

~ANTIPASTI~



~DEL MARE~

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 HORSE RADISH MARMALADE REDUCTION

ANTIPASTO PLATTER 19

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

BROCCOLI e SALSICCIA 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 PESTO GENOVESE 32

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

LINGUINI AMALFITANA 38

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

LINGUINI VONGOLE 32

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

RIGATONI con BROCCOLI e SALICCIA 28

ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EVOO

PAPPARDELLE BOLOGNESE 29

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

LOBSTER RAVIOLI 38

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

RIGATONI POMODORO 24

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

OR SERVED WITH MEATBALLS 31

~FRESH VEGETABLES~

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

SNAPPER FRANCESE 36

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 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 PONZU DRESSING

~DA TERRA~

BLACK ANGUS SKIRT STEAK (ADD FUNGHI TRIFOLATI \$7) 42

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

VITELLO alla MARSALA 36

SAUTEED VEAL MEDALLIONS, MUSHROOMS, SHALLOTS,
MARSALA WINE DEMI-GLAZE 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 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) 34

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

POLLO SCARPARIELLO 36

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

BRAISED SHORT RIBS 42

FOREVER BRAISED BONELESS SHORT RIBS SLOW COOKED
IN A RICH RED WINE DEMI GLAZE WITH MARSCAPONE 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.

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