

~ANTIPASTI~



~DEL MARE~

CALAMARI FRITTO MISTO 18

CALAMARI STRIPS, ZUCCHINI AND ARUGULA

BRODETTO di VONGOLE 18

CLAMS, GARLIC, BASIL & EVOO - WHITE WINE - POMODORO OR PESTO

ORANGE BANG BANG SHRIMP 17

CRISPY BREADED WHITE SHRIMP SERVED "MARTINI" STYLE,
CUCUMBER SPAGHETTI AND HORSERADISH MARMALADE REDUCTION

ANTIPASTO PLATTER 19

PARMIGIANO REGGIANO, MOZZARELLA, ITALIAN MEATS,
PEPPERS, HUMMUS, OLIVES AND TOMATO BRUSCHETTA

BROCCOLI e SALSIICCIA 17

ITALIAN SAUSAGES WITH BROCCOLI RABE, GARLIC AND EVOO

POLPETTE con BURRATA 16

MEATBALLS, BURRATA CREAM, TOMATO SAUCE, GRILLED BREAD AND BASIL

EGGPLANT ROLLATINI 22

STUFFED WITH GARLIC, SPINACH & CHEESES TOPPED WITH
D.O.P. SAN MARZANO TOMATOES FRESH BASIL AND MOZZARELLA

BRUXELLES AND PANCETTA 16

BRUSSEL SPROUTS WITH PANCETTA IN A GINGER / SOY REDUCTION

~INSALATE~

w/ CHICKEN 32 - SALMON 36 - SHRIMP 34 -

INSALATA CESARE 13

ROMAINE LETTUCE, CROUTONS, REGGIANO CHEESE

INSALATA LUNA ROSA 13

ARUGULA, CHOPPED TOMATOES, LEMON / OLIVE OIL DRESSING
AND SHAVED PARMIGIANO REGGIANO CHEESE

TRADITIONAL CAPRESE 16

FRESHLY MADE MOZZARELLA, LOCAL TOMATOES,
ROASTED PEPPERS, ARUGULA, AND BASIL INFUSED EVOO

~PASTA FRESCA~

WHOLE WHEAT PASTA AVAILABLE -

FUSILLI SHRIMP PESTO GENOVESE 30

FUSILLI WITH GULF SHRIMP TOSSED IN OUR FRESHLY MADE
PESTO SAUCE, SUNDRIED TOMATOES AND A TOUCH OF CREAM

LINGUINI AMALFITANA 36

CLAMS, MUSSELS, CALAMARI, SHRIMP, FRESH CATCH, GARLIC,
EXTRA VIRGIN OLIVE OIL, SAN MARZANO TOMATO SAUCE

LINGUINI VONGOLE 29

BABY CLAMS, GARLIC, EVOO, GRAPE TOMATOES AND WHITE WINE

RIGATONI con BROCCOLI e SALICICIA 28

ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EVOO
OVER FRESH RIGATONI PASTA

PAPPARDELLE BOLOGNESE 28

WIDE NOODLE PASTA, D.O.P. SAN MARZANO TOMATO
SAUCE, STEWED WITH 100% GRASS - FED GROUND BEEF

RAVIOLI CON ZUCCA 28

CHEESE RAVIOLI, HONEY ROASTED PUMPKIN, BROWN BUTTER SAGE

RIGATONI POMODORO 19

RIGATONI TOSSED WITH D.O.P. SAN MARZANO
TOMATO SAUCE, GARLIC AND FRESH BASIL

OR SERVED WITH MEATBALLS 26

~FRESH VEGETABLES~

- ASPARAGUS SPEARS 9.5 - BRUSSEL SPROUTS 9.5 - BEEFSTEAK TOMATO 9.5
- SEASONAL VEGETABLE 9.5 - BROCCOLI RABE 9.5
- FUNGHI TRIFOLATI 9.5 - BROWN RICE 9.5 - JERSEY SHORE FRIES 9.5
MARSCAPONE POLENTA 9.5 - POTATO DEL GIORNO 9.5

ADD HALF ORDER OF ANY PASTA
POMODORO OR GARLIC OIL (COOKED TO ORDER) 8

SNAPPER FRANCESE 34

LOCAL SNAPPER FILET SAUTEED WITH LIGHT EGG CRUST, BROWN RICE
SEASONAL VEGETABLE AND A LEMON/BUTTER SAUCE

SHRIMP & GRITS 39

JUMBO GULF SHRIMP SAUTEED WITH IMPORTED CHORIZO SAUSAGE
AND TRI-COLORED PEPPERS OVER SOFT MARSCAPONE CHEESE POLENTA

SCAMPONI CON GRANCCHIO 56

COLOSSAL MEDITERRANEAN SHRIMP STUFFED WITH LUMP CRAB MEAT,
BAKED IN A LEMON/WHITE WINE, SEASONAL VEGETABLE AND BROWN RICE

PAN SEARED DIVER SCALLOPS MKT

SERVED WITH SAUTEED ORGANIC SPINACH, CANNELLINI BEANS AND
SUNDRIED TOMATOES WITH MEYER LEMON INFUSED OLIVE OIL

GINGER & SOY GLAZED SALMON 34

GRILLED ATLANTIC SALMON WITH BROWN RICE
AND VEGETABLE STIR FRY

MAHI MAHI TACOS 28

2-4 OZ MAHI TACOS IN A CRISPY BUTTERMILK BATTER WITH
VEGETABLE SLAW, AVOCADO AND CHILI/LIME VINAIGRETTE SERVED
IN TOASTED TORTILLAS WITH A SIDE OF WHOLE GRAIN RICE

AHI TUNA BRUSCHETTA 29

PAN SEARED #1 TUNA LOIN THINLY SLICED AND SERVED ON TOASTED
CROSTINI WITH AVOCADO, MARINATED PLUM TOMATOES AND A
BALSAMIC REDUCTION

~DA TERRA~

ADD HALF ORDER OF ANY PASTA
POMODORO OR GARLIC OIL (COOKED TO ORDER) 8

BLACK ANGUS NY STRIP (ADD FUNGHI TRIFOLATI \$7) 52

DRY RUB GRILLED AND SERVED WITH POTATO DEL GIORNO AND
SEASONAL VEGETABLE

VITELLO alla MARSALA 36

SAUTÉED VEAL MEDALLIONS, MUSHROOMS, SHALLOTS,
MARSALA WINE DEMI-GLAZE WITH POTATO DEL GIORNO

VITELLO alla PARMIGIANA 34

BREADED VEAL CUTLETS TOPPED WITH OUR D.O.P. SAN
MARZANO TOMATO SAUCE AND MELTED MOZZARELLA CHEESE

POLLO con PANCETTA 32

LIGHTLY BREADED BREAST OF CHICKEN TOPPED WITH OUR D.O.P.
SAN MARZANO TOMATO SAUCE, PANCETTA AND MELTED MOZZARELLA

POLLO al LEMONE (ADD BUFFALO MOZZARELLA \$5) 32

BONELESS BREAST OF CHICKEN, PONTANO FARMS BASIL AND FRESHLY
SQUEEZED LEMON WITH ASPARAGUS AND POTATO DEL GIORNO

POLLO SCARPARIELLO 34

SAUTEED BREAST OF CHICKEN W/ITALIAN SAUSAGE, PEPPERONCINI,
OLIVES, POTATOES AND ROSEMARY DEMI GLAZE

BRAISED SHORT RIBS 41

FOREVER BRAISED BONELESS SHORT RIBS SLOW COOKED
IN A RICH RED WINE DEMI GLAZE WITH MARSCAPONE POLENTA
AND SAUTEED VEGETABLES

COSTALETTA ALLA PARMIGIANA 52

CENTER CUT VEAL CHOP LIGHTLY BREADED AND LAYERED WITH
SAN MARZANO TOMATO SAUCE AND MELTED ITALIAN CHEESES

-ALSO AVAILABLE MILANESE STYLE WITH PONTANO FARMS
ARUGULA, CHOPPED TOMATOES AND A CITRUS VINAIGRETTE-

CREATE YOUR VEGGIE LOVERS PLATE 25

CREATE YOUR VEGETABLE PLATE WITH YOUR CHOICE OF FOUR
SIDES FROM THE FRESH VEGETABLES

Gratuity not included. A 20% gratuity will be
added to parties of 5 or more.

*Splitting
charge \$ 12

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.

Please inform your server if you are allergic to any food items before ordering.