Olio 26

Sautéed shrimp and scallops, sun-dried tomatoes, capers and artichoke hearts, with extra virgin olive oil and crostini bread.

### Escargot 19

Sautéed Escargot, prosciutto, garlic, capers and fresh herbs in extra virgin olive oil served with crostinis

### Double Down Clams Casino 22

Fresh clams stuffed with a combination of breadcrumbs, crabmeat, garlic, oregano, and parsley, Topped with Pecorino Cheese

### Crostini di Pomodoro 17

A traditional topping of fresh mozzarella cheese, tomatoes, basil and extra virgin olive oil with toasted bread, finished with a balsamic glaze.

## Salads

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

### Village Salad 14

Tomatoes, cucumbers, kalamata olives, red onions, green peppers, feta cheese, extra virgin olive oil, topped with oregano

### Mediterranean Bliss 16

Fresh Crisp mix romaine lettuce and a spring mix topped with bell peppers, red onions, tomatoes, cucumbers, feta cheese, kalamata olives and banana peppers served with house dressing

### Santorini Arugula Salad 17

Fresh Arugula, cherry Tomatoes, kalamata olives, cucumber, crumbled goat cheese, pomegranate, tangerine and walnuts. Topped with evoo and a balsamic drizzle.

### Classic Caesar 16

Crispy romaine lettuce topped with croutons and parmesan, tossed with our delicious homemade Caesar dressing

# Entrees

## Pasta Meatballs 23

Our delicious homemade meatballs in our signature marinara Sauce, tossed with spaghetti.

## Ravioli Di Portabella 23

Portabella mushroom-filled ravioli in a creamy Alfredo sauce, Sun-dried tomato finished with fresh basil and pecorino Romano cheese.

## Jambalaya Pasta 22

Blackened chicken and two jumbo shrimp, tomato, onions and peppers in a light spicy sauce with chorizo sausage, prosciutto and tossed in linguini pasta

## Bleu Filet Pasta 32

Beef Tenderloin, Roasted peppers, Mushrooms tossed in fresh spinach and delicious creamy Gorgonzola sauce drizzled with Balsamic glaze, served over fettuccini.

## Carbonara alla Roma 23

Sautéed Prosciutto di Parma and Panchetta, sweet green peas, caramelized onions in light creamy Alfredo sauce. Served with linguini pasta and finished with pecorino Romano cheese.

## Parmigiana

### Veal 35 Chicken 25

Tender veal or chicken cutlet lightly fried. Topped with our signature marinara sauce, mozzarella cheese.

## Calabrese comfort 23

Our in house sausage with fresh peppers and onions simmered in our signature marinara sauce and Tossed with penne pasta.

## Picatta:

### Veal 35 or Chicken 25

Sautéed Veal cutlet or Chicken with capers, artichoke hearts, fresh tomatoes in our unique lemon~wine sauce.

## The Sofi

### Veal 35 or Chicken 25

Sautéed chicken with prosciutto, mushrooms, Asparagus and shallots, flambé in Madeira Wine and light rosette sauce.

## Francese:

### Veal 35 or Chicken 25

Tender Veal or Chicken Battered in egg sautéed and in our unique Lemon~wine Sauce.

## New Zealand Char Grilled Lamb chops 45

New Zealand Rack of lamb, Cooked to medium temp. Served with mint~infused demy-glaze.

## Marsala Glazed Ribeye 55

16Oz-Ribeye grilled to perfection topped with mushrooms, caramelized onions and with a delicate demy-glaze marsala sauce.

## Shrimp Scampi 26

Succulent shrimp sautéed with diced vine ripe tomatoes, leeks and fresh garlic in our unique lemon~wine sauce, tossed with linguini pasta and pecorino Romano cheese

## Seaside Catch

### Grouper 32 or Salmon 26

Sautéed Grouper or Salmon, artichoke, red peppers, mushroom, leeks and fresh garlic in our unique lemonwine sauce, served over linguini

## Frutti di Mare 39

A seafood masterpiece of shrimp, scallops, clams, mussels, Calamari, fresh Garlic, zucchini sauteed in our unique lemon wine or marinara sauce over linguini pasta

## Sapore di Mare

### Mussels 27 or Clams 32

Prince Edward Island mussels, sautéed with garlic a touch of red pepper flakes, in our signature marinara sauce or lemon butter sauce. Served with linguini pasta

## Mediterranean Roasted Branzino 32

Whole fresh branzino topped with sauteed garlic, capers, sundried tomatoes, kalamata olives asparagus, garnished with fresh basil and crumbled feta.

## Side Orders 9

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.