

Antipasti

ARANCINI | 14

Two fried rice balls, meat sauce, cheese

ARTICHOKE FRANCESE | 20

Egg-dipped, white wine lemon sauce

CALAMARI FRITTI | 20

Lightly battered, side of tomato sauce & lemon garlic aioli

HOT BANANA PEPPERS | 18

Four cheese stuffing

FRIED RAVIOLI | 18

Fresh basil, Romano cheese, red pepper flakes, side of tomato sauce

SICILIAN CLAMS | 26

Middleneck clams, spicy pomodoro broth, Italian sausage, peppers, onions, served with crostini

CLAMS CASINO | 16

6 Middleneck clams, bacon, breadcrumbs, peppers, onions
12 for \$30

ROASTED GARLIC & BRUSCHETTA PLATTER | 18

Tapenades, crostini

FRUTTI DI MARE | 19

Shrimp, calamari, octopus, bell peppers, red onion, celery, lemon vinaigrette

MUSSELS | 24

Garlic, shallots, onions, lime leaf, chili paste, white wine coconut sauce, grilled crostini

Insalate

CAESAR | 11

Romaine, house made dressing, croutons, parmigiano.
Add anchovies \$3

CAPRESE | 12

Fresh pulled mozzarella, Roma tomatoes, shaved red onion, balsamic vinaigrette

HOUSE | 9

Spring mix, tomato, cucumber

Pasta

ALFREDO | 27

Cream, Parmigiano, garlic, fettucine

ARRABBIATA | 28

Prosciutto, hot banana peppers, spicy pomodoro and white wine sauce, penne

BOLOGNESE | 30

Beef, pork, and veal ragu, mezze rigatoni

SICILIAN OLIVE PASTA | 34

Castelvetrano olives, lemon butter sauce, breadcrumbs, grilled shrimp, bucatini

Pesce

GROUPE PICCATA | 36

Pan-seared fillets, lemon & white wine caper sauce, seasonal vegetables, angel hair

SHRIMP SCAMPI | 30

White wine & lemon butter herb sauce, linguine

Entrées

FRANCESE 33 | 36

Chicken or veal, dipped in egg & sautéed, white wine lemon butter sauce, risotto

FIORENTINA 33 | 36

Sautéed chicken or veal, light Marsala wine cream sauce, baby spinach, mozzarella, angel hair

MARSALA 33 | 36

Sautéed chicken or veal, Marsala wine & cremini mushroom sauce, risotto

PARMIGIANA 33 | 36

Breaded chicken or veal cutlet, tomato sauce, mozzarella, penne

MILANESE 33 | 36

Breaded, pan-fried chicken or veal cutlet, arugula salad, white balsamic vinaigrette

MARGHERITA 33 | 36

Chicken or veal, eggplant, ham, mozzarella, Marsala wine sauce, angel hair

SHORT RIB RAGU | 34

Braised beef short rib ragu, parmigiano, pappardelle

VODKA | 27

Pomodoro vodka blush sauce, prosciutto, penne

PASTA YOUR WAY | 20

Choice of pasta with summer sauce, Aglio e Olio, or traditional.
Meat sauce \$2 upcharge

RAVIOLI | 26

Meat or cheese ravioli, tomato sauce

LASAGNA | 30

Ricotta, meat sauce, mozzarella

LOBSTER RAVIOLI | 34

Sun-dried tomato & cremini mushroom sherry cream sauce

LINGUINE ALLE VONGOLE | 30

White wine, clams, herb butter sauce

EGGPLANT PARM | 26

Eggplant, tomato sauce, mozzarella, penne

BRACIOLE | 34

Sliced pork rolled with ground beef, cured meats, hard boiled egg, mozzarella, pappardelle

FILET | MP

8oz filet, Demi glaze sauce, blue cheese butter, spinach & bacon, roasted potatoes

TRIBE | 25

Slow cooked, light tomato sauce, Romano cheese

ADD ONS

Meatballs (2) • 6
Sausage • 6
Chicken cutlet • 10
Veal cutlet • 13
Shrimp • 12
Calamari • 12
Baked Mozzarella • 3
Anchovies • 3



Most dishes can be prepared gluten-free upon request for minimal up charge.

Please inform your server of any food allergies.

A 20% gratuity is added for parties of 8 or more. This ensures fair compensation for our staff who cater to large groups.