

Main Course

Veal

- Veal Piccata**..... \$22.00
Veal medallions sautéed in delicate white wine lemon butter caper sauce
- Veal Marsala**..... \$22.00
Veal lightly sautéed tossed in mixed mushroom marsala wine sauce with a touch a demi glace sauce
- Veal Saltimbocca**..... \$23.00
Tender veal scallopini sautéed in butter white wine sauce with a touch of sage and topped with prosciutto
- Veal Montebianco**..... \$22.00
Veal medallions pounded thin, sautéed in a touch of cream, demi glace flambé brandy, and mixed mushrooms
- Lombata Parmigiana**..... \$27.00
Veal chop on the bone lightly pounded, breaded, sautéed and topped with fresh mozzarella in a delicate tomato sauce, served with a side of angel hair pasta in our marinara sauce
- Lombata Milanese**..... \$26.00
Veal chop on the bone lightly pounded, breaded, sautéed, topped with spring mixed greens with cherry tomatoes, caressed in a balsamic vinaigrette wrapped in a shaved cucumber
- Veal Chops**..... \$40.00
Veal chop simply done on the grill
- Veal Chops Paillard**..... \$40.00
14 oz. center cut, pounded very thin on the bone simply done on the grill
- Lamb Chops**..... \$29.00
Broiled and served with a touch of demi glace sauce and pinch of rosemary

Steak

- Bistecca ai Ferri**..... \$26.00
12 oz. Black angus aged beef skirt steak rubbed with house seasoning and grilled to your liking
- Bistecca Veneziana**..... \$29.00
12 oz. cut angus NY strip steak, sautéed in cognac, peppercorn, and a touch of cream & demi glace sauce
- Bistecca alla Griglia**..... \$29.00
12 oz. cut Angus NY strip simply done on the grill

Pollo - Chicken

- Chicken Parmigiana**..... \$24.95
Pan fried organic breast of chicken lightly breaded in a delicate tomato sauce and topped with fresh mozzarella and parmigiano cheese served with a side of angel hair in our marinara sauce
- Chicken Marsala**..... \$19.00
Breast of organic chicken lightly sautéed, tossed in a mixed mushroom Marsala wine sauce with a touch of demi glace sauce
- Chicken Milanese**..... \$21.00
Served with spring mixed greens with radicchio, arugula, frisee, and cherry tomatoes, caressed in a balsamic vinaigrette wrapped in a shaved cucumber
- Chicken Piccata**..... \$20.00
Organic chicken in a white wine lemon butter caper sauce

Pesce - Fish

- Salmone Rubino**..... \$25.00
10 oz. fresh Alaskan salmon sautéed, topped in a delicate pink lobster bisque with chopped shrimp on top
- Dentice Livornese**..... \$28.00
Filet of fresh red snapper, tossed in a delicate tomato-onion-caper-olive white wine sauce
- Fritto Misto**..... \$26.00
A combination of shrimp, calamari, and scallops dusted with a touch of flour, flash-fried with a side of spicy marinara sauce
- Tuna Filet**..... \$28.00
10 oz. fresh tuna filet sautéed with white wine, lemon, butter, capers, and mixed mushroom sauce
- Shrimp fra Diavolo**..... \$28.00
Jumbo shrimp sautéed in a spicy marinara sauce, served with a side of angel hair pomodoro

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

Dinner

Appetizers

- Carpaccio of Beef** \$12.50
Cured raw paper thin slices of beef, topped with arugula, parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing
- Carpaccio of Salmon** \$14.50
Fresh paper thin raw salmon, topped with arugula and parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing
- Tuna Tartar** \$13.25
Fresh tuna, topped with avocado, olives, mango, and capers, served with crostini bread
- Calamari and Zucchini** \$14.50
Deep fried rings of calamari and french fried zucchini served with spicy marinara
- Mussels Marechiaro** \$14.50
Fresh mussels, sautéed in a delicate tomato and basil sauce with a touch of garlic and white wine reduction, served with crostini bread
- Mussels** \$14.50
In white wine sauce, garlic and shallots
- Meatballs** \$11.50
American grass fed beef and pork meatballs mixed together with parmigiano and pecorino in a savory tomato sauce, topped with ricotta
- Mozzarella Romana** \$12.50
House-made mozzarella dipped in egg and breadcrumbs, fried and served with tomato sauce with capers and anchovies

Salads

- Three Color Salad** \$9.50
Spring mixed greens and cherry tomatoes, caressed in a balsamic vinaigrette
- Traditional Caesar Salad** \$9.50
Classic romaine lettuce leaves and hearts tossed in our homemade Caesar dressing and topped by broiled seasoned croutons and Parmigiano cheese
- Beet Salad** \$12.00
Roasted beets with goat cheese, toasted walnuts, mixed greens and balsamic vinegar

Soups

- Lentil Soup** \$7.50
Lentil soup with spinach served with ditalini pasta
- Pasta Fagioli** \$7.50
Tuscan white bean soup served with ditalini pasta
- Minestrone** \$7.50
Mixed vegetable soup served with angel hair pasta

Flatbread

- Chicken Flatbread**.....\$12.00
A light thin crust, rolled by hand, topped with a touch of marinara sauce, diced grilled chicken, roasted bell peppers, mozzarella cheese, basil and drizzled with extra virgin olive oil baked in our oven with a sprinkle of parmigiano reggiano
- Shrimp Flatbread**.....\$12.50
A light thin crust made by hand, baked in our oven topped with chopped shrimp, spinach, goat cheese, a touch of marinara sauce, and drizzled with extra virgin olive oil
- Smoked Salmon Flatbread**\$14.50
A light thin crust made by hand, baked in our oven, topped with Scottish smoked salmon, brie cheese, drizzled with extra virgin olive oil, touch of mustard, and chopped baby parsley
- Flatbread Paradiso**.....\$13.50
A light thin crust made by hand, baked in our oven, baked with mozzarella, topped with prosciutto, arugula, shaved parmigiano, and drizzled with extra virgin olive oil
- Flatbread fra Diavolo**.....\$12.50
A light thin crust made by hand, baked in our oven with spicy tomato sauce, mozzarella, and topped with spicy sausage, roasted portobello mushrooms

Mozzarella Bar

- Prosciutto San Daniele aged 24 months topped with wedges of fresh tomato, marinated in extra virgin olive oil, lemon juice, sweet onions, and a touch of garlic.....\$16.00
+ *Burrata* +3.00
- Fresh vegetables, roasted marinated peppers with mushrooms and artichokes in extra virgin olive oil, lemon juice, and balsamic vinegar.....\$16.00
+ *Burrata* +2.00
- Scottish smoked salmon served with cherry tomatoes drizzled in extra virgin olive oil and balsamic reduction.....\$16.00
+ *Burrata* +2.00
- Bresaola, cured paper thin beef, slices of fresh tomato, basil, baby arugula, extra virgin olive oil.....\$16.00
+ *Burrata* +2.00
- Mozzarella Caprese**.....\$11.00
Fresh Mozzarella mini tower served in seasoned Pesto dressing with basil and tomatoes drizzled with balsamic reduction

Risotto

- Risotto Frutti di Mare**.....\$22.00
With shrimp, clams, mussels, scallops, calamari
- Risotto Porcini Mushrooms**\$22.00
Tossed with porcini mushrooms in a delicate butter parmigiano sauce
- Risotto Primavera**.....\$22.00
Risotto with fresh seasonal vegetables

Pasta

Chicken \$3 or Shrimp \$4 can be added to any pasta dish

Capellini Pomodoro	\$11.50
Angel hair pasta tossed in our delicate homemade marinara sauce, topped with parmigiano	
Fettuccini Alfredo	\$15.00
Fettuccini pasta tossed in a delicate butter cream sauce, topped with parmigiano reggiano	
Spaghetti Meatballs	\$16.00
Spaghetti tossed in our fresh marinara sauce, topped with our homemade delicate meatballs	
Linguine Vongole	\$18.50
Flat thin pasta tossed with fresh clams, garlic, extra virgin olive oil in a tomato sauce or white clam sauce	
Ravioli Olivia	\$16.50
Homemade round pasta filled with a delicate ricotta cheese mousse and spinach, served in a cream sauce and a touch of tomato	
Capellini Primavera	\$16.00
Angel hair pasta tossed with seasonal fresh vegetables	
Spaghetti Bolognese	\$16.50
Spaghetti pasta in a homemade pork & beef sauce, topped with parmigiano	
Linguini Mare	\$20.00
Flat thin pasta served with an array of fresh seafood in a delicate tomato sauce or white wine sauce	
Pappardelle with Short Rib Ragu	\$24.00
Flat ribbon noodles in a braised short rib tomato sauce	
Tortellini Papalina	\$20.00
Pillows of pasta stuffed with veal and beef, tossed in a delicate cream sauce topped with mushrooms, peas, diced ham	
Gnocchi Quattro Formaggi	\$20.00
Gnocchi made with flour and potato tossed in a cream sauce with gorgonzola, parmigiano, ricotta, and fontina cheese	
Paglia & Fieno Fettucine	\$20.00
Spinach and regular thin fettuccine with Italian sausage, mushrooms and peas in delicate cream parmigiano sauce	
Beet Lobster Ravioli	\$24.00
Beet infused ravioli stuffed with fresh Florida lobster, sautéed in a delicate pink lobster bisque	