

Dinner & Brunch

APPETIZERS

Calamari Friti	\$14.95	Mussels Marinara	\$16.95
Lightly fried baby squid served with tomato sauce		Fresh mussels sauteed with garlic, basil, and marinara sauce	
Mozzarella Marinara	\$14.95	Hot Antipasto	\$24.95
Fresh buffalo mozzarella dipped in egg and breadcrumbs, then deep fried. Served with marinara sauce		Assorted seafood; mussel, clam, shrimp, scallop, and squid sauteed in a spicy marinara sauce	
Shrimp Scampi	\$21.95	Mushroom Caps	\$12.95
Jumbo shrimp sauteed with garlic butter and white wine sauce		Mushroom caps sauteed with white wine and garlic butter	
Sausage or Meatball & Peppers	\$20.95	Ravioli Portobello	\$16.95
Mild Italian sausage or homemade meatballs sauteed with sweet peppers, onions, and tomato sauce served with Polenta		Stuffed Portobello mushroom ravioli with butter and sage	

ZUPPE

\$10.95

Ask Server for Daily Fresh Handmade Soups

SALADS

House Salad	\$10.95	Bruschetta	\$14.95
Combination of mixed greens, cucumber, garbanzo beans, carrots, tomato, and black olives		Garlic toast topped with freshly chopped tomatoes, basil, and garlic	
Greek Spinach Salad	\$14.95	Caesar Salad	\$14.95
Fresh cello spinach, red onion, sweet pepper, calamata olive, and feta cheese served with balsamic vinegrette		Baby romaine lettuce and croutons tossed with homemade Caesar dressing	
*with grilled marinated chicked	\$21.95	*with grilled marinated chicked	\$21.95
Mozzarella w/ Tomato & Onions	\$16.95	Antipasto Salad	\$21.95
Buffalo mozzarella sliced with vine ripened tomato, sweet red onions, and fresh basil		Mixed greens with salami, prosciutto, roasted peppers, hardboiled eggs, mozzarella, olives and anchovies served with house vinegrette dressing	

ITALIAN CLASSICS

Spaghetti & Meatball	\$21.95	Cheese Manicotti	\$20.95
Cappellini Bolognese	\$21.95	Spinach & Cheese Ravioli	\$21.95
Meat Lasagna	\$20.95	Butternut Squash Ravioli	\$21.95

PASTA

Fettuccine Alfredo Cream sauce with butter and freshly grated Parmesan cheese	\$21.95
Fettuccine Carbonara Prosciutto, onion, egg yolk with cream and Parmesan cheese	\$24.95
Penne with Vodka Cream Chopped fresh tomatoes, garlic, and basil in a vodka cream sauce	\$21.95
Penne a la Romano Ground sausage, tomato cream sauce, and Parmesan cheese	\$24.95
Cappellini Pine Nut Sun dried tomatoes, pesto, fresh spinach, pine nuts, basil, and white wine tomato sauce	\$26.95
Cappellini Pomodoro Fresh tomatoes, garlic basil, and olive oil	\$21.95
Cappellini Scampi Sauteed jumbo shrimp with garlic, white wine over angel hair pasta	\$39.95
Spaghetti Calamari Baby squid sauteed with garlic, parsley, and white wine sauce	\$26.95
Rigatoni with Sausage and Peppers Mild Italian sausage with garlic, sweet pepper, onion, and white wine tomato sauce	\$24.95
Linguini Frutti Di Mare Linguini pasta with shrimp, scallops, clams, squid, and mussels in a spicy marinara sauce	\$39.95
Linguini with Red Sauce or White Clam Sauce Baby clams in red tomato sauce or white sauce with olive oil and garlic	\$26.95
Gnocchi with Sausage Ground sausage, butter, sage, and Parmesan cheese	\$24.95

ENTREE

Chicken Francaise Chicken breast sauteed in garlic butter and lemon juice	\$26.95
Chicken Saltimbocca Chicken breast with prosciutto, sage, and cooked in mushroom madeira white cream sauce	\$28.95
Chicken Piccata Boneless chicken breast sauteed in pepporcini, capers, and white wine sauce	\$26.95
Chicken Parmigiana Breaded chicken breast with mozzarella and tomato sauce	\$24.95
Veal Franciase Veal Scaloppini sauteed in garlic butter and fresh lemon juice	\$36.95
Veal Marsala Veal Scaloppini sauteed in a Marsala wine and mushroom sauce	\$36.95
Cioppino Assorted shellfish, shrimp, scallop, clam, mussell, calamari, and fresh fish with spicy marinara sauce and garlic toast.	\$49.95
Eggplant Parmigiana Layers of eggplant filled with cheese and baked in marinara sauce	\$24.95
Grilled Pork Chops with Pine Nuts 12 oz. center cut pork chop, garlic, and rosemary topped with pine nuts	\$34.95
Ribeye Steak Prime aged 10 oz. ribeye steak with a green peppercorn sauce	\$49.95
Salmon Mediterranean Salmon sauteed with chopped tomatoes, capers, garlic, calamata olives, oregano, and white wine butter sauce	\$32.95
Halibut Filet of halibut sauteed in capers and lemon butter sauce	\$39.95

* Add soup or house salad to any pasta or entree for \$5.95

** Entree, except Cioppino, served with fresh vegetables and pasta in tomato sauce

An 18.5% gratuity will be added to all parties of 5 or more Tickets can
be split in a maximum of 3 payments.

** We proudly accept Visa, MasterCard & American Express **

Price Subject to Change

HOUSE SPECIALTY MARTINIS

MEXICAN MARTINI

Served straight up in a salted glass

1800 Tequila
Cointreau
Grand Marnier
Sweet & Sour

Pomtini

Shaken and served straight up

Absolute Vodka
Cointreau
Rose's Lime Juice
Pomegranate Juice

Cosmo

Shaken and served in a sugared glass

Absolute Vodka
Cointreau
Rose's Lime Juice
Cranberry Juice

French Martini

Shaken and served in a chilled glass

Absolute Vodka
Cointreau
Pineapple Juice
Chambord Raspberry Liqueur

Lemon Drop

Shaken and served in a glass with sugared rim

Absolute Citron
Cointreau
Sweet & Sour
Splash of soda

KEY LIME MARTINI

Served in a graham cracker rimmed glass

Absolute Vanilla Vodka
Cointreau
Sweet & Sour
Rose's Lime Juice
Pineapple Juice

ZINTINI

Shaken and served in a chilled martini glass

Bombay Sapphire Gin
Sweet Vermouth
Red Zinfandel