

## ~ANTIPASTI~



## ~DEL MARE~

### CALAMARI FRITTO MISTO

CALAMARI STRIPS, ZUCCHINI AND ARUGULA

19

### BRODETTO di VONGOLE

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

18

### ORANGE BANG BANG SHRIMP

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

17

### ANTIPASTO PLATTER

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

19

### BROCCOLI e SALSIICCIA

ITALIAN SAUSAGES WITH BROCCOLI RABE, GARLIC AND EVOO

18

### POLPETTE con BURRATA

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

18

### EGGPLANT ROLLATINI

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

24

### BRUXELLES AND PANCETTA

BRUSSEL SPROUTS WITH PANCETTA IN A GINGER / SOY REDUCTION

18

## ~INSALATE~

w/ CHICKEN 34 - SALMON 36 - SHRIMP 36 -

### INSALATA CESARE

ROMAINE LETTUCE, CROUTONS, REGGIANO CHEESE

13

### INSALATA LUNA ROSA

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

13

### TRADITIONAL CAPRESE

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

16

## ~PASTA FRESCA~

WHOLE WHEAT PASTA AVAILABLE -

### FUSILLI SHRIMP PESTO GENOVESE

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

32

### LINGUINI AMALFITANA

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

38

### LINGUINI VONGOLE

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

32

### RIGATONI con BROCCOLI e SALICICIA

ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EVOO

28

### PAPPARDELLE BOLOGNESE

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

29

### LOBSTER RAVIOLI

FRESH-MADE PILLOWY LOBSTER MEAT RAVIOLI, SAUTEED MUSSELS,  
FRESH TOMATO, ORGANIC SPINACH, WHITE WINE GARLIC SAUCE

38

### RIGATONI POMODORO

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

24

OR SERVED WITH MEATBALLS 31

## ~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

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

36

### SHRIMP & GRITS

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

39

### SCAMPONI CON GRANCCHIO

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

56

### PAN SEARED DIVER SCALLOPS

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

MKT

### GINGER & SOY GLAZED SALMON

GRILLED ATLANTIC SALMON WITH BROWN RICE  
AND VEGETABLE STIR FRY

36

### MAHI MAHI TACOS

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

28

### AHI TUNA BRUSCHETTA

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

29

## ~DA TERRA~

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

### BLACK ANGUS SKIRT STEAK (ADD FUNGHI TRIFOLATI \$7)

DRY RUB GRILLED AND SERVED WITH POTATO DEL GIORNO AND  
SEASONAL VEGETABLE (WE DO NOT GUARANTEE STEAK ORDERED MEDIUM WELL OR ABOVE)

42

### VITELLO alla MARSALA

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

36

### VITELLO alla PARMIGIANA

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

36

### POLLO con PANCETTA

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

34

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

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

34

### POLLO SCARPARIELLO

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

36

### BRAISED SHORT RIBS

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

42

### COSTALETTA ALLA PARMIGIANA

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

54

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

### CREATE YOUR VEGGIE LOVERS PLATE

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

29

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.