

APPETIZERS & SALAD

Antipasto (GF)	12
Soppressata salami, fresh ovolini mozzarella, san daniele prosciutto, Italian cheese, artichokes, marinated mushrooms and roasted peppers	
Calamari	11
Lightly breaded fried calamari, served with marinara sauce	
PEI Mussels (GF)	11
Sauteed mussels with garlic, parsley and white wine or marinara sauce	
Shrimp Grand Marnier	12
Shrimp tossed in chef's special grand Marnier	
Garlic - Parmesan Chicken Wings	12
Chicken wings tossed in garlic parmesan & served with blue cheese dressing	
Baby Octopus (GF)	11
Baby octopus sautéed with garlic, capers, olives, red pepper flakes, herbs, cherry tomato sauce	
Eggplant Rolletini	09
Eggplant stuffed with ricotta cheese, herbs topped with marinara sauce & mozzarella cheese	
Bruschetta	06
Lightly toasted bread topped with chopped tomatoes, red onions, basil with EVOD & Balsamic glaze	
House Arugula (GF)	08
Arugula topped with prochiutto san daniele, shave parmesan	
Classic Caesar salad	08
Romaine lettuce, shaved parmesan, Caesar dressing, croutons	
House Salad (GF)	08
Fresh mixed greens, cherry tomatoes, red onion, and cucumber with Balsamic vinaigrettedressing	

LOBSTER & CRAB Ravioli	22
Ravioli cooked in tomato cream sauce	
FRUTTI DI MARE (GF)	26
Served with Shrimp, Clams, Mussels, calamari and Scallops, over fusilli or Risotto with a choice of sauce garlic white wine or red sauce	

SCAMPI

SHRIMP 23	(OR)	CLAMS 24
Shrimp served in garlic scampi over linguini		

PASTA DISH

Homemade Gnocchi	18
Served in tomato sauce, topped with mozzarella cheese	
Homemade three cheese Ravioli	18
Served in mascarpone cheese cream sauce	
Fusilli alla Norma	16
Diced roasted eggplant in tomato sauce, topped with mozzarella cheese	
Pappardelle Bolognese	18
Pappardelle with ground beef, ricotta cheese, parmesan cheese in a meat sauce	
Penne allaRomana	18
Served with chicken, broccoli and mushroom in a garlic cream sauce	
Carbonara	18
Italian pancetta, egg yolk, pecorino cheese and a touch of cream, served over homemade fettuccine	
Fusilli allaBarese	18
Served with Italian sausage, red bell peppers, mushrooms, onion & garlic tossed with marinara sauce	
Penne Allavodka (GF)	16
Plum tomatoes, vodka, garlic, Romano cheese, touch of red pepper flakes and cream mixed with penne	
Pumpkin Ravioli	16
Homemade pumpkin squash ravioli, served in mascarpone cream sauce	
Mushroom and Spinach Risotto	16
Served with spinach, mushrooms, parmesan cheese and truffle oil	

LCIOPPINO	30
Served with half lobster , shrimp, clams, mussels and calamari over fusilli with a choice of sauce red, garlic, white wine or fradiavolo	
CALAMARI PUTTANESCA	20
Calamari sautéed with garlic, olives, capers, anchovies and cherry tomato served over linguine	

VENEZIANA

SHRIMP \$23	(OR)	SEA SCALLOP \$24
Served with Asparagus in garlic cream sauce over fettuccine		

* PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES IN YOUR PARTY

FOGATINO

SHRIMP \$23 (OR) SEA SCALLOP \$24

Served with artichoke hearts, roasted red peppers in a white wine lemon sauce over Fettuccine

FRA DIAVOLO

LOBSTER \$27, SHRIMP \$23,SCALLOP \$24, CLAMS \$24

Sauteed in garlic spicy scampi sauce or Red sauce

CASANOVA

SHRIMP \$23 (OR) SEA SCALLOP \$24

Served in a vodka cream sauce with mascarpone cheese over homemade fettucCine

RISOTTO (GF)

SEA SCALLOP \$24 (OR) SHRIMP \$23

Risotto cooked in Mushroom or Spinach

VEAL SCALOPPINI \$24
OR
BONELESS CHICKEN BREAST \$20
(GF OPTION AVAILABLE)

Served with a choice of house salad or choice of pasta penne or Linguine

BRACIOLETTINI

Stuffed with mozzarella cheese, spinach and roast- ed red peppers served with mushroom in sherry wine sauce

REGINELLA

Topped with eggplant and mozzarella cheese in plum tomato sauce

PUCCINI

Served with asparagus, artichoke hearts and capers in a lemon white wine sauce

SALTIMBOCCA

Topped with prosciutto San Daniele, sage and moz- zarella cheese in a white wine herb sauce

PICCATA

Served with capers, cherry tomatoes, in a lemon white wine sauce

FRANCESE

Dipped in egg batter and sautéed in a lemon white wine sauce

MARSALA

Served with mushrooms, San Daniele ham, in a Mar- sala wine sauce

CACCIATORE

Served with red bell peppers, onions and mush- rooms in plum tomato sauce

PARMIGIANA

Baked with bread crumbs topped with marinara sauce and mozzarella cheese

FLORENTINE

Topped with spinach, San Daniele ham and mozza- rella cheese

SIDE ORDER

Grilled Asparagus \$4

Roasted Vegetable \$4

Broccoli \$3

Gluten free pasta (PENNE) in Red sauce\$8

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