



ANTIPASTO

Antipasto Misto	\$15.95
Combination of Imported Cold Cuts, Cheese, Mushrooms, and Olives	
Prosciutto Di Parma e Prosciutto Speck con Grana Padano	\$14.95
Imported combination of Prosciutto di Parma, smoked speck and Grana Padano cheese	
*Carpaccio de Manzo con Scaglia di Parmigiano	\$11.95
Thinly Sliced Beef Carpaccio topped with Capers, Arugula and Shaved Parmesan Cheese	
*Carpaccio di Salmone Condito con Rugula, Finocchio e Cuore di Palma	\$13.95
Salmon Carpaccio, topped w Arugula, Fennel and Hearts of Palm	
Calamari Fritti con Zucchini e Salsa Piccante	\$15.95
Golden Fried Calamari with Green Zucchini and Spicy Tomato Sauce	
Insalata di Gamberi e Indivia con Salsa di Senape	\$15.95
Grilled Shrimp over a bed of Belgium Endives, diced tomatoes and Dijon Mustard dressing	
Gambero al Forno Marinati con Aglio e Olio	\$14.95
Marinated Shrimp tossed with Garlic, Oil, Lemon Juice, and Parsley	
Insalata Caprese di Bufala con Basilico	\$13.95
Fresh Imported Buffalo Mozzarella with Vine Ripped Tomatoes and Basil Pesto	
Insalata di Rucola con Pomodoro e Scaglia di Grana Padano	\$8.95
Baby Arugula with Cherry Tomato and Parmesan Cheese in Lemon Vinaigrette	
Lattuga Romana alla Cesare	\$8.95
Traditional Caesar Salad with Homemade Dressing and Croutons	
Insalata Mista, Formaggio, Figo e Noci	\$11.95
Mixed Baby Greens Tossed with Gorgonzola Cheese, Tomato, Figs and Almonds, Balsamic Vinaigrette	

LE PASTA

Fettuccine di Spinaci con Crema di Aragosta, Gamberi e Funghi	\$24.95
Spinach Fettuccini in a Creamy Lobster Sauce Tossed with Shrimp and Mushrooms	
Linguine ai Frutti di Mare	\$28.95
Linguini Pasta Tossed with Shrimp, Scallops, Squid, Clams and Fish in a Light Tomato Sauce	
Trenette al Nero Seppia, Gamberi, Pomodori Cecchi, Asparagi, salsa leggera di Astice	\$26.95
Fresh Trenette with Squid Ink, Shrimp, Dried Tomatoes, Asparagus, light Lobster sauce	
Linguine Alle Vongole a Bottarga	\$25.95
Linguini Pasta Tossed with Fresh Clams Bottarga in a Wine Garlic Sauce	
Spaghetti alla Bolognese	\$21.95
Spaghetti with Homemade Meat Ragu Sauce. House Special Recipe	
Spaghetti al Cacio e Pepe	\$21.95
Thin Spaghetti with Pecorino cheese and fresh cracked pepper	
Pappardelle ai Funghi Porcini e Olio di Tartufo	\$24.95
Imported Pappardelle pasta tossed with Porcini Mushroom, Cream and truffle Oil	

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



LE PASTA

Calamarata alla Matriciana	\$22.95
Wide Rigatoni pasta tossed with Pancetta, Onions, and Thick Tomato Sauce	
Malfatti di Ricotta e Patate al Pomodoro e Basilico	\$24.95
Homemade Gnocchi with fresh Italian tomato sauce and basil	
Ravioli al Gorgonzola e Pera con Salsa di Fico (Fatti in Casa)	\$23.95
Ravioli Stuffed with Gorgonzola Cheese and Pear with Figs and Marsala Wine Sauce	
Ravioli di Manzo Caramellato con Salsa de Rosmarino e Funghi	\$22.95
Short Rib Ravioli with Demiglace Reduction Rosemary and Mushrooms Sauce	
Ravioli di Granchio Conditi con Gamberi in Salsa di Aragosta (Fatti in Casa)	\$24.95
Crab Meat Ravioli w Leeks and Shallots Creamy Lobster Sauce Topped with Sautéed Shrimp	

CARNE E PESCE

Risotto ai Frutti di Mare	\$28.95
Italian Creamy Rice Tossed with Clams, Squid, Scallops, Shrimp and Fish	
Scaloppine di Vitello con Capperi e Pasta Aglio e Olio	\$25.95
Veal Scaloppini in a Wine and Capers Sauce, Served with Linguini Garlic and Oil	
Rollatine di Pollo Ripieno con Ricotta, Spinaci, Tomato Secchi e Salsa de Funghi	\$23.95
Chicken Breast stuffed Ricotta, Spinach, dried Tomatoes, and Mushroom demi-glace Sauce	
Petto di Pollo alla Griglia con Insalata di Rucola e Pomodori	\$23.95
Bell & Evans, Organic Chicken breast with baby arugula, cherry tomatoes and parmesan cheese	
Costoletta di Vitello alla Milanese con Insalata di Rucola e Pomodori	\$39.95
Veal Chop Milanese, Deep Fried, Baby Arugula and Tomato Salad	
Agnello alla Griglia Salsa al Rosmarino e Risotto Parmesano	\$37.95
Grilled Australian Lamb Chops with Rosemary Sauce Served with Parmesan Risotto	
Bistecca di Manzo con Riduzione d vino Rosso alle Erbe Risotto Parmesano	\$34.95
Angus Grilled 12oz New York strip, red wine reduction, served w risotto parmesano	
Angus Skirt Steak alla Griglia con Patate Fritte	\$34.95
10oz Grilled Angus Skirt Steak w Crispy Parmesan French Fries	
Vacio Prime alla Griglia con Pure di Patate	\$33.95
Prime Flank Steak, Served with Mashed Potatoes	
Salmone alla Griglia con Riduzione di Balsamico e Verdure	\$26.95
Sautéed Salmon in a Balsamic Reduction Sauce, Served with Mashed Potatoes and Vegetables	

SIDES

French Fries with Parmesan Cheese and Truffle Oil \$8.95

Grilled Vegetables \$8.95

Sautéed Spinach with Mushrooms \$9.95

Grilled Asparagus \$9.95



LUNCH MENU

(Mon~Fri 11:30am to 3:30pm only)

Lattuga Romana Alla Cesare E Pollo	\$15.95
Traditional Caesar Salad Topped with Grilled Chicken Breast	
Insalata Mista E Gamberi	\$15.95
Mixed Baby Green Salad with Balsamic Vinaigrette Topped with Grilled Shrimp	
Fettuccini Al Telefono	\$15.95
Fresh Fettuccini Pasta in a Pink Sauce Topped with Mozzarella and diced Tomatoes	
Spaghetti Al Pesto Genovese	\$14.95
Spaghetti Pasta with a Basil Pesto Sauce	
Linguini Integrale al Pomodoro, Funghi, Spinaci E Formaggio Di Caprino	\$17.95
Whole Wheat Fresh Linguini Tossed w Spinach, Mushrooms, SDT and Goat Cheese	
Fettuccini con Salsa Alfredo e Prosciutto	\$14.95
Fettuccine Pasta in a Creamy Cheese Sauce, Topped w Crispy Prosciutto	
Penne Alla Arrabbiata	\$14.95
Penne Pasta with Spicy Tomato Sauce	
Gnocchi Alla Gorgonzola e Noci	\$16.95
Potato Dumpling in a Creamy Gorgonzola Cheese Sauce and Walnuts	
Ravioli di Ricotta e Spinaci con Salsa di Pomodoro Fresco (Fatti in Casa)	\$17.95
Homemade Spinach and Ricotta Ravioli in a Fresh Tomato Sauce and Basil Pesto	
Spaghetti alla Bolognese	\$19.95
Spaghetti Pasta with Homemade Meat Ragú Sauce, House Special Recipe	
Linguine Alle Vongole	\$19.95
Linguini Pasta with Fresh Clams in a Wine Garlic Sauce	
Pollo Alla Griglia con Insalata Mixta	\$15.95
Grilled Chicken Breast Served with Mixed Baby Green Salad	
Salmone Alla Griglia Con Capperi E Pomodoro	\$19.95
Fresh Grilled Salmon Topped with Capers and Diced Tomatoes Served w/ Vegetables	
Vacio "Prime" a la Parrilla con Sal Gruesa, Papas Fritas	\$24.95
8oz Prime Quality Flank Steak, Sea Salt and Served with French Fries	

CHOICES TO ADD TO PASTA from \$3.00/\$6.00
Chicken, Mushrooms, Broccoli, Mozzarella or Shrimp

ALL DISHES ARE SERVED WITH CHOICE OF SOUP OR SALD



DOLCE & CAFFE

All of our Desserts are Homemade

Panna Cotta with Strawberry Sauce

\$8.00

Tiramisu del Basilico

\$8.00

Ciocolatisimo with vanilla ice cream

\$10.00

Apple Strudel with vanilla ice cream

\$12.00

Crème Brulee

\$8.00

Bread Pudding

\$7.00

Lavazza Espresso

\$3.50

Caffe Americano

\$3.50

Cappuccino

\$5.00

Assortment of Fine Teas

\$4.00