

Appetizers

Burrata

Fresh cheese, roasted heirloom tomatoes, marinated asparagus, finished with extra virgin olive oil.

Crab Cakes

Served with an earthy thyme polenta and rustic tomatoes relish.

Seafood Dumplings

Pan seared dumplings, cremini mushrooms and mascarpone cheese dressing with soy sauce.

Rapini Rolls

Sauteed spicy crumbled sausage with rapini wrapped in an egg roll and served with roasted pepper aioli.

Salumi

Prosciutto, hot soppressata, mortadella, Italian olives, and provolone drizzled with extra virgin olive oil.

Crispy Calamari

Fried to perfection tossed in sweet chili sauce and grilled pineapples.



Lobster Mac And Cheese

Fontina cheese with rich creamy bechamel sauce finished with shaving of truffle.

Shrimp Cocktail

Jumbo shrimp with house made cocktail sauce, basil-mango sauce.

Insalate

Grilled Caesar Salad

Grilled romaine hearts, toasted points, shaved romano cheese dressed with our house made caesar dressing.



Tri Color Salad

Arugula, endive, radicchio with balsamic vinegar, lemon and extra virgin olive oil .

Roasted Beets Salad

Golden and red beets, arugula, caramelized shallots, goat cheese with balsamic drizzle.

Stuffed Pear Salad

Whole pear poached stuffed with baby greens, red onions, cherry tomatoes, candied walnuts with a pear vinaigrette.

Wedge Salad

Baby Boston lettuce, heirloom tomato, Apple wood bacon, red onion, creamy gorgonzola dressing.

Pasta

Mare And Monti

Little neck clams, hot sausage, mushrooms, extra virgin oil over Rigatoni in a white sauce.

Gnocchi Ragù

Rustic lamb ragu with mirepoix served over gnocchi, finished with shaved ricotta salata and basil.

Rigatoni Amarticiana

Fresh Tomato, Onions, Pancetta and Romano Cheese.

Pasta Primavera

Spring Garden Vegetables sautéed in Garlic and Imported Olive Oil.

Fettuccini Alfredo

In a Cream Sauce and Parmigiano Cheese.

Penne Arrabiata

Fresh Tomato, Garlic in a Cherry Pepper Sauce.

Baked Bolognese

Eggplant Pie stuffed with Pork Bolognese and Penne, served with a creamy pink sauce.

Linguini With White Or Red Clam Sauce

White or Red Clams Sauce

Fettuccini Carbonara

Cream Sauce, Pancetta, Romano Cheese and Egg Yolk.

Penne Ala Vodka

Prosciutto and Pink Cream Sauce.

Spaghetti Puttanesca

Served in a Tomato Sauce with Crushed Red Peppers, Anchovies, Black and Green Olives and Capers.

Entrees Seafood

All served with Baby Vegetables, Potato or Pasta.

Herb Crusted Salmon

Salmon rolled with fresh herbs, served over vegetable risotto with grilled zucchini tower and roasted shallots.

Chilean Sea Bass

Saffron poached, roasted tomatillo corn puree, topped with zucchini flowers.

Shrimp Francese

Sauteed in a Lemon and Wine Sauce.

Shrimp Parmigana

Fresh Tomato Sauce and Mozzarella Cheese.

Calamari Alla Marinara

Fresh Calamari in a Marinara Sauce.

Tuna Crudo

Flash paned with sesame seeds served with wakame, haricot vert and mango aioli.

Seared Scallops

Pan seared scallops, bed of vegetable risotto, haricot vert, lobster brandy cream sauce.

Zuppa Di Pesce

Calamari, scallops, shrimp, scungilli, clams, mussels, and Lobster tail served over a bed of linguini with Mild or Hot Marinara Sauce.

Shrimp Oreganata

Broiled in a White Wine, Lemon Garlic Butter Sauce, topped with toasted breadcrumbs.

Shrimp Alla Fra Diavolo

Fresh Tomato, Garlic, Olive Oil, served Mild, Medium or Hot.

Entrees

Served with Baby Vegetables, potato, or Pasta

Short Ribs

Slow cooked for 5 hours, sweet potato puree and brussels sprouts.

Filet Mignon (8oz)

Grilled filet mignon, baby artichoke risotto and tomato jam.

Porter House (24oz)

Roasted tomatoes, asparagus, served with AuPoive, bordelaise and creamy horseradish.

Veal Saltimboca

Spinach, Sage, Prosciutto, topped with Hard Boiled Egg in a Madiera Sauce.

Veal Milanese

Over Arugula, Fresh Mozzarella and Tomato, Red Onion in a Balsamic Reduction Drizzle.

Veal Parmagiana

Fresh Tomato Sauce and Mozzarella Cheese.

Chicken Francese

Dipped in Egg Batter, sauteed with Lemon and White Wine.

Chicken Marsala

Sauteed with Mushrooms in a marsala Wine Sauce.

Chicken Scarpariello

Breast of Chicken sauteed with Sausage, Potato in a Garlic White Wine Rosemary Lemon Sauce.

Chicken Parmigiana

Baked with Tomato Sauce and Mozzarella Cheese.

Veal Chop

Grilled with shiitake mushrooms, melted gorgonzola cheese, mash potatoes in port wine reduction.



Steak Pizzaiola

Garlic, Onions, Peppers, Mushrooms, and Tomatoes.

Veal Sorrentino

Topped with Eggplant, Prosciutto, Mozzarella Cheese in a Wine Sauce.

Veal Pizzaiola

Served with Garlic, Onions, Peppers, Mushrooms, and Tomato.

Veal Any Style

Marsala, Francese, or Piccata.

Chicken Cacciatore

Sauteed with Fresh Tomato, Mushrooms, Onions and Peppers.

Side Dishes

Steamed Asparagus

Broccoli Rabe

Baby Fagiolini (String Beans)

Broccoli And Julienne Carrots

Desserts

Tiramisu

Lady fingers dipped in espresso and kahlua, mascarpone cheese, finished with cocoa.

Mascarpone Cheese Cake

Rich creamy Italian cheese cake.



Frangelico Creme Brulee

Brulee demerara sugar.

Red Velvet Roll Ups

Layers of red velvet, cream cheese frosting dipped in chocolate and drizzled with white chocolate.



Tartufo

Vanilla/chocolate ice cream.

Cannoli

Deconstructed cannoli with fresh house made cream, waffle chips, chocolate chips, finished with pistachios.

Bread Pudding

White chocolate, rum raisins, raspberry served with ice cream and raspberry coulis.