



## 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

### 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

## 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

### GROUPELIMONE & 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)

## 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  
| Fettucine | 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

Fettucine | 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