

## APPETIZERS & SALAD

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| <b>Antipasto (GF)</b>  | <b>12</b> |
| Soppressata salami, fresh ovolini mozzarella, san danielle prosciutto, Italian cheese, artichokes, marinated mushrooms and roasted peppers |           |
| <b>Calamari</b>  | <b>12</b> |
| Lightly breaded fried calamari, served with marinara sauce   |           |
| <b>PEI Mussels</b>   | <b>12</b> |
| Sautéed mussels with garlic, parsley and white wine or marinara sauce  |           |
| <b>Shrimp Grand Marnier</b>  | <b>12</b> |
| Shrimp tossed in chef's special grand Marnier  |           |
| <b>Garlic - Parmesan Chicken Wings</b>   | <b>12</b> |
| Chicken wings tossed in garlic parmesan & served with blue cheese dressing   |           |
| <b>Baby Octopus</b>  | <b>12</b> |
| Baby octopus sautéed with garlic, capers, olives, red pepper flakes, herbs, cherry tomato sauce  |           |
| <b>Eggplant Rolletini</b>  | <b>10</b> |
| Eggplant stuffed with ricotta cheese, herbs topped with marinara sauce & mozzarella cheese   |           |
| <b>Bruschetta</b>  | <b>08</b> |
| Lightly toasted bread topped with chopped tomatoes, red onions, basil with EVOD & Balsamic glaze   |           |
| <b>House Arugula (GF)</b>  | <b>08</b> |
| Arugula topped with prochiutto san danielle, shave parmesan  |           |
| <b>Classic Caesar salad</b>  | <b>08</b> |
| Romaine lettuce, shaved parmesan, Caesar dressing, croutons  |           |
| <b>House Salad (GF)</b>  | <b>08</b> |
| Fresh mixed greens, cherry tomatoes, red onion, and cucumber with Balsamic vinaigrette dressing  |           |

## SCAMPI

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| <b>SHRIMP \$24 (OR) CLAMS \$26</b>   |
| Shrimp served in garlic scampi over linguini   |
| <b>LOBSTER &amp; CRAB Ravioli 22</b>   |
| Ravioli cooked in tomato cream sauce   |
| <b>LCIOPPINO 32</b>  |
| Served with half lobster, shrimp, clams, mussels and calamari over fusilli with a choice of sauce red, garlic, white wine or fradiavolo  |
| <b>FRUTTI DI MARE (GF) 26</b>  |
| Served with Shrimp, Clams, Mussels, calamari and Scallops, over fusilli or Risotto with a choice of sauce garlic white wine or red sauce |
| <b>CALAMARI PUTTANESCA 22</b>  |
| Calamari sautéed with garlic, olives, capers, anchovies and cherry tomato served over linguine   |

## PASTA DISH

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| <b>Homemade Gnocchi</b>   | <b>18</b> |
| Served in tomato sauce, topped with mozzarella cheese   |           |
| <b>Homemade three cheese Ravioli</b>  | <b>21</b> |
| Served in mascarpone cheese cream sauce   |           |
| <b>Fusilli alla Norma</b>   | <b>18</b> |
| Diced roasted eggplant in tomato sauce, topped with mozzarella cheese                               |           |
| <b>Pappardelle Bolognese</b>  | <b>19</b> |
| Pappardelle with ground beef, ricotta cheese, parmesan cheese in a meat sauce                       |           |
| <b>Penne alla Romana</b>  | <b>22</b> |
| Served with chicken, broccoli and mushroom in a garlic cream sauce                                  |           |
| <b>Carbonara</b>  | <b>20</b> |
| Italian pancetta, egg yolk, pecorino cheese and a touch of cream, served over homemade fettuccine   |           |
| <b>Fusilli allaBarese</b>   | <b>21</b> |
| Served with Italian sausage, red bell peppers, mushrooms, onion & garlic tossed with marinara sauce |           |
| <b>Penne Allavodka</b>  | <b>17</b> |
| Plum tomatoes, vodka, garlic, Romano cheese, touch of red pepper flakes and cream mixed with penne  |           |
| <b>Pumpkin Ravioli</b>  | <b>17</b> |
| Homemade pumpkin squash ravioli, served in mascarpone cream sauce                                   |           |
| <b>Mushroom and Spinach Risotto</b>   | <b>18</b> |
| Served with spinach, mushrooms, parmesan cheese and truffle oil                                     |           |

## VENEZIANA

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| <b>SHRIMP \$24 (OR) SEA SCALLOP \$26</b>                    |
| Served with Asparagus in garlic cream sauce over fettuccine |

## FOGATINO

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| <b>SHRIMP \$24 (OR) SEA SCALLOP \$26</b>  |
| Served with artichoke hearts, roasted red peppers in a white wine lemon sauce over Fettuccine |

## CASANOVA

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| <b>SHRIMP \$24 (OR) SEA SCALLOP \$26</b>                                      |
| Served in a vodka cream sauce with mascarpone cheese over homemade fettuccine |

## FRA DIAVOLO

**LOBSTER \$27, SHRIMP \$24 ,SCALLOP \$26,  
CLAMS \$24**

Sauteed in garlic spicy scampi sauce or Red sauce

## RISOTTO (GF)

**SEA SCALLOP \$26 (OR) SHRIMP \$24**

Risotto cooked in Mushroom or Spinach

**VEAL \$26**

**OR**

**BONELESS CHICKEN BREAST \$22**

**(GF OPTION AVAILABLE)**

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

### **BRACIOLETTINI**

Stuffed with mozzarella cheese, spinach and roasted 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 mozzarella 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 Marsala wine sauce

### **CACCIATORE**

Served with red bell peppers, onions and mushrooms in plum tomato sauce

### **PARMIGIANA**

Baked with bread crumbs topped with marinara sauce and mozzarella cheese

### **FLORENTINE**

Topped with spinach and mozzarella cheese

## **SIDE ORDER**

**Grilled Asparagus \$5**

**Roasted Vegetable \$6**

**Broccoli \$4**

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

**\* ASK YOUR SERVER FOR THE MEAT OR FISH SPECIAL OF THE DAY**

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

**We do catering for all Events. Corporate Lunches and private Parties at restaurant upto 30 people. Talk to us for further Details.**

**Please Support local business by referring us.**