

DINNER STARTERS

TARTARE DI TONNO	16
Tuna Tartare with Cucumber, Avocado Relish, Mango, and Soy Sauce	
CALAMARI	12
Lightly Fried Calamari with European Cocktail and Spicy Tomato Sauce	
POLIPO ALLA SICILIANA	16
Grilled Spicy Spanish Octopus over Garbanzo Beans, Caponatta and Crostini Balsamic with Balsamic Reduction Drizzle	
PROSCIUTTO E MELONE	16
Prosciutto San Danielle with Cantaloupe Melon	
MELANZANE ALLA PARMIGIANA	19
Old Style Eggplant Parmesan in Tomato Basil Sauce	

SALADS

VERGINA	14
Mixed Greens, Cucumbers, Kalamata Olives, Red Onion, Grape Tomatoes, Artichoke Hearts, Feta Cheese, Lemon Honey Vinaigrette	
CAESAR	10
Romaine Hearts, Homemade Croutons, Shaved Parmesan, Traditional Caesar Dressing	
BARBABIETOLE E CAPRINO	10
Frisee Salad, Roasted Beets, in Balsamic Vinaigrette with Goat Cheese	
GORGONZOLA PERE E NOCI	15
Boston Lettuce in Gorgonzola Dressing, Pears, Walnuts and Gorgonzola Dolce Latte	
CAPRESE	15
Buffalo Mozzarella Caprese Style with Local Tomatoes, Basil, and E.V.O.O.	
SEAFOOD ALLA VERGINA	15
Shrimp, Calamari, Scallops, Clams with Crunchy Vegetables, Mince Garlic, Baby Arugula, Fennel, and Tomato in Lemon Mustard Dressing	

Add To Any Salad Above

<i>Grilled Chicken</i>	6	<i>Lemon Garlic Grilled Shrimp Skewers</i>	10
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SIDE DISHES

Sautéed Mixed Vegetables in Garlic EVOO	9
Homemade Veal Meatballs with Light Garlic Spicy Tomato Sauce	9
Garlic & Citrus Sautéed Spinach	8
Grilled Asparagus Spears with Balsamic Drizzle & Shaved Parmesan	8

PASTAS

SPAGHETTI INTEGRAL ALLA PRIMAVERA	19
Whole Wheat Spaghetti with Mixed Vegetables, and Crumbled Goat Cheese	
PENNE ALLA VODKA CON SALMONE E PISELLI	23
Penne in Vodka Sauce with Salmon and Peas	
*LINGUINE ALLA VONGOLE	30
Linguine with Clams in Garlic, Parsley, and Crushed Red Pepper	
*TAGLIOLINI ALLA BOLOGNESE	22
Tagliolini in our Signature Bolognese Ragu	
*LASAGNA	22
Homemade Lasagna in Bolognese Style Meat Ragu	
*SPAGHETTI ALLA CHITARRA CON POLPETTE DI VITELLO	22
Homemade Spaghetti with Meatballs in Light garlic Tomato Sauce	
RAVIOLI DI ARAGOSTA	28
Lobster Ravioli in a creamy bisque	
*FETTUCCINE AI PORCINI	26
Fettuccini Porcini Mushroom in Garlic, Oil, and Parsley	
PAPPARDELLE FRA DIAVOLO	38
Flat Wide Noodle with Lobster Meat Fra Diavola Style in Spicy Tomato Sauce	
<i>Whole Wheat and Gluten Free Pasta Available on Request</i>	

FISH

TONNO	32
Seared Sesame Crusted Yellowfin Tuna with Sautéed Belgium Endive, Radicchio, Red Onion, and Balsamic Reduction	
SALMONE	32
Grilled Salmon with Sautéed Spinach, Roasted Potatoes and Purple Basil Aioli	
GAMBERONI	33
Grilled Jumbo Shrimp with Hearts of Palm, Arugula, Grape Tomatoes Salad in a Light Honey Citrus Dressing and Mango sauce	
SEAFOOD PAELLA	38
Valencia Rice, Saffron, Shrimp, Scallops, Mussels, Calamari, Clams, Chorizo, Red Peppers, Onions and Peas	

MEATS

ENTRECOTE AL PEPE VERDE	45
12 oz. NY Strip Steak, Roasted Potatoes, Sautéed Spinach, and Green Peppercorn Sauce	
VEAL SCALLOPINI AL MARSALA	30
Veal Scaloppini with Mushrooms, Sweet Marsala on Mashed Potatoes and Asparagus	
BATTUTA DI POLLO ALLA GRIGLIA	23
All Natural Grilled Chicken Paillard, Mixed Greens, Tomatoes, Radish, and Shaved Parmesan	
COSTOLETTA DI VITELLO ALLA MILANESE	36
Breaded Pounded Veal Cutlet, Arugula, Marinated Tomato Salad, and Shaved Parmesan	
FILETTO DI MANZO	47
Gorgonzola Crusted Filet Mignon with Pancetta, Mashed Potatoes, and Sautéed Haricot Vert	
POLLO AL FORNO CON ROSMARINO	25
Roasted All Natural Chicken with Broccoli Rabe, Roasted Potatoes in White Wine Rosemary Sauce	