

Zuppa - Soup

Zuppa de Granchío - back fin crabmeat, cream, sherry

Antipasti - Appetizers

Fiore di Latte con prosciutto - fresh mozzarella, grape tomatoes, roasted peppers,
Prosciutto di Parma

Calamari Fritti - fried flour dusted calamari, rémoulade

Clams Casíno - clams on the half shell, onion, parsley, bacon, bread crumbs

Agnello Arrosto - wood roasted half rack of lamb, mulled herbs, 20 year balsamic

Bruschetta - toasted Tuscan bread, grape tomatoes, torn basil, olive oil, Asiago

Pane con Formaggio - toasted Tuscan bread, Romano, Parmesan, mozzarella, roasted garlic

Pizzate - wood fired thin crust pizza

Tre Formaggio - three cheese

Margherita Classico - tomato, mozzarella, basil

Vegetale - vegetable plates

Asparagi al Forno - wood roasted asparagus, crushed garlic, extra virgin olive oil

Broccoletti ala Panna - pan seared broccolini, crushed garlic, extra virgin olive oil

Insalate - Salads

Caesar alla Griglia - grilled Romaine hearts, Caesar dressing, croutons, Asiago

Greca - slab of feta, cucumbers, Kalamata olives, grape tomatoes, olive oil, oregano

Insalate della Casa - Romaine heart, frisee, cucumbers, tomato, carrots, celery, Asiago

Endivia alla Griglia - Grilled Belgian endive, Gorgonzola, julienne tomato, sun-dried tomato vinaigrette

Pasta

Ravioli alla Marinara - meat or cheese

Lasagne alla Napoletana - fresh pasta, beef, pork, 5 cheese blend, marinara

Gnocchi della casa - cream, roasted tomato, sweet onion, prosciutto, Asiago, gnocchi

Pappardelle Pescatore - shrimp, scallops, San Marzano tomatoes, basil, olive oil, wide pasta

Scampí - jumbo shrimp, clarified butter, grape tomatoes, basil, parsley, linguini

Salmone con Asparagi - smoked salmon, asparagus, onion, white wine, cream, capellini

Pollo al VÍno Bianco - pan seared chicken breast, Crimini mushroom, Mayan onion, white wine, cream, fettuccine

Aragosta con Polpa di Granchio - lobster, crab, roasted garlic alfredo, penne

Manzo, Vitello e Maiale - Beef, Veal, and Pork

Manzo alla Griglia - grilled Black Angus strip steak or seared on volcanic stone, pan seared broccolini, roasted garlic mashed potatoes

Costola di Vitello - roasted 14 ounce Catelli Brothers veal loin chop, prosciutto wrapped, sage, sautéed red bell and tomato salad

Vitello Marsala - floured veal cutlets, clarified butter, Crimini mushrooms, marsala wine

Pesce - Fish

Salmone alla Griglia - grilled wild Alaskan salmon fillet, crushed garlic, olive oil, asparagus

Salmone Arrosto - wood roasted wild salmon, roasted tomato cream sauce, grilled asparagus

Filetti de Pesce Rosolati - pan seared Tilapia fillet, white wine, tomato, lemon, capers, frisee

Polpette di Granchio - lump crab cake, sweet onion, parsley, rémoulade, roasted asparagus

Zuppa di Pesce - lobster tail, shrimp, scallops, calamari, white fish, red wine, tomato broth

Risotto con Crostacei - Arborio rice, shrimp, lobster, scallops, sweet peas, saffron

Polloame e Agnello e Selvaggina - Poultry, Lamb, and Game

Anitra alla Balsamico - wood roasted Moulard duck breast, balsamic vinegar, roasted apples, pan seared broccolini

Pollo Vesuvio - wood roasted free range semi-boneless hen, roasted garlic rub, white wine, sage, pan seared broccolini

Agnello Arrosto - roasted rack of lamb, mulled herbs, 20 year balsamic, roasted asparagus