

~ Antipasto ~

Eggplant: Stuffed with three cheeses and served with our hearty marinara sauce.....	15.99
Prosciutto: Sliced prosciutto, fresh mozzarella, tomatoes and cucumbers drizzled with balsamic vinaigrette.....	17.99
Smoked Salmon: Thinly sliced smoked salmon layered with fresh mozzarella, fresh tomatoes and cucumbers drizzled with a lemon dill vinaigrette	17.99
Green Mussels: Served with a fresh tomato basil garlic lemon white wine sauce.....	17.99
Calamari Fra Diavolo: Calamari steak served with a spicy marinara sauce	17.99

~ Insalata ~

*Add Soup for \$4.00, Chicken Breast \$5.00, Prawns \$8.00,
Salmon \$9.00 or Scallops for \$14.00*

House Salad: Spring mix lettuce, carrots, red onions, cucumbers and mushrooms...Sm.....	6.99
	Lg11.99
Caesar: Romaine lettuce tossed with croutons in our Caesar-parmesan dressing garnished with tomato.....	12.99
Spinach Salad: Fresh spinach topped with gorgonzola cheese, red onions, mushrooms and candied walnuts, drizzled with our honey balsamic vinaigrette dressing	14.99
Greek Salad: Romaine lettuce, eggplant, Kalamata olives, cucumbers, red onions, tomatoes and feta cheese tossed in Italian vinaigrette dressing	14.99
Caprese Salad: Fresh mozzarella, tomatoes, roasted bell peppers, cucumbers, olives, capers, and croutons served with our Italian vinaigrette dressing and fresh basil	16.99
Shrimp Salad: Sautéed shrimp, artichoke hearts & sun-dried tomatoes in our white wine garlic lemon Dijon sauce served over a bed of fresh spinach	24.99

~ Pasta Tradizionale ~

All entrees are served with a complimentary soup or house salad.

*Substitute a Caesar, Spinach or Greek salad for \$7.00, Caprese \$10.00
Whole wheat pasta \$1.00, Gluten free pasta \$2.00*

Marinara: Angel hair pasta topped with our fresh basil mushroom marinara sauce.....	18.99
Alfredo: Fettuccine pasta and broccoli tossed in our creamy Alfredo sauce.....	18.99
Aglio Pomodoro: Garlic, fresh tomatoes and basil tossed with olive oil and linguine	18.99
Aglio Verdura: Fresh seasonal vegetables in a garlic and olive oil sauce with a hint of lemon, tossed with linguine.....	18.99
Ravioli: Ricotta cheese filled raviolis in our white onion herb creamy marinara sauce.....	18.99
Carbonara: Prosciutto, bacon and green onions in a creamy egg yolk sauce tossed with fettuccine pasta	21.99
Tortellini Formaggio: Cheese-filled tortellini with diced prosciutto, mushrooms and peas tossed in Alfredo sauce	21.99
Tortellini Florentine: Cheese-filled tortellini in a creamy marinara sauce with fresh spinach, zucchini and yellow squash	18.99
Meatballs: Angel hair pasta with a fresh basil mushroom marinara sauce and meatballs (Made with beef and pork)	21.99
Gnocchi: Petite potato pasta and Italian sausage, spinach, portabella mushrooms and fresh tomatoes in a parmesan cream sauce	21.99

~ Pollo ~

Cacciatore: Chicken breast pieces, olives, mushrooms, white onions, scallions, green and red bell peppers in our hearty marinara served over linguine pasta	21.99
Gorgonzola: Chicken breast pieces, fresh spinach, onions and tomatoes in a creamy marinara sauce tossed with rigatoni pasta	21.99
Pesto: Chicken breast pieces sautéed with sun-dried tomatoes, onions, fresh tomatoes, mushrooms and gorgonzola in a creamy pesto sauce tossed with fusilli pasta	21.99
Chicken Dill: Chicken breast pieces sautéed with peas and capers in our creamy lemon dill sauce tossed with bowtie pasta	21.99
Saltimbocca: Chicken breast with diced prosciutto, mozzarella cheese and a creamy demi-glace mushroom sauce, served with roasted potatoes and seasonal vegetables	21.99
Chicken Parmesan: Breaded chicken breast topped with marinara sauce, mozzarella and parmesan cheese. Served with roasted potatoes and seasonal vegetables	21.99
Chicken Piccata: Chicken breast in piccata sauce (garlic, red onions, capers, white wine, butter and lemon juice). Served with roasted potatoes and seasonal vegetables	21.99
Chicken Marsala: Pan seared chicken breast with white and portobella mushrooms in a creamy marsala sauce with bowtie pasta.....	21.99

~ Frutti di Mare ~

Frutti di Mare Verdura: Mussels, clams, prawns and scallops with green onions and vegetables in a light cream sauce served over fettuccine pasta	26.99
Frutti di Mare: Mussels, clams, prawns and scallops with white and green onions in a spicy marinara sauce served over linguine pasta	26.99
Pasta Alaina: Prawns, fresh spinach, artichoke hearts, capers, snow peas, mushrooms and sun-dried tomatoes in a garlic lemon paprika and white wine sauce tossed with fusilli.....	26.99
Pasta Gabriella: Scallops, prawns, bell peppers, mushrooms, white and green onions, pine nuts and fresh basil in a creamy marinara sauce with fusilli pasta	26.99
Jambalaya: Prawns, chicken, prosciutto, fresh mushrooms and white and green onions in our spicy Cajun sauce served over rigatoni pasta.	26.99
Putanesca: Prawns and chicken in a zesty putanesca sauce (olives, capers, white and green onions in marinara sauce) with fettuccine pasta	26.99
Scampi Classico: Prawns, scallops and mussels sautéed in a garlic white wine parsley lemon butter sauce, served with linguine pasta	26.99
Gamberi Risotto: Prawns, scallops, chopped clams, onions, and mushrooms in a saffron cream sauce with risotto rice	26.99
Calamari and Mussels Carciofi: Calamari steak, mussels, artichoke hearts, fresh tomatoes, capers, green onions and sun-dried tomatoes in a garlic, lemon, butter white wine sauce with linguine	26.99
Salmon Verde: Fresh grilled salmon filet served in a creamy pesto sauce with sun-dried tomatoes, served with roasted potatoes and seasonal vegetables	26.99
Mahi Mahi: Macadamia nut crusted Mahi Mahi served with mashed potatoes, seasonal vegetables and finished with scampi sauce	28.99
Shrimp Pesto: Prawns and sun-dried tomatoes in a creamy pesto sauce tossed with bowtie pasta	26.99
Red Clam: Chopped clams cooked in our garlic onion marinara sauce served with linguine pasta	24.99
White Clam: Chopped clams cooked in our garlic onion white wine sauce served with linguine pasta	24.99

~ Carne ~

Veal Marsala: Veal cutlets, portabella and white mushrooms sautéed in creamy Marsala wine sauce served with bowtie pasta	28.99
Veal Scaloppini: Veal cutlets in a scaloppini sauce (a demi-glace Marsala wine and mushroom sauce with a touch of marinara) served with bowtie pasta.....	28.99
Braised Lamb Shank: Served with roasted garlic mashed potatoes and seasonal vegetables, finished in a red wine demi-glace	30.99
Ribeye Steak: Grilled ribeye steak served with roasted garlic mashed potatoes and seasonal vegetables. Finished with balsamic demi-glace	40.99