

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	9.99
<i>chicken, rice, spinach, carrots</i>	
Zuppa di Pesce (spicy)	14.95
<i>prepared with fresh seafoods</i>	

RAW SHELLFISH

Seasonal Oysters	4 each
Seafood Tower	small 75 / large 150

SALADS

House Salad	10.99
<i>greens, tomatoes, mozzarella</i>	
Caesar	12.99
<i>romaine hearts, shaved reggiano, croutons</i>	
Albanian	13.99
<i>tomatoes, romain, cucumber, feta, kalamata, onion</i>	
Beet and Arugula	14.99
<i>arugula, goat cheese, walnuts</i>	
Burrata Caprese	16.99
<i>heirloom tomato, balsamic glaze, basil, evoo</i>	

APPETIZERS

Buffalo Mozzarella	17.99
<i>tomatoes, prosciutto di parma, olives, roasted red peppers</i>	
Charcuterie Board	18.99
<i>assorted italian meats and cheeses, mediterranean olives</i>	
Eggplant Parmesan	13.99
<i>mia bella favorite</i>	
Sautéed Calamari (spicy)	16.99
<i>zucchini, tomatoes, wine, herbs</i>	
Shrimp Saganaki (spicy)	17.99
<i>shrimp cream tomato halloumi</i>	
Hot Peppers (spicy)	15.99
<i>sausage, arborio rice, herbs</i>	
PEI Mussels (spicy)	15.99
<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>	17.00
Charred Pepperoni <i>pepperoni, basil, mozzarella</i>	17.00
Shrimp Scampi <i>garlic, mozzarella, red peppers, capers</i>	19.00

PASTA

Gluten Free Available

Add Chicken 8.95, Shrimp 9.95, Meatballs 7.95

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
Short Rib Bolognese <i>veal, beef, imported tomatoes</i>	23.00
OCP - Cheese Ravioli <i>sautéed artichoke, marinara, basil</i>	21.00
Maine Lobster Ravioli <i>tomato cream, white truffle oil</i>	24.00
Cheese Tortellini (spicy) <i>prosciutto, tomato cream, peas, spinach</i>	25.00
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	38.95
<i>sweet pea risotto, broccolini, puttanesca</i>	
Seared Sea Scallops	37.95
<i>roasted butternut squash, spinach, mushrooms, shallots, tomatoes</i>	
Frutti di Mare Piccanti (spicy)	38.95
<i>squid ink linguini, shrimp, calamari, mussels, marinara</i>	
Scampi Pappardelle (spicy)	37.95
<i>zucchini, tomatoes, spinach, roasted garlic, scallion</i>	
Double Clam Linguini and Guanciale	41.00
<i>basil, garlic, white wine</i>	
Bouillabaisse	62.95
<i>mussels, clams, shrimp, calamari, seabass</i>	

FROM THE LAND

Surf and Turf	78.95
<i>8 oz filet, lobster tail, truffle mashed potatoes, broccolini, veal demi-glace</i>	
Ribeye Steak 16 oz	47.95
<i>mashed potatoes, veal demi-glace, asparagus</i>	
Center Cut 8 oz Filet	55.95
<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	47.95
<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	12.00
Spicy Broccolini	12.00
Parmesan Spinach	12.00
Crispy Brussel Sprouts	12.95

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
