

APPETIZERS

HOUSEMADE BREAD

OUR CHEF'S SPECIALTY, Homemade specialty bread, Oven-baked to order, Garlic & rosemary oil foccacia, Marinated Calabrese olives.

BRUSCHETTA

Vine-Ripened tomatoes, Parmigiano crostini, Fresh basil.

CALAMARI

Flour-dusted, Flash-fried calamari, Homemade spicy aioli.

CLAMS CASINO

Clams, Red peppers, Onions, 'Nduja, Double-smoked bacon, Breadcrumbs, Parsley.

FRUTTI DI MARE FRA DIAVOLA

Pan-seared shrimp, Calamari, Clams, Mussels, Spicy tomato broth.

GRILLED CALAMARI & SHRIMP

Grilled marinated shrimp and calamari, Baby arugula, Charred-lemon vinaigrette.

MUSSELS

Fresh P.E.I. mussels, garlic, White wine broth or red tomato based sauce.

SHRIMP COCKTAIL

Four jumbo shrimp, Homemade cocktail sauce, Lemon wedge.

BACON-WRAPPED SCALLOPS

Jumbo scallops, Bacon-wrapped, Homemade bourbon sauce.

ANTIPASTO FOR TWO

Assorted Italian meats, Cheese, Olives, Giardiniera.

SOUP & SALAD

CAESAR SALAD

Fresh crisp romaine hearts, Parmigiano, Crispy pancetta, Red onions, Homemade creamy caesar dressing, Focaccia croutons.

MIXED GREEN SALAD

Baby greens, Belgian endive, Radicchio, Fennel, Cherry tomatoes, Roasted-shallot balsamic vinaigrette.

CAPRESE SALAD

OUR CHEF'S SPECIALTY, Vine-ripe tomatoes, Mozzarella di Bufala, Basil, Aceto balsamic.

MEDITERRANEAN SALAD

Mixed Greens, Tomatoes, Cucumbers, Red onion, Olives, Feta cheese, House dressing.

ZUPPA DI GIORNO

Our chef's daily creation.

Add Chicken
Add Shrimp
Add Salmon

PIZZA

MARGHERITA

Tomato sauce, Fiore di latte, Fresh basil, Olive oil.

CALABRESE

Our chef's specialty, Tomato Sauce, Fiore di latte, 'Nduja, Olives.

AMERICANA

Tomato sauce, Mozzarella, Pepperoni.

PASTA

SPAGHETTI & MEATBALLS

Spaghetti, Italian meatballs, Tomato sauce.

PENNE ALLA VODKA

Penne, Prosciutto, Parmigiano,
Vodka rose sauce.

RIGATONI BOLOGNESE

Rigatoni, Traditional Bolognese ragu.

SHRIMP SPAGHETTI PARADISO

Cherry tomatoes, Spinach, Olio.

SPAGHETTI PESCATORA

Spaghetti, Fresh tiger shrimp, Clams, Calamari,
Scallops, Mussels, Signature tomato sauce.

FETTUCINE ALFREDO

Fettuccine egg noodles,
Wild mushrooms, White wine cream sauce.

RAVIOLI

Ricotta stuffed, Tomato sauce.

GNOCCHI

OUR CHEF'S SPECIALTY, Gnocchi,
Fresh tomato and basil sauce.

Add Chicken
Add Shrimp
Add Salmon

ENTRÉES

Dishes are served with our chef-inspired potato and vegetable of the day or with Tagliolini egg noodle pasta tossed in tomato basil sauce

GRILLED SALMON

Grilled salmon, Fava bean caponata.

GRILLED BRANZINO

Grilled branzino, Tomato, Oil.

CHICKEN PARMIGIANA

Breaded free-range chicken scaloppini,
Mozzarella, Tomato sauce.

NEW YORK STRIP

Char-broiled 12oz USDA Prime striploin.

VEAL PARMIGIANA

OUR CHEF'S SPECIALTY, Hand-breaded, Milk-fed veal scaloppini, Mozzarella, Tomato sauce.

STEAK PIZZAIOLA

OUR CHEF'S SPECIALTY, Sliced tendered
8oz filet mignon, Tomato sauce.

LAMBCHOPS

OUR CHEF'S SPECIALTY, Charbroiled lambchops,
Rosemary olive oil.

SIDES

RAPINI

Sautéed Rapini, Garlic, Chili.

MEATBALLS

Three Italian meatballs, Tomato sauce.

FRIES

Fried shoestring potatoes.

MUSHROOMS

Roasted wild mushrooms.

LOBSTER TAIL

All red menu items indicate signature dishes. Menu prices are subject to applicable taxes and fees. Please mention any allergies prior to ordering. 18% gratuity on parties of five or more and 21% gratuity on parties of 10 or more.