

Bread Service

baked fresh bread, herbs and olive oil 2.00

Soups

Zuppa di Casa 8.99
chicken, rice, baby spinach, carrots

Zuppa di Pesce (spicy) 12.49
prepared with fresh seafoods

Raw Shellfish

Seasonal Oysters 6 for 19 / 12 for 38

Seafood Tower small 75 / large 150

Salads

House Salad 9.99
mixed greens, tomatoes, fresh mozzarella

Caesar 11.99
romaine hearts, shaved parmigiano reggiano, garlic croutons

Albanian 11.99
tomatoes, romaine hearts, cucumber, feta cheese, kalamata olives, onion

Beet and Arugula 12.99
arugula, goat cheese, walnuts

Burrata Caprese 15.99
heirloom tomato, balsamic glaze, basil, evoo

Appetizers

Buffalo Mozzarella 14.99
tomatoes, prosciutto di parma, olives, roasted red peppers

Meats and Cheese Board 17.95
assorted italian meats and cheeses with mediterranean olives

Eggplant Parmesan 11.95
mia bella favorite

Sautéed Calamari (spicy) 15.95
zucchini, tomatoes, white wine, fresh herbs

Shrimp Saganaki (spicy) 15.95
SAUTÉED shrimp in a creamy tomato halloumi sauce

Hot Peppers (spicy) 13.95
italian sausage, arborio rice, fresh herbs

PEI Mussels (spicy) 14.95
white wine tomato sauce, garlic, basil, lemon

Pizza 12"

Gluten Free Available

Four Seasons	14.95
<i>tomatoes, artichoke hearts, kalamata olives, mozzarella</i>	
Chefs Favorite	15.95
<i>pesto, chorizo sausage, onions & peppers, smoked mozzarella</i>	
Classic Pepperoni	14.95
<i>pepperoni, basil, mozzarella</i>	
Shrimp Scampi	19.95
<i>roasted garlic, smoked mozzarella, red peppers, capers</i>	

Pasta

Gluten Free Available

Add Chicken 8.95, Shrimp 9.95, Meatballs 7.95

Marinara	17.95
<i>cavatelli, marinara, basil</i>	
Gnocchi alla Romana	19.95
<i>kalamata olives, onions & peppers, marinara, roasted garlic</i>	
Verde (Pesto)	20.95
<i>tomato, basil, spinach, cream, garlic</i>	
Bolognese	20.95
<i>veal, beef, imported tomatoes</i>	
Cheese Ravioli	19.95
<i>sautéed artichoke, marinara, basil</i>	
Lobster Ravioli	20.95
<i>tomato cream sauce, pecorino, spinach, white truffle oil</i>	
Cheese Tortellini (spicy)	22.95
<i>tomato cream sauce, peas, prosciutto</i>	
Alfredo	20.95
<i>cream, pecorino, romano, egg</i>	

Entrées

From The Sea

Whole Branzino	47.00
<i>fingerling potatoes, broccolini, shrimp fra diavolo</i>	
AFL 🍷 Pan Seared Salmon	38.00
<i>sweet pea risotto, broccolini, puttanesca</i>	
Seared Sea Scallops	36.95
<i>roasted butternut squash, spinach, mushrooms, shallots, tomatoes</i>	
Frutti di Mare Piccanti (spicy)	36.95
<i>squid ink linguini, shrimp, calamari, mussels, marinara</i>	
Scampi Pappardelle (spicy)	35.00
<i>zucchini, tomatoes, spinach, roasted garlic, scallion</i>	
Clams Linguini	32.95
<i>zucchini, basil, garlic, white wine</i>	
Lemon Scallop Risotto	41.00
<i>pan seared sea scallops, lemon caper risotto, creamy romesco</i>	
Bouillabaisse	60.00
<i>mussels, clams, shrimp, calamari, seabass</i>	

From The Land

Surf and Turf	MP
<i>8 oz filet, lobster tail, truffle mashed potatoes, broccolini, veal demi-glace</i>	
Ribeye Steak 16 oz	45.95
<i>mashed potatoes, veal demi-glace, asparagus</i>	
8 oz Filet	52.95
<i>tartufata risotto, seasonal vegies, and béarnaise sauce</i>	
32 oz Tomahawk Ribeye	MP
<i>ask your server for details</i>	
28 oz T-bone Oscar Style	MP
<i>ask your server for details</i>	

Entrées

Grilled Lamb Chops	45.95
<i>creamy wild mushroom risotto, asparagus, spicy tomato mint sauce</i>	
Veal Piccata	29.00
<i>capers, chardonnay lemon sauce, linguini aglio e olio, asparagus</i>	
Veal Braciola	31.00
<i>chef's secret ingredients, cavatelli, asparagus</i>	
Especiale (spicy)	26.00
<i>chicken, zucchini, onions, peppers, sun dried tomatoes, linguini</i>	
Grilled Chicken Risotto	26.95
<i>squash, spinach, tomatoes</i>	
Chicken Parmesan	31.00
<i>cavatelli, marinara, asparagus</i>	

Sides

Rosemary Fingerling Potatoes	10.95
Caramelized Brussel Sprouts	11.95
Lobster Risotto	14.99

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 3.99% CHECK OUT FEE on their receipt.
PAY WITH CASH AND SAVE