

BREAD SERVICE

Sesame Italian – <i>herbs and olive oil</i>	5.00
Gluten Free Rolls – <i>mixed olives</i>	9.00
Ricotta & Honey – <i>grilled crostini</i>	10.00

SOUPS

Zuppa di Casa	12.00
<i>chicken, rice, spinach, carrots</i>	
Zuppa di Pesce (spicy)	17.00
<i>prepared with fresh seafoods</i>	

RAW SHELLFISH

Seasonal Oysters	4 each
Shrimp Cocktail	15.00
Seafood Tower	<i>small 75 / large 150</i>

SALADS

House Salad	11.00
<i>greens, tomatoes, mozzarella</i>	
Caesar	13.00
<i>romaine hearts, shaved reggiano, croutons</i>	
Albanian	14.00
<i>tomatoes, romain, cucumber, feta, kalamata, onion</i>	
Beet and Arugula	15.00
<i>arugula, goat cheese, walnuts</i>	
Burrata Caprese	17.00
<i>heirloom tomato, balsamic glaze, basil, evoo</i>	

APPETIZERS

Buffalo Mozzarella	18.00
<i>tomatoes, prosciutto di parma, olives, roasted red peppers</i>	
Charcuterie Board	21.00
<i>assorted italian meats and cheeses, mediterranean olives</i>	
Eggplant Parmesan	14.00
<i>mia bella favorite</i>	
Sautéed Calamari (spicy)	17.00
<i>zucchini, tomatoes, wine, herbs</i>	
Shrimp Saganaki (spicy)	18.00
<i>shrimp cream tomato halloumi</i>	
Hot Peppers (spicy)	16.00
<i>sausage, arborio rice, herbs</i>	
PEI Mussels (spicy)	16.00
<i>white wine tomato, garlic, basil</i>	

PIZZA 12"

Gluten Free Available

Truffle Cremini Mushroom <i>roasted garlic, smoked mozzarella</i>	19.00
Chefs Favorite <i>pesto, chorizo, onions & peppers, smoked mozzarella</i>	19.00
Charred Pepperoni <i>pepperoni, basil, mozzarella</i>	19.00
Shrimp Scampi <i>garlic, mozzarella, red peppers, capers</i>	19.00

PASTA

Gluten Free Available

Add Chicken 9.00, Shrimp 10.00, Meatballs 8.00

Cavatelli Marinara <i>imported tomatoes, basil, evoo</i>	21.00
Gnocchi alla Romana <i>kalamata olives, onions & peppers, marinara, roasted garlic</i>	22.00
Pesto and Burrata Bucatini <i>tomato, basil, spinach, cream, garlic</i>	30.00
Ragu <i>pork, veal, beef, imported tomatoes, stracciatella cheese</i>	29.00
Cheese Ravioli <i>sautéed artichoke, marinara, basil</i>	25.00
Maine Lobster Ravioli <i>tomato cream, white truffle oil</i>	29.00
Cheese Tortellini (spicy) <i>prosciutto, tomato cream, peas, spinach</i>	27.00
Carbonara Calabrese <i>guanciale, peas, parmigiano reggiano, egg yolk</i>	35.00

ENTRÉES

FROM THE SEA

Mediterranean Branzino	47.00
<i>sautéed spinach, shrimp fra diavolo</i>	
AFL 🦞 Seared Salmon	39.00
<i>sweet pea risotto, broccolini, puttanesca</i>	
Seared Sea Scallops	38.00
<i>roasted butternut squash, spinach, mushrooms, shallots, tomatoes</i>	
Frutti di Mare Piccanti (spicy)	39.00
<i>squid ink linguini, shrimp, calamari, mussels, marinara</i>	
Scampi Pappardelle (spicy)	38.00
<i>zucchini, tomatoes, spinach, roasted garlic, scallion</i>	
Double Clam Linguini and Guanciale	41.00
<i>basil, garlic, white wine</i>	
Bouillabaisse	62.00
<i>mussels, clams, shrimp, calamari, seabass</i>	

FROM THE LAND

Surf and Turf	79.00
<i>8 oz filet, lobster tail, truffle mashed potatoes, broccolini, veal demi-glace</i>	
Ribeye Steak 16 oz	48.00
<i>mashed potatoes, veal demi-glace, asparagus</i>	
Center Cut 8 oz Filet	55.00
<i>tartufata risotto, asparagus, veal demi glace</i>	
32 oz Tomahawk Ribeye	78.00
<i>ask your server for details</i>	
28 oz T-bone Oscar Style	65.00
<i>ask your server for details</i>	

ENTRÉES

Grilled Lamb Chops	47.00
<i>creamy wild mushroom risotto, asparagus, spicy tomato mint sauce</i>	
Veal Piccata	35.00
<i>lemon caper beurre blanc, linguini aglio e olio, asparagus</i>	
Veal Braciola	36.00
<i>chef's secret ingredients, cavatelli, asparagus</i>	
Especiale (spicy)	29.00
<i>chicken, zucchini, onions, peppers, sun dried tomatoes, linguini</i>	
Grilled Chicken Risotto	29.00
<i>squash, spinach, tomatoes</i>	
Bone in Chicken Piccata	34.00
<i>linguine aioli, asparagus</i>	

SIDES

Truffle Mash	13.00
Spicy Broccolini	13.00
Parmesan Spinach	12.00
Crispy 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
