



"As a teenager, Dad taught me an important lesson. 'People, rich or poor, are willing to pay a little extra for quality. It is human nature to want 'the best.' These are the people we seek as our patrons. When something is not right with food or service please bring it to our attention. ASAP"

ANTIPASTI

CALAMARI FRITTO MISTO 12
CRISPY "CENTER CUT" CALAMARI STRIPS,
ZUCCHINI AND ARUGULA WITH
D.O.P. SAN MARZANO TOMATO SAUCE

EGGPLANT ROLLATINI 13
STUFFED WITH GARLIC, SPINACH & CHEESES
TOPPED WITH D.O.P. SAN MARZANO TOMATOES
FRESH BASIL AND MELTED MOZZARELLA

INSALATA CESARE 8
CRISP ROMAINE LETTUCE,
CROUTONS, REGGIANO CHEESE
HOUSE CAESAR DRESSING
with **CHICKEN 21- SALMON 27 - SHRIMP 24**

LINGUINI AMALFITANA 29
CLAMS, MUSSELS, CALAMARI,
SHRIMP, FRESH CATCH, GARLIC,
EXTRA VIRGIN OLIVE OIL,
SAN MARZANO TOMATO SAUCE

FUSILLI SHRIMP
PESTO GENOVESE 26
FUSILLI WITH GULF SHRIMP TOSSED
IN OUR FRESHLY MADE PESTO SAUCE,
SUNDRIED TOMATOES AND
A TOUCH OF CREAM

FLORIDA SNAPPER FRANCESE 29
YELLOWTAIL SNAPPER FILET FRANCESE STYLE
SEASONAL VEGETABLE MEDLEY
HERBED RICE AND LEMON WINE SAUCE

TONNO E POMODORI 32
CHAR-GRILLED TUNA STEAK (RARE)
LOCAL BABY HEIRLOOM TOMATOES,
KALAMATA OLIVES AND HERBED BROWN RICE

VITELLO alla PARMIGIANA 28
LIGHTLY BREADED VEAL CUTLETS
TOPPED WITH OUR D.O.P.
SAN MARZANO TOMATO SAUCE
AND MELTED MOZZARELLA CHEESE
ADD HALF ORDER OF ANY PASTA
POMODORO OR GARLIC OIL
(COOKED TO ORDER) 6

POLLO PICCATA 23
BONELESS BREAST OF CHICKEN
SHALLOTS, CAPERS, LEMON,
WHITE WINE WITH ASPARAGUS
AND CHEF'S POTATO DEL GIORNO

BRODETTO DI COZZE 16
FRESH MUSSELS, GARLIC, BASIL AND EVOO
- WHITE WINE - POMODORO OR PESTO SAUCE

BRUXELLS AND PANCETTA 11
LOCAL BRUSSEL SPROUTS WITH PANCETTA
IN A GINGER / SOY REDUCTION

ZUPPA del GIORNO
SOUP OF THE DAY

INSALATE

TRADITIONAL CAPRESE 10
FRESHLY MADE MOZZARELLA,
WITH LOCAL BEEFSTEAK TOMATOES,
ARUGULA, AND BASIL INFUSED EVOO

LE PASTE

RIGATONI POMODORO 16
RIGATONI TOSSED WITH D.O.P. SAN MARZANO
TOMATO SAUCE, GARLIC AND FRESH BASIL
SERVED WITH MEATBALLS 22

PAPPARDELLE BOLOGNESE 24
WIDE NOODLE PASTA, D.O.P. SAN
MARZANO TOMATO SAUCE, STEWED
WITH 100% GRASS - FED GROUND BEEF

CHEESE RAVIOLI 21
POMODORO - PARMIGIANA CREAMA
OR PESTO GENOVESE SAUCE
sub gluten free pasta for any pastas above \$2

PESCE

SCAMPONI (M.P) ^{please}ask server
TWO BUTTERFLIED 8" COLOSSAL SHRIMP
STUFFED WITH LUMP CRAB MEAT
SERVED OVER HERBED BROWN RICE,
DRAWN BUTTER AND FRESH LEMON

CARNE

VITELLO ai FERRI (M.P) ^{please}ask server
CHARGRILLED CENTER CUT VEAL CHOP
SEASONAL VEGETABLES AND POTATO DEL GIORNO

VITELLO alla MARSALA 28
SAUTÉED VEAL MEDALLIONS, MUSHROOMS,
SHALLOTS AND MARSALA WINE DEMI-GLAZE
WITH POTATO DEL GIORNO

SPUNTINI MISTI 15
PARMIGIANO REGGIANO, MOZZARELLA,
SOPPRESSEDATA, PEPPERS, HUMMUS,
OLIVES AND TOMATO BRUSCHETTA

POLPETTE di CARNE 9
100% GRASS-FED BEEF MEATBALLS
IN SAN MARZANO TOMATO SAUCE,
RICOTTA CHEESE AND BASIL

INSALATA LUNA ROSA 9
ARUGULA, CHOPPED TOMATOES,
LEMON / OLIVE OIL DRESSING AND
SHAVED PARMIGIANO REGGIANO CHEESE
with **CHICKEN 21- SALMON 27 - SHRIMP 24**

LINGUINI VONGOLE 27
LITTLE NECK & BABY CLAMS,
SAUTÉED WITH GARLIC,
EXTRA VIRGIN OLIVE OIL,
GRAPE TOMATOES AND WHITE WINE

RADIATORE
GORGONZOLA E FUNGHI 24
RADIATORE PASTA
WITH MUSHROOMS AND
CARAVAGGIO GORGONZOLA
CHEESE SAUCE

CAPELANTE PROVENCALE 34
PAN SEARED DIVER SCALLOPS, TOMATOES,
MUSHROOMS, GARLIC, IN A WHITE WINE
SERVED WITH HERBED BROWN RICE

SALMONE ai FERRI 27
HERB BASTED ATLANTIC SALMON
SEASONAL VEGETABLES
AND SOFT POLENTA

POLLO con PANCETTA 24
LIGHTLY BREADED BREAST OF CHICKEN
TOPPED WITH OUR D.O.P.
SAN MARZANO TOMATO SAUCE,
PANCETTA AND MELTED MOZZARELLA
ADD HALF ORDER OF ANY PASTA
POMODORO OR GARLIC OIL
(COOKED TO ORDER) 6

FILETTO PEPE BIANCO 32
FILET MIGNON MEDALLIONS
SWEET CHERRY PEPPER SAUCE
SOFT POLENTA AND ASPARAGUS

CREATE YOUR OWN VEGGIE LOVERS PLATE 24

CHOICE OF 4 SIDES FROM FRESH VEGETABLES
FRESH VEGETABLES

TODAY'S POTATO 7 - SOFT POLENTA 7 - BROWN RICE 7 - STEAMED BROCCOLI 7
GARLIC SPINACH 7 - ZUCCHINI FRITTI 7 - ASPARAGUS SPEARS 7 - BEEFSTEAK TOMATO 7 - BRUSSEL SPROUTS 7

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

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