

Antipasti

Frutti di Mare Freschi \$12.

Fresh oysters (3), shrimp cocktail (2) and clams (3)
served raw with fresh lemon

Capesante e Cuori di Lattuga Bagna Cauda \$12.

Jumbo scallops pan seared with grilled hearts of Romaine, dressed with
warm pancetta, vinaigrette and goat cheese

Calamari Fritti \$10.

Flour coated fried calamari with spicy marinara sauce on the side

Mozzarella di Buffala Fritta \$10.

Breaded buffalo mozzarella cheese, lightly fried and complemented
with sautéed spinach in a fresh tomato basil sauce

Carpaccio di Manzo \$13.

Thinly sliced beef tenderloin topped with baby greens and shaved
grana padano cheese, drizzled with a black truffle vinaigrette

Polpettine di Granchio \$14.

Mini crab cakes and baby greens complemented
with roasted pepper aioli

Salmon Affumicato \$10.

Thinly sliced smoked salmon, chive crème fraiche and salmon caviar

Bruschetta di Pomodoro \$5.

Grilled tuscan bread topped with marinated
fresh tomato, basil and garlic

Ostriche Gratinat \$12.

Blue point oysters baked with spinach,
parmesan cheese and breadcrumbs

Prosciutto e Insalata di Pera \$10.

Thinly sliced prosciutto di parma served with petite salad of
poached pear and baby greens dressed with a port wine vinaigrette

Antipasto Italiano \$10.

Imported Italian meats, Italian cheeses and assorted
grilled marinated vegetables

Frutti e Formaggi Freschi \$10.

Fresh fruit and assorted cheese plate

Insalata

Mozzarella Caprese \$10.

Sliced buffalo mozzarella, plum tomatoes,
fire-roasted red peppers, dressed with
extra virgin olive oil and basil

Classic Caesar \$6.

Crisp romaine, parmesan croutons with
classic Caesar dressing

Insalata Mista \$6.

Mixed greens served with sliced tomatoes, olives
and a light balsamic vinegar dressing

Insalata di Mare \$10.

Assorted shellfish marinated in lemon olive oil
served over mixed greens

Calamari Grigliati e Carciofi \$11.

Fresh grilled calamari and sliced marinated artichokes
served with baby arugola and shaved parmesan
in a lemon caper olive oil drizzle

Frutti di Mare

Capesante \$23.

Seared jumbo sea scallops served over
arugola and sun-dried tomato risotto, drizzled with
twenty-five year old balsamic vinegar

Toscana Cannellini e Gamberoni \$22.

Grilled jumbo tiger shrimp, cannellini bean ragu,
wilted baby spinach with piccata sauce

Langostini Grigliati \$27.

Mediterranean prawns marinated in olive oil,
grilled and complemented with baby greens, artichoke risotto
and grilled asparagus

Daily Fish Specials Market Price

Carne e Pollo



Vitello Caprese \$24.

Layered sautéed veal medallions, herb roasted plum tomatoes and buffalo mozzarella complemented with Marsala veal jus and wilted spinach

Saltimbocca Romana \$24.

Sautéed milk-fed veal medallions topped with prosciutto di Parma and finished with a sage and shallot scented sauce

Vitello con Funghi Porcini \$24.

Veal medallions sautéed with porcini mushrooms, shallots and fresh sage in a white wine sauce, drizzled with white truffle oil

Pollo ai Peperoni \$19.

Sautéed boneless chicken breast topped with marinated fire-roasted red peppers and mozzarella cheese, served with a Barolo wine sauce

Pollo con Funghi Selvatici \$19.

Sautéed chicken breast with exotic and domestic mushrooms, topped with mozzarella cheese and finished with a Marsala demi-glace sauce

Suprema di Pollo Griglia \$17.

Thinly pounded grilled chicken breast topped with baby arugola, artichokes and shaved parmesan in lemon olive oil

Petto d'Anatra \$24.

Sautéed duck breast, sliced over mushroom risotto, complemented with a port wine demi-glace and white truffle oil

Filletto di Manzo Rosmarino \$27.

Seared twin petite fillet encrusted with black peppercorn and fresh rosemary, served over truffle whipped potatoes, cognac Barolo wine sauce and wilted spinach

Bistecca con Funghi \$25.

Grilled sirloin steak topped with portobello mushrooms, served with tuscan herbed fries and crispy shallots

Lombata di Maiale Ripieni \$24.

Grilled fourteen-ounce pork chop stuffed with broccoli rabe, roasted peppers and sharp provolone, complemented with Madeira demi-glace

Bistecca Staggionata \$26.

Grilled rib eye steak aged 28 days

La Pasta e Riso



Capellini Granchio \$20.

Angel hair pasta folded into a sauce of jumbo lump crabmeat, San Marzano tomatoes and white wine

Ravioli D' Aragosta \$19.

Lobster-filled black ravioli served in a blush sauce with a touch of cognac

Linguini Frutti di Mare \$20.

Linguine served with Prince Edward mussels, little neck clams, tiger shrimp and fresh calamari, simmered in a garlic marinara sauce

Orrechiette con Rapini e Gamberoni \$20.

Ear-shaped pasta sautéed with broccoli rabe and tiger shrimp in garlic and oil sauce

Risotto Funghi con Olio di Tartufo \$20.

Italian Arborio rice folded into sautéed exotic and domestic mushrooms and finished with a touch of Marsala wine and alba white truffle oil

Ravioli Spinaci \$16.

Ricotta and spinach stuffed ravioli served in a fresh tomato and basil sauce

Linguini Vongole \$20.

Linguine sautéed with shell-less little neck clams, simmered with garlic, diced roma tomatoes and white wine

Risotto Aragosta e Gamberetti \$22.

Italian Arborio rice folded into rock shrimp, Maine lobster meat and peas in a tomato brandy sauce, finished with mascarpone cheese

Penne Bolognese \$18.

Pencil point pasta with ground veal, pork and beef, simmered in a San Marzano tomato and wine

Farfalle alla Vodka \$19.

Bowtie pasta with smoked salmon and red onion in a vodka cream sauce

Dolci



Assorted Dessert Cart Selection \$7.

Fresh fruit and assorted cheese plate \$10.

Coffee \$2. Cappuccino \$3. Espresso \$2.50 Hot Tea \$2.