

## ANTIPASTI

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| <p>Bruschetta   8.5<br/><i>Tomato, onions, fresh basil and Italian herbs in virgin olive oil over toasted Italian bread</i></p> | <p>Sausage &amp; Peppers   9.5<br/><i>Italian sausage grilled, then sauteed with peppers and onions</i></p>                        |
| <p>Eggplant Rollettini   9.5<br/><i>Sliced eggplant stuffed with seasoned ricotta cheese and baked</i></p>                      | <p>Green Tip Mussels   11.5<br/><i>Large New Zealand mussels sauteed in a creamy white wine garlic sauce</i></p>                   |
| <p>Prosciutto &amp; Cheese   13.5<br/><i>Prosciutto di Parma, aurecchio provolone and oil-cured olives</i></p>                  | <p>Baked Brie   8.5<br/><i>Brie cheese baked with toasted almonds and butter served with toast points</i></p>                      |
| <p>Fried Eggplant   9.5<br/><i>Lightly battered and fried, then baked with romano cheese and served with marinara</i></p>       | <p>Stuffed Portobello   11.5<br/><i>Brushed with extra virgin olive oil and stuffed with Italian sausage and fresh spinach</i></p> |

## SALAD

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| <p>Mixed Green Salad   7.5<br/><i>Balsamic vinaigrette dressing, walnuts and Gorgonzola</i></p>  | <p>House Salad   5<br/><i>Romaine lettuce, olives, tomato and pepperoncini</i></p>                |
| <p>Insalata Caprese   9.5<br/><i>Buffalo mozzarella, sliced tomato, fresh basil and extra virgin olive oil with balsamic glaze</i></p> | <p>Caesar Salad   5.5<br/><i>Romaine lettuce tossed with our Caesar dressing and croutons</i></p> |

## SOUP

Soup of the Day  
*Made daily with fresh ingredients and will vary. See your server for details.*

## VEAL

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| <p>Veal Chop   38.5<br/><i>14 oz. rib veal chop pan seared with sage mushroom sauce</i></p>                                 | <p>Veal Marsala   21.5<br/><i>Medallions of milk-fed veal sauteed with mushrooms in a marsala wine sauce</i></p>                     |
| <p>Veal Brasato   25.5<br/><i>Whole veal tenderloin seasoned and seared with sauteed mushrooms and tomato aromatics</i></p> | <p>Veal Parmigiano   21.5<br/><i>Tender milk-fed veal lightly breaded and baked with marinara sauce and mozzarella cheese</i></p>    |
| <p>Veal Piccata   21.5<br/><i>Tender milk-fed veal sauteed with mushrooms and sherry in a lemon caper sauce</i></p>         | <p>Veal Cannelloni   19.5<br/><i>Crepe pasta stuffed with a savory mixture of ground veal and spinach in a vodka cream sauce</i></p> |

*A gratuity of 20% will be added for parties of 6 or more.*

## PASTA

Pasta Primavera | 17.5

*Fresh tomatoes and vegetables blended in harmony with extra virgin olive oil, shallots and capers*

Fettuccine Alfredo | 17.5

*A velvety cream sauce with a hint of prosciutto tossed with fettuccine*

Manicotti | 17.5

*Pasta crepes filled with Italian cheeses and baked served with meatballs or sausage*

Ravioli | 16.5

*Cheese-filled pasta served with marinara and meatballs or sausage*

Penne & Mushrooms | 17.5

*Penne pasta sauteed in a light cream sauce with portobello mushrooms and baby spinach*

Gnocchi Sorrentino | 17.5

*Potato dumplings in a creamy pesto sauce with toasted pignoli nuts*

Penne & Sausage | 17.5

*Penne sauteed with sweet Italian sausage, sun-dried tomatoes, capers and the flavors of aromatics*

Penne Bolognese | 17.5

*Prosciutto and mushrooms sauteed together in olive oil and marinara meat sauce*

Linguini Marinara | 13.5

*Served with your choice of meat sauce, meatballs or sausage*

Eggplant Parmigiano | 17.5

*Thinly sliced eggplant batter fried, then baked with marinara sauce*

Lasagna | 17.5

*Alternate layers of pasta and cheese blended in harmony with marinara sauce served with your choice of meatballs or sausage*

## CHICKEN

Tuscan Chicken | 24.5

*Chicken breast stuffed with prosciutto, provolone and spinach, then breaded and lightly fried with blackberry brandy glaze*

Chicken Parmigiano | 17.5

*Lightly breaded chicken breast baked with marinara sauce*

Penne Pollo | 17.5

*Chicken tenderloins sauteed in a concasse of sweet red onions, sun-dried tomatoes and capers*

Chicken Marsala | 17.5

*Tender chicken breast sauteed in mushrooms and marsala wine*

Chicken Francese | 17.5

*Tender breast of chicken sauteed in a lemon butter sauce*

Chicken Florentine | 17.5

*Marinated and grilled chicken breast served over angel hair pasta and fresh spinach*

## SEAFOOD

Shrimp Scampi, Barese | 21.5

*Large gulf shrimp, fresh tomato, garlic, shallots and olive oil*

Shrimp & Penne | 21.5

*Large gulf-shrimp and penne blended in a fresh sun-dried tomato sauce with aromatics of oil and garlic*

Lobster Ravioli | 22.5

*Lobster-filled ravioli in a vodka cream sauce*

Shrimp Diablo | 21.5

*Large gulf shrimp in a spicy red sauce served over a bed of linguini*

Grouper | 26.5

*A delicate flaky white fish prepared blackened, sauteed in a lemon sauce or with an almond honey glaze*

Penne Vernazza | 23.5

*Shrimp, lobster, crab, scallops and mussels sauteed with a vodka cream sauce*

Linguini w/ Clam Sauce | 16.5

*Prepared with your choice of red or white sauce*

Seafood Fettuccine | 22.5

*A medley of crab, shrimp, lobster and scallops in your choice of olive oil and garlic, alfredo or marinara*