



DINNER MENU

PRIMO

FOCACCIA 12

Traditional with herbs, garlic, olive oil and cherry tomato

BRUSCHETTA CAPONATA 16

Eggplant caponata with veggies

BRUSCHETTA CON POMODORO 12

Crostini, tomato, basil, garlic, olive oil, balsamic reduction

VONGOLE AL VAPORE 19

Steamed clams, in garlic butter white wine sauce, and parsley

SICILIAN ARANCINI 14

Traditional bolognese, breaded risotto, mozzarella with spiced marinara sauce

CARPACCIO DI MANZO 22

Thinly sliced filet mignon, arugula, lemon, olive oil, topped with shaved Parmigiano

CALAMARI FRITTI 19

Crispy calamari served with spicy marinara sauce & wedge of lemon

CALAMARI TIRRENIA 21

Sautéed calamari, with tomato, olives, garlic, capers, chili flakes. Served with toasted bread

ANTIPASTO AND CHEESE 24

Chef's hand selected shaved cured meats and artisanal craft cheeses olive mix and grilled crostini

DOLCE & CHIANTI MEATBALLS 18

House recipe beef meatballs & marinara

EGGPLANT PARMIGIANA 14

Eggplant, tomato, marinara and Parmesan cheese

HOUSE PICKLED VEGGIES 10

SOUP OF THE DAY 9

INSALATA

Add: Shrimp (3) \$12, Salmon \$12, Chicken \$10

GORGONZOLA DI PERE 16

Grilled pears, spring mix, creamy gorgonzola, cranberries, glazed walnuts, balsamic dressing

INSALATA MEDITERRANEO 14

Tomato, cucumbers, onions, kalamata olives, with balsamic dressing. Topped with feta cheese

INSALATA DELLA CASA 12

Mixed greens, red onion, tomato, shaved fennel, cucumber, house vinaigrette

CAPRESE CLASSICO 14

Tomato, mozzarella, basil, garlic, olive oil, balsamic reduction

INSALATE ALLA CESARE* 14

Hearts of Romaine, with house Caesar dressing, parmigiano and croutons

CHIANTI CHOP INSALATA 16

Chopped Romaine, Kalamata Olives, Chopped Egg, Tomatoes, sliced Red Onion, Pepperoncini, Italian Salami, Mozzarella, Italian Dressing

BURRATA CON PESTO 16

Whipped burrata, pesto, cherry tomato, olive oil, balsamic reduction

PIZZA

12" OR 18" HAND TOSSED CRUST

MARGHERITA 16 / 22

Pomodoro, basil, mozzarella, olive oil drizzle

PIZZA PEPPERONI 22 / 26

Pomodoro, pepperoni, mozzarella, oregano, olive oil drizzle

PIZZA BIANCANEVE 22 / 26

Mozzarella, ricotta, spinach, garlic

MEAT LOVERS PIZZA 24 / 28

VEGGIE PIZZA 22 / 26

Spinach, mushroom, bell pepper, onion, kalamata olives



PASTA

GLUTEN FREE OPTIONS AVAILABLE

RIGATONI BOLOGNESE 24

Traditional beef ragu

SPAGHETTI & MEATBALL 22

House sauce, basil

GNOCCHI AL TALEGGIO SALSICCIA E RUCOLA 24

Gnocchi, with taleggio brie cheese, in cream sauce, with arugula and Italian sausage

TAGLIATELLE CON PESTO E GAMBERONI 29

Jumbo shrimp, pistachio, pesto sauce, olive oil

TAGLIATELLE DI MARE 32

Scallops, clams, shrimp, and calamari, in a light tomato sauce, with chili flakes, garlic and white wine

ZITI AL FORNO (BAKED ZITI) 22

Baked ziti, tomato sauce, ricotta, mozzarella

SPAGHETTI CARBONARA 22

Pancetta, black pepper, eggs, with cream sauce and parmesan

SHRIMP SCAMPI 26

Linguine, shrimp, served in a white wine, garlic & butter sauce

LINGUINE ALLE VONGOLE 24

Linguine, clams, white wine butter sauce, garlic

RISOTTO CON ASPARAGI E FUNGHI 24

Risotto, asparagus, mushrooms, white wine and butter

RISOTTO PESCATORE 36

Seafood risotto

RAVIOLI ALL 'ARAGOSTA 32

Lobster ravioli, sautéed with Lobster & Zucchini in Light Creamy Brandy Sauce

ENTRÉE

POLLO PARMESAN 29

Chicken breast, Italian bread crumbs, marinara, capellini

POLLO PICCATA 29

Chicken breast, lemon, capers, white wine, parsley, served with capellini

POLLO MARSALA 29

Chicken breast, mushrooms, Marsala wine, capellini

SEARED SALMON TUSCANO 32

Creamy garlic, artichokes, spinach, roasted veggies & touch of lemon

VEAL PICCATA 32

Veal cooked in lemon juice, capers, white wine and butter sauce

VEAL ALLA MILANESE 58

Veal chop, topped with arugula salad

RIBEYE STEAK* 46

12 oz. steak, with side of roasted potatoes and veggies

FILET* 49

8 oz filet, with side of roasted potatoes and veggies

CIOPPINO 38

Traditional seafood stew

FISH OF THE DAY

Ask your server!

KIDS MENU

KIDS CHEESE PIZZA 10

KIDS PEPPERONI 12

KIDS SPAGHETTI MARINARA 9

KIDS SPAGHETTI AND BUTTER 9