

## HOT & COLD APPETIZERS

	Dinner	Sm.Tray	Lg tray
Mozzarella, Peppers, Prosciutto, Marinated zucchini, artichokes & eggplant	\$14	\$49	\$99
Fresh Mozzarella and Tomatoes, basil emulsion	\$10	\$39	\$76
Antipasto, Mozzarella, Tomatoes, Prosciutto, Salame, Peppers, Provolone, Olives	\$15	\$49	\$99
Marinated eggplant, zucchini, artichokes, red peppers, vinegar mint dressing	\$11	\$38	\$75
Tartare of Ahi Tuna or Norwegian Salmon with mango, spicy lime vinaigrette	\$12	n/a	n/a
Seafood salad with Calamari, Shrimp and Octopus, pickled vegetables	\$14	\$59	\$110
Sautéed Italian hot green peppers and sausage in a tomato basil garlic sauce	\$11	\$38	\$75
Eggplant Rollatini with ricotta mousse, baked with tomato sauce and mozzarella	n/a	\$39	\$77
Meatballs (veal and mortadella) in a peeled tomato basil sauce, ricotta salata	\$11	\$38	\$75
Eggplant Parmigiana baked with tomato basil sauce and mozzarella	n/a	\$39	\$77
Golden fried domestic Calamari, spicy tomato sauce	\$11	\$48	\$99
Crab Cakes pan roasted, arugula and fennel, mustard balsamic sauce	\$11	\$55	\$108
P.E.I. Mussels and Littleneck Clams in a light spicy tomato sauce	\$12	\$39	\$78
Calamari braised with olives, capers and potato in a spicy tomato sauce	\$11	\$48	\$89
Octopus steamed with tomatoes, olives, cannellini beans, red radish, celery	\$14	\$58	\$110
Litlenecks clams baked with seasoned Panko, (min 6 pieces)			1.60 each

## SALADS

	Dinner	Sm.Tray	Lg.Tray
House Salad with fennel and tomatoes	\$6	\$16	\$28
Tricolore-radicchio, endive, arugula, apples, walnuts, parmigiano, vinaigrette	\$9	\$28	\$52
French string beans, beets, tomatoes and goat cheese, raspberry vinaigrette	\$9	\$28	\$52
Grape tomatoes, butter beans, olives, arugula, celery, red onion, vinaigrette	\$9	\$28	\$52
Romaine hearts, pears, walnuts, gorgonzola cheese, vinaigrette	\$9	\$28	\$52
Avocado, red grape tomatoes, beets, frisee, raspberry dressing	\$10	\$29	\$55
Add grilled chicken	\$6	\$16	\$22
Add grilled shrimp	\$8	\$24	\$41
Add grilled salmon	\$12	\$29	\$55

## HOT SIGNATURE PANINI

*Seven grain or Ciabatta bread with your choice of house salad or fries (regular or spicy)*

Seared and spiced Ahi Tuna (rare), eggplant caponata, spicy lime emulsion			\$17
Seared seasoned Filet mignon, roasted onions, mushrooms, gorgonzola cheese			\$18
Marinated zucchini, eggplant, mushroom, roasted peppers and mozzarella, basil emulsion			\$14
Grilled chicken, Prosciutto, roasted peppers, Parmigiano			\$15

## PASTA (WHOLE WHEAT AND GLUTEN FREE AVAILABLE)

	Dinner	Sm.Tray	Lg.Tray
ADD TO ANY DINNER PORTION OUR HOUSE SALAD FOR \$4			
Your choice of pasta cut (short or long) with choice of your favorite sauce: — Tomato & Basil, Vodka, Three meat, Spicy tomato & garlic, Parmigiano cream, Garlic & Oil	\$13.95	\$29	\$55
Fettuccine with our signature three meat sauce	\$18	\$39	\$75
Spaghetti Amatriciana (cured pork, onions and peeled tomato), Romano cheese	\$17	\$39	\$75
Tonnarelli (homemade spaghetti), Gulf shrimp, mushroom and roasted tomato	\$21	\$48	\$90
Linguine with roasted onions, eggplant, Gulf shrimp, tomato basil sauce	\$21	\$48	\$90
Ravioli filled with braised veal and mushroom, roasted tomatoes and basil sauce	\$18	\$39	\$75
Potato gnocchi with mushroom, sausage in a tomato basil sauce, Parmigiano	\$18	\$45	\$85
Potato gnocchi baked with mozzarella and Parmigiano in a tomato basil sauce	\$18	\$45	\$85
Lasagna with meat, baked with mozzarella and tomato sauce	\$17	\$39	\$75
Spaghetti with Calamari, mussels and clams, marinara sauce	\$21	\$48	\$90
Spaghetti with Littleneck clams in white wine or tomato sauce	\$19	\$45	\$85
Orecchiette with slow braised ribs in a tomato sauce, Ricotta salata	\$19	\$45	\$85

## ENTRÉES

*Vegetables and Potatoes are included only for dinner portion*

	Dinner	Sm.Tray	Lg.Tray
ADD TO ANY DINNER PORTION OUR HOUSE SALAD FOR \$4			
Almond crusted Salmon, Prosecco truffle sauce, asparagus and roasted potatoes	\$23	\$65	\$125
Seared Salmon, Dijon mustard, balsamic reduction, spinach and roasted potatoes	\$23	\$65	\$125
Grilled Salmon, basil reduction, asparagus and roasted potatoes	\$23	\$65	\$125
Battered Branzino fillet, crab meat, Limoncello sauce, spinach, roasted potatoes	\$23	\$65	\$125
Gulf Shrimp with cannellini beans and peeled tomatoes, wilted arugula	\$22	\$68	\$132
Gulf Shrimp with broccoli raba and cannellini beans, garlic oil broth	\$22	\$68	\$132
Ahi Tuna seared, eggplant caponata, spicy lime emulsion, roasted potatoes	\$25	\$74	\$142
Grilled Spanish octopus, cannellini beans in spicy tomato sauce	\$25	\$74	\$142
Chicken breast sautéed with the choice of your favorite style — Marsala, Piccata, Francese, Milanese, Saltinbocca, Parmigiana, served with spinach and roasted potato	\$16.25	\$39	\$73
Spiced roasted half chicken au jus, smashed potatoes & broccoli florets	\$19	\$39	\$72
Veal Scaloppine with the choice of your favorite style — Marsala, Piccata, Francese, Milanese, Saltinbocca, Parmigiana, served with spinach and roasted potato	\$21	\$62	\$125
Panko veal with prosciutto in a truffle parmigiano cream sauce, broccoli and roasted potatoes	\$21	\$62	\$125
Veal scaloppine with mushroom, arugula in a Prosecco sauce, Roasted potatoes	\$21	\$62	\$125
9oz Filet mignon, mushroom truffle sauce, asparagus with prosciutto, roasted potatoes	\$31	\$84	\$165
Seared filet mignon medallions, gorgonzola sauce, asparagus and roasted potatoes	\$31	\$84	\$165
Seared sliced Angus striploin steak, Salmoriglio dressing, spinach and roasted potatoes	\$24	\$74	\$142