BREAD SERVICE

Sesame Italian – *herbs and olive oil* 5.00

Gluten Free Rolls – *mixed olives* 9.00

Ricotta & Honey – *grilled crostini* 10.00

SOUPS

Zuppa di Casa 12.00
chicken, rice, spinach, carrots

Zuppa di Pesce (spicy) 17.00
seafood stew

RAW SHELLFISH

Seasonal Oysters 4 *each*

Shrimp Cocktail 15.00

Seafood Tower *small* 75 / *large* 150

SALADS

House Salad 11.00
greens, tomatoes, mozzarella

Caesar 13.00
romaine hearts, shaved reggiano, croutons

Albanian 14.00
tomatoes, romain, cucumber, feta, kalamata, onion

Beet and Arugula 15.00
arugula, goat cheese, walnuts

Burrata Caprese 17.00
heirloom tomato, balsamic glaze, basil, evoo

APPETIZERS

Buffalo Mozzarella 18.00
tomatoes, prosciutto di parma, olives, roasted red peppers

Charcuterie Board 21.00
assorted italian meats and cheeses, mediterranean olives

Eggplant Parmesan 14.00
mia bella favorite

Sautéed **Calamari (spicy)** 17.00
zucchini, tomatoes, wine, herbs

Shrimp Saganaki (spicy) 18.00
shrimp cream tomato halloumi

Hot Peppers (spicy) 16.00
sausage, arborio rice, herbs

PEI Mussels (spicy) 16.00
white wine tomato, garlic, basil

Steamed Clams 17.00
white wine, garlic, basil

PIZZA 12”

Gluten Free Available

Truffle Cremini Mushroom 19.00
roasted garlic, smoked mozzarella

Chefs Favorite 19.00
pesto, chorizo, onions & peppers, smoked mozzarella

Charred Pepperoni 19.00
pepperoni, basil, mozzarella

Shrimp Scampi 21.00
garlic, mozzarella, red peppers, capers

PASTA

Gluten Free Available
Add Chicken 9.00, Shrimp 10.00, Meatballs 8.00

Cavatelli Marinara 21.00
imported tomatoes, basil, evoo

Gnocchi alla Romana 22.00
kalamata olives, onions & peppers, marinara, roasted garlic

Pesto and Burrata Bucatini 30.00
tomato, basil, spinach, cream, garlic

Ragu 29.00
pork, veal, beef, imported tomatoes, stracciatella cheese

Cheese Ravioli 25.00
sautéed artichoke, marinara, basil

Maine Lobster Ravioli 29.00
tomato cream, white truffle oil

Cheese Tortellini (spicy) 27.00
prosciutto, tomato cream, peas, spinach

Carbonara Calabrese 35.00
guanciale, peas, parmigiano reggiano, egg yolk

Amatriciana 35.00
guanciale, pancetta, tomato, aged parmesan

ENTRÉES

FROM THE SEA

Mediterranean Branzino (Whole) 47.00
sautéed spinach, shrimp fra diavolo

AFL **Seared Salmon** 39.00
sweet pea risotto, broccolini, puttanesca

Seared Sea Scallops 39.00
roasted butternut squash, spinach, mushrooms, shallots, tomatoes

Frutti di Mare Piccanti (spicy) 39.00
squid ink linguini, shrimp, calamari, mussels, marinara

Scampi Pappardelle (spicy) 38.00
zucchini, tomatoes, spinach, roasted garlic, scallion

Double Clam Linguini and Guanciale 41.00
basil, garlic, white wine

Bouillabaisse 62.00
mussels, clams, shrimp, calamari, seabass

FROM THE LAND

Surf and Turf 79.00
9 oz filet, lobster tail, truffle mashed potatoes, broccolini, veal demi-glace

Ribeye Steak 16 oz 48.00
mashed potatoes, veal demi-glace, asparagus

Center Cut 9 oz Filet 57.00
tartufata risotto, asparagus, veal demi glace

32 oz Tomahawk 82.00
ask your server for details

28 oz Porterhouse 68.00
ask your server for details

28 oz Bone-in Ribeye 65.00
ask your server for details

Make any steak Oscar style 12.00
Add Lobster Tail (16 oz) 33.00

ENTRÉES

Grilled Lamb Chops 47.00
creamy wild mushroom risotto, asparagus, spicy tomato mint sauce

Veal Piccata 35.00
lemon caper beurre blanc, linguini aglio e olio, asparagus

Veal Braciole 36.00
chef's secret ingredients, cavatelli, asparagus

Especiale (spicy) 29.00
chicken, zucchini, onions, peppers, sun dried tomatoes, linguini

Cast Iron Chicken Risotto 29.00
caper, spinach, sun dried tomato

Chicken Parmesan 32.00
fresh mozzarella, cavatelli, asparagus

SIDES

Truffle Mash 13.00
Spicy Broccolini 13.00
Parmesan Spinach 12.00
Caramelized Brussel Sprouts 13.00

Some ingredients may not be listed on the menu, please let your server know of any dietary restrictions.
20% gratuity could be added at any time
Raw, undercooked meats or seafood may increase your risk of food borne illnesses,
Some Entrées are served Whole with Bones.

Our mission to make every guest feel welcomed and to cook every dish with love for each guest. From the basic traditional ingredients to ethnic blends to custom made requests.

Pricing Incentive
Non-cash payments will have a 3.00% CHECK OUT FEE on their receipt.
PAY WITH CASH AND SAVE

Executive Chef – Gerti Memeti
General Manager – Ozan Onarcan