

# Antipasti

- Arancini \$14**  
Rice balls filled with meat sauce and cheese
- Artichoke Francese \$20**  
Artichokes hearts, dipped in egg, sautéed in a light white wine lemon sauce
- Calamari Fritti \$20**  
Lightly battered, side of tomato sauce and lemon garlic aioli
- Hot Banana Peppers \$18**  
Four cheese stuffing
- Fried Ravioli \$18**  
Cheese ravioli, fresh basil, romano cheese, red pepper flakes, tomato sauce
- Sicilian Clams \$26**  
Middleneck clams in a spicy pomodoro broth, crumbled Italian sausage, peppers & onions, grilled crostini
- Clams Casino 6/\$16 12/\$30**  
Seasoned breadcrumbs, bacon, peppers, onions
- Roasted Garlic, Bruschetta Platter \$18**  
Variety of tapenades and crostini bread

# Insalate

- Caesar \$10**  
Romaine, house made caesar dressing, croutons, parmigiano  
Add anchovies \$3
- Caprese \$12**  
Fresh pulled mozzarella, roma tomatoes, shaved red onion, balsamic vinaigrette
- House Salad \$8**  
Spring mix, tomato, cucumber

# Zuppe

- Zuppa del Giorno \$9**
- Pasta e Fagioli \$9**
- French Onion \$9**

A 20% gratuity will be automatically added to the bill for parties of 8 or more. This ensures fair compensation for the service staff who cater to larger groups.

# Pasta

- Alfredo \$27**  
Fettuccini tossed in our signature Alfredo sauce
- Arrabbiata \$28**  
Penne, prosciutto, hot banana peppers, parmigiano in a spicy pomodoro and white wine sauce
- Bolognese \$28**  
Mezze rigatoni, tossed with a rich beef, pork, and veal ragu
- Lasagna \$30**  
Layers of ricotta, meat sauce and mozzarella
- Ravioli \$26**  
Meat or cheese, tomato sauce
- Sicilian Olive Pasta \$34**  
Bucatini, Castelvetrano olives, lemon butter sauce, parmigiano, toasted lemon zest breadcrumbs and grilled shrimp
- Short Rib Ragu \$32**  
Pappardelle, braised beef short rib ragu, shaved parmigiano
- Vodka \$26**  
Penne, pomodoro-vodka blush sauce, prosciutto
- Pasta Your Way \$18**  
Your choice of pasta, with summer or traditional sauce, or Aglio e Olio  
Meat Sauce add \$2

# Seafood

- Grouper Piccata \$35**  
Pan seared fillets in a zesty lemon and white wine caper sauce, over angel hair, seasonal vegetables
- Shrimp Scampi \$28**  
Light white wine and lemon butter herb sauce, with linguini
- Lobster Ravioli \$34**  
Sundried tomato and cremini mushrooms sherry cream sauce
- Linguine Alle Vongole \$28**  
Light white wine and lemon butter sauce.

# Entrees

- Francese \$32 • \$35**  
Chicken or veal cutlets, dipped in egg, sautéed in a white wine lemon butter sauce, served with risotto
- Fiorentina \$32 • \$35**  
Sautéed chicken or veal cutlets with a light Marsala wine cream sauce, fresh baby spinach, melted mozzarella, over angel hair
- Marsala \$32 • \$35**  
Sautéed chicken or veal cutlets in a Marsala wine and cremini mushroom sauce served with risotto
- Parmigiana \$32 • \$35**  
Breaded chicken or veal cutlets baked with tomato sauce and mozzarella served with penne
- Milanese \$32 • \$35**  
Breaded, pan-fried chicken or veal cutlets, arugula salad, white balsamic vinaigrette
- Margherita \$32 • \$35**  
Eggplant, ham, mozzarella, Marsala wine sauce, over angel hair
- Eggplant Parmigiana \$26**  
Layers of thinly sliced eggplant, tomato sauce and mozzarella, served with penne
- Braciole \$32**  
Thin sliced pork, rolled and filled with ground beef, cured meats, hard-boiled egg, mozzarella, served with pappardelle
- Filet \$50**  
8oz. grilled filet, demi-glace’ sauce, blue cheese butter, spinach with crisped bacon, roasted potatoes
- Tripe \$24**  
Slow cooked in a light tomato sauce, romano cheese
- Additional toppings:**  
Meatballs (2) • Sausage \$6  
Chicken • Veal \$10  
Shrimp • Calamari \$10  
Baked mozzarella \$3  
Anchovies \$3

\*Most dishes can be prepared gluten-free upon request for a minimal upcharge.  
Please ask your server for details.