



APPETIZER | ANTIPASTI

MELENZANE

PARMIGIANA 15

Baked eggplant terrine layered with Pecorino Romano cheese, mozzarella, tomato sauce

FRITTO MISTO DI PESCE

SERVES TWO 28 | FOUR 55

Fried shrimp | Calamari fritti | Fried grouper | Arugula | Lemon

AFFETATO MISTO

SERVES TWO 25 | FOUR 46

Antipasto platter of imported meats cheeses, & olives

BRUSCHETTA 15

Crostini | Tomatoes | Garlic | Basil | House-made Balsamic Reduction | Freshly grated pecorino romano

SALADS | INSALTE

ADD GRILLED CHICKEN +7 / GRILLED SHRIMP +8 / GRILLED SALMON +15 / STEAK BITES (CHEFS TEMP) +20

Side House 6 | Side Caesar 6

AGRUMI 19

Spring mix | Oranges | Gorgonzola | Blueberry | Toasted Almond Slices | Lemon dressing

ARUGULA 18

Arugula | Burrata | Toasted Walnuts | Olives | Cherry tomatoes | Grana Padano | Balsamic Vinaigrette

GROUPER LIMONE & PISTACHIO 32

Arugula | Pistachio-Crusted Grilled Grouper | Walnuts | Cherry Tomatoes | Olives | Roasted Garlic-Lemon Dressing | Balsamic Glaze

BURRATA CAPRESE 18

Tomato | Burrata | Basil Pesto | Balsamic Glaze

SOUP OF THE DAY (PRICE VARIES)

ARANCINI 15

Breaded fried risotto balls | Mixed with House-made Bolognese | Green peas | Mozzarella | Tomato sauce

POLPO ALLA GRIGLIA 22

Grilled octopus | Arugula | Cherry tomatoes | Lemon dressing

SCALLOPS 22

Pan-seared scallops | Lemon Caper Aioli | Cherry Tomatoes | Arugula

BURRATA E SPECK 18

House-made Burrata | Arugula | Speck Alto Adige | Cherry tomato | House-made balsamic reduction

CARPACCIO DI MANZO 20

Thinly sliced tender raw Filet Mignon | Lemon dressing | Arugula | Capers | Cherry tomatoes | Grana Padano

ZUPPA DI COZZE 16

Mussels sautéed with garlic | Crostini | Parsley | Choice of a white wine sauce or light tomato sauce

SICILIAN BANG SHRIMP 16

Crispy shrimp | Salsa Rosa | served over romaine

CALAMARI FRITTI 18

Fried calamari | Arugula | Lemon | Tomato Sauce

SIDES | CONTORNI

BREAD SERVICE: First basket complimentary | Additional basket 4

GRILLED SAUSAGE 13

Grilled Sicilian sausage with lemon and arugula

BROCCOLINI 9

POTATO WEDGES 6

Fried potato wedges seasoned with Sicilian herbs & pecorino romano

SAUTEED SPINACH 7

Fresh sauteed spinach | EVOO | Fresh garlic

20% GRATUITY ADDED FOR PARTIES OF 5 OR MORE
SPLIT CHARGE \$5

CONSUMER ADVISORY: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS. ALERT YOUR SERVER IF YOU HAVE DIETARY REQUIREMENTS

PASTA

ADD SCALLOPS +10 | GRILLED CHICKEN +7 | GRILLED SHRIMP +8

PASTA ALLA NORMA 24

Sicily's most popular pasta dish
| Fettuccine | Fried eggplant |
House-made tomato sauce |
Freshly grated pecorino romano
cheese | Fresh basil

RISOTTO DELLA NONNA 31

Sautéed onion | Crumbled
sausage | Cremini Mushrooms |
Truffle | White wine sauce

GNOCCHI SORRENTINA 24

Potato Gnocchi | Baked with
Tomato sauce & mozzarella |
Fresh basil

GNOCCHI PESTO 26

Potato Gnocchi | House-made
Basil walnut Pesto sauce

CHICKEN BURRATA 34

Rigatoni over rosé sauce |
Topped with a crispy breaded
chicken cutlet | Burrata cheese
on top



PORK CHOP GRIGLIATO 33

Hand-cut bone-in pork chop |
Char-grilled | Paired with
sautéed broccolini and crispy
potato wedges.

BRANZINO 36

Grilled Mediterranean sea bass
filet | Marinated in Italian Herbs
| Sautéed garlic Broccolini |
Pecorino potato wedges

GROUPER SICILIANO 36

Fresh char-grilled Grouper |
Lemon piccata sauce | Sautéed
garlic Broccolini | Pecorino
potato wedges

SALMONE GRIGLIATO 29

Grilled Salmon | Marinated in
Italian herbs | Served over
arugula | Lemon sauce | served
with broccolini & potato wedges

PAPPARDELLE BOLOGNESE

24

Pappardelle pasta tossed in
Bolognese blend of pork & beef
| Rosé sauce

PORCINI E TARTUFO 32

Home-made Fettuccine |
Truffle cream sauce | Porcini |
Cremini mushrooms | Truffle
slices

ADD PAN SEARED SCALLOPS +10

RIGATONI POLLANI 30

Home-made Basil Walnut pesto
| Sautéed shrimp | Cherry
tomato | Mushrooms

LASAGNA 25

Traditional Oven Baked layers
of fresh pasta sheets | Ricotta |
Mozzarella | Bolognese meat |
Tomato sauce

ADD ROSE SAUCE +5

QUATTRO FORMAGGI 25

Fettuccine | White Cream Sauce
| Pecorino Romano | Grana
Padano | Gorgonzola |
Mozzarella

TERRA E MARE

RIBEYE 45

16-oz boneless ribeye | Rubbed
in-house seasoning | Char-
grilled | Finished with a house-
made garlic sage butter |
Broccolini | potato wedges

FILET MIGNON 54

8oz Filet Mignon | Char-grilled |
Rubbed with house seasoning |
Side of mushroom truffle sauce |
Sautéed garlic broccolini |
Pecorino potato wedges

LAMB RACK

FULL RACK 72 | HALF RACK 38

Lamb chops marinated in Italian
herbs, lemon & white wine |
Served over arugula | Cherry
tomatoes | Sautéed garlic
Broccolini | Pecorino Potato
wedges

RISOTTO DI PESCE 34

Pan-Seared Scallops | Shrimp |
Choice of White Wine-Garlic
Sauce or Cherry Tomato-Garlic
White Wine Sauce

FRUTTI DI MARE 32

Linguine | Mussels | Middle-
Neck clams | Shrimp | Garlic |
Simmered in a choice of White
wine sauce OR Cherry tomato
Sauce

LINGUINE CON VONGOLE 27

Middle-Neck Clams | Garlic |
Simmered in a choice of white
wine sauce OR Cherry tomato
sauce

LOBSTER RAVIOLI 32

Lobster stuffed Ravioli | Rosé
sauce | Topped with sautéed
shrimp and cherry tomatoes



POLLO ALLA PARMIGIANA 26

Chicken breasts scallopine | Pan
seared | Baked with tomato
sauce, mozzarella & Pecorino
Romano cheese | Side of
spaghetti pasta pomodoro
ADD ROSE SAUCE +5

POLLO ALLA PICCATA 27

Chicken Breasts scallopine |
Sautéed in a white wine lemon
caper sauce | Paired with
spaghetti

POLLO ALLA MARSALA 27

Chicken breasts scallopine |
Sautéed in Marsala wine |
Cremini Mushrooms | Potato
wedges