CALAMARI FRITTO MISTO 19
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 SALSIACCA 18
ITALIAN SAUSAGES WITH BROCCOLI RABE, GARLIC AND EVOO

POLPETTE con BURRATA 18
MEATBALLS, BURRATA CREAM, TOMATO SAUCE, GRILLED BREAD AND BASIL

EGGPLANT ROLLATINI 24
STUFFED WITH GARLIC, SPINACH & CHEESES TOPPED WITH D.O.P. SAN MARZANO TOMATOES FRESH BASIL AND MOZZARELLA

BRUXELLES AND PANCETTA 18
BRUSSEL SPROUTS WITH PANCETTA IN A GINGER / SOY REDUCTION

~INSALATE~

w/ CHICKEN 34 - SALMON 36 - SHRIMP 36 ~

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 PESO GENOVESE 32
FUSILLI WITH GULF SHRIMP TOSS IN OUR FRESHLY MADE PESTO SAUCE, SUNRIED TOMATOES AND A TOUCH OF CREAM

LINGUINI AMALFITANA 38
CLAMS, MUSSELS, CALAMARI, SHRIMP, FRESH CUCHE, GARLIC, EXTRA VIGIL OLIVE OIL, SAN MARZANO TOMATO SAUCE

LINGUINI VONGOLE 32
BABY CLAMS, GARLICO, EVOO, GRAPE TOMATOES AND WHITE WINE

RIGATONI con BROCCOLI e SALSIACCA 28
ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EVOO

PAPPARDELLE BOLOGNESE 29
WIDE NOODLE PASTA, D.O.P. SAN MARZANO TOMATO SAUCE, STEAMED WITH 100% GRASS - FED GROUND BEEF

LOBSTER RAVIOLI 38
FRESH-MADE PUFFYLOBSTER MEAT RAVIOLI, SAUTEED MUSSELS, FRESH TOMATO, ORGANIC SPINACH, WHITE WINE GARLIC SAUCE

RIGATONI POMODORO 24
RIGATONI TOSS WITH D.O.P. SAN MARZANO TOMATO SAUCE, GARLIC AND FRESH BASIL OR SERVED WITH MEATBALLS

~FRESH VEGETABLES~

- ASPARAGUS SPEARS 9.5 - BRUSSEL SPROUTS 9.5 - BEEFSTEAK TOMATO 9.5
- FUNGI TRIFOLATI 9.5 - SEASONAL VEGETABLE 9.5 - BROCCOLI RABE 9.5
- BROWN RICE 9.5 - MARSACAPONE POLENTA 9.5 - POTATO DEL GIORNO 9.5

~DEL MAR~

SNAPPER FRANCESE 36
LOCAL SNAPPER FLESH 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 TRIP-COLORED PEPPERS OVER SOFT MARSACAPONE CHEESE POLENTA

SCAMPO DI GRANCHIO 56
COLOSI MEDITERRANEAN SHRIMP STUFFED WITH LUMP CRAB MEAT, BAKED IN A LEMON/WHEAT WINE, SEASONAL VEGETABLE AND BROWN RICE

PAN SEARED DIVER SCALLOPS 50
SERVED WITH SAUTEED ORGANIC SPINACH, CANNELLINI BEANS AND SUNRIED TOMATOS WITH MEYER LEMON INFUSED OLIVE OIL

GINGER & SOY GLAZED SALMON 36
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

TUNA POKE BOWL 29
SUSHI GRADE TUNA "POKE STYLE" OVER VEGETABLE SLAW, AVOCADO, WHOLE GRAIN RICE, CUCUMBER, CHICK PEAS, CRISPY WONTON AND SESAME PONZO DRESSING

~DA TERRA~

BLACK ANGUS SKIRT STEAK (ADD FUNKY TRIFOLATI 52) 42
DRY RIB GRILLED AND SERVED WITH POTATO DEL GIORNO AND SEASONAL VEGETABLE (DO NOT CONSUME RAW/UNSQUEEZED GROUND BEEF OR AMS)

VITELLO alla MARSALA 36
SAUTEED VEAL MEALLIONS, MUSHROOMS, SHALLOTS, MARSALA WINE DEMI GLACE WITH POTATO DEL GIORNO

VITELLO alla PARMIGIANA 36
BREADED VEAL CUTLETS TOPPED WITH OUR D.O.P. SAN MARZANO TOMATO SAUCE AND MELTED MOZZARELLA CHEESE -ALSO AVAILABLE MILANESE STYLE WITH PONTANO FARMS ARUGULA, CHOPPED TOMATOES AND A CITRUS VINAIGRETTE

POLLO con PANCETTA 34
LIGHTLY BREASED BREAST OF CHICKEN TOPPED WITH OUR D.O.P. SAN MARZANO TOMATO SAUCE, PANCETTA AND MELTED MOZZARELLA

POLLO al LEMONE (ADD BUFFALO MOZZARELLA 53) 36
BONELESS BREAST OF CHICKEN, PONTANO FARMS BASIL AND FRESHLY SQUEEZED LEMON WITH ASPARAGUS AND POTATO DEL GIORNO

POLLO SCARPARIELLO 36
SAUTEED BREADED CHICKEN WITH ITALIAN SAUSAGE, PEPPERONCINI, OLIVES, POTATOES AND ROSEMARY DEMI GLACE

BRAISED SHORT RIBS 42
FOREVER BRAISED BONELESS SHORT RIBS SLOW COOKED IN A RICH RED WINE DEMI GLACE WITH MARSACAPONE POLENTA AND SAUTEED VEGETABLES

CREATE YOUR VEGGIE LOVERS PLATE 29
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.