



## FORMAGGI & SALUMI

PECORINO, MANCHEGO, PROSCIUTTO DI PARMA & SORPRESATA

Cheese is served with brandy-soaked **black cherries & honey walnuts.**

\$18

PARMIGIANO REGGIANO & OLIVES

\$16

## INSALATE

ENDIVE SALAD with Gorgonzola Cheese, Walnuts & Balsamic Vinaigrette

\$12

SPINACH SALAD with Roasted Peppers, Prosciutto and Manchego

\$14

MIXED GREEN FRUIT SALAD with Berries, Orange & Almonds in a Strawberry Vinaigrette

\$12

CAESAR SALAD

\$11

## ANTIPASTI

BAKED STUFFED MUSHROOMS with Ricotta and Sundried Tomatoes in a Basil Tomato Sauce

\$12

ASPARAGUS, TOMATOES & PROSCIUTTO DI PARMA

\$14

BEEF CARPACCIO: Lemon Vinaigrette, Rucola & Shaved Parmesan

\$15

MOZZARELLA CAPRESE: Mozzarella di Bufalo & Tomatoes

\$16

SHRIMP COCKTAIL: with Traditional Cocktail Sauce

\$19

HOMEMADE LUMP CRAB CAKE

\$16

ESCARGOTS in a Porcini Butter Sauce

\$17

CLAMS "Alfonso" in a Garlic & White Wine Sauce **or** Basil & Marinara Sauce (1doz)

\$18

## BISTECHE & TAGLI

ANGUS FILET MIGNON 10 ONZ: Choice of: Grilled, Mushroom or Port Wine Sauce

\$40

**KOBE FILET** 10 ONZ: Choice of: Grilled, Mushroom or Port Wine Sauce

\$65

FILET MIGNON SORRENTINA: with Prosciutto, Eggplant, Marinara Sauce & Gratinated Mozzarella

\$40

VEAL CHOP 16oz: Grilled or in a Light Garlic Sauce

\$39

GRILLED LAMB CHOPS in a Honey & Balsamic Reduction Sauce

\$35

GRIGLIATA MISTA DI CARNE (3 Grill Meats Assortment)

Petit Angus Filet, Medallion Veal & Lamb Chop~Served with 3 different Sauces

\$49

VEAL "PARMIGIANA" with Gratinéed Mozzarella & Marinara Sauce

\$45

VEAL SCALOPPINE in Porcini Mushrooms Sauce or Lemon Sauce  
\$33

*The Above Entrées: Spaghetti Aglio olio, Marinara or Meat Sauce  
Sautéed Spinach 7.00, Broccoli 5.50, Asparagus 7.00, Baked Potato 5.00*



**FRUTTIDI MARE & POLLA ME**

FILET OF SALMON- Honey Mustard or Siciliana  
\$29

FISH OF THE DAY: *MARKET PRICE*

SHRIMP FRA DIAVOLO in a Spicy Tomato Sauce  
\$37

JUMBO SHRIMP "PINOT GRIGIO"  
Sautéed Jumbo Shrimp with Pinot Grigio Wine, Garlic, & Fresh Tomato Sauce  
\$37

LOBSTER TAIL with Honey Truffle Sauce or Lemon Fresh Herbs  
\$55

SURF & TURF (FILET MIGNON & LOBSTER TAIL)  
\$75

CHICKEN SALTIMBOCCA: Sage Leaves & Prosciutto Sautéed in Butter and White Wine Sauce  
\$27

CHICKEN "PARMIGIANA" with Tomato Sauce & Gratinéed Mozzarella  
\$29

*The Above Entrées: Spaghetti Aglio olio, Marinara or Meat Sauce  
Sautéed Spinach 7.00, Broccoli 5.50, Asparagus 7.00, Baked Potato 5.00*

**SPECIALITÀ DELLA CASA**

**RISOTTI:**

PORCINI MUSHROOMS  
\$26

MAINE LOBSTER & CHAMPAGNE  
\$35

BEEF TENDERLION RISOTTO IN A CHIANTI SAUCE  
\$29

**HOMEMADE PASTA**

PAPPARDELLE served with Wild Boar Sausage, Porcini in Marinara Sauce  
\$26

RICOTTA CHEESE RAVIOLI in Butter Truffle & Sage or Marinara & Basil  
\$24

POTATO GNOCCHI served with Braised Kobe OXTAIL Meat  
\$26

VEAL LASAGNA  
\$26

**CLASSICS FROM ITALY**

PENNE ALLA MEDITERRANEA  
Eggplant, Black olives, Mozzarella di Buffala & Marinara Sauce.  
\$26

EGGPLANT "PARMIGIANA" with Gratinated Mozzarella & Marinara Sauce.

\$23

LINGUINE *FRESH* "CLAMS" in a White Wine Sauce.

\$29

FETTUCCHINE with JUMBO SHRIMPS, Cherry Tomatoes & Rucola

\$29

SPINACH TAGLIOLINI with PROSCIUTTO & PORCINI in a Cream Sauce

\$25

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