

Small Plates

Antipasto platter (serves 2 to 4)	18.50
Oysters on the half shell	each 3.00
Grilled marinated artichoke on a bed of spring mix with a Dijon mustard aioli	15.95
Steamed clams with garlic, butter, white wine, scallions, and lemon juice	17.95
Seared blackened ahi tuna on a bed of black beans with wasabi, soy sauce, capers, olive oil, lemon juice, and Parmesan	17.75
Crab cakes on a roasted red pepper sauce and topped with a dollop of tartar aioli	16.95
Sautéed mussels, scallops, and prawns with a creamy lemon-garlic-olive oil sauce surrounding spinach	18.95
Carpaccio: Raw filet mignon with capers, marinated red onion, shredded lettuce, Parmesan, and lemon Dijon mustard aioli, drizzled with extra virgin olive oil	15.95
Roasted asparagus with garlic olive oil	9.50
Sautéed sausage, peppers, and onions	10.95
Tuscan beans with onions, cilantro, scallions, and extra virgin olive oil	8.75
Arancini (fried rice balls) with peas and mozzarella cheese on a roasted red pepper sauce	11.25
Pancetta-wrapped prawns with sautéed spinach and drizzled with a white wine cream sauce	12.95
Assorted bruschetta: (1) Diced roma tomatoes, pesto, and garlic olive oil; (2) olive tapenade; (3) avocado salsa and black beans	10.95
Fried calamari and diced prawns	15.25
Add jalapeños	2.00
Cioppino (seafood stew): Prawns, salmon, scallops, mussels, and clams in a spicy marinara sauce	15.50
Sautéed brussels sprouts with pancetta, caramelized onions, and a balsamic syrup	11.25
Roasted chicken in filo dough with brie, sun-dried tomato pesto, pine nuts, and scallions. Served on a pool of garlic cream sauce with almonds	16.25
Polenta with pancetta, capers, pine nuts, and domestic mushrooms in a Cabernet beef reduction	10.95
Baked polenta with spinach and mozzarella cheese. Topped with Parmesan cheese and fresh tomatoes	10.95
Marinated assorted olives	7.25
Eggplant rolled and stuffed with ricotta cheese over wilted spinach and radicchio, topped with melted mozzarella and basil vinaigrette	13.95
Garlic bread	8.95
With cheese	10.25
Half order of any pasta	1/2 price plus \$3.00

Calzones

Vegetable calzone: Garlic, spinach, mushrooms, roasted red peppers, red onion, fontina, ricotta cheese, and marinara sauce. Served with pasta salad	17.95
Italian calzone: Mortadella, pepperoni, salami, mozzarella, roasted red peppers, basil pesto, and marinara sauce. Served with french fries	19.25

Soups & Salads

Soup of the day or vegetable minestrone	7.95
House salad: Mixed greens with marinated diced tomatoes, cucumber, and red onion in a balsamic vinaigrette	7.95
With gorgonzola	8.50
Caesar salad or grilled romaine lettuce Caesar	8.50
With anchovies	9.50
With chicken or bay shrimp	13.95
Italian wedge: Iceberg lettuce with crumbled gorgonzola dressing and pancetta	10.50
Chopped salad: Romaine lettuce, salami, sun-dried tomatoes, avocado, roasted red peppers, kalamata olives, and croutons in a roasted tomato vinaigrette	13.95
Caprese salad: Fresh buffalo mozzarella, roma and yellow tomatoes drizzled with balsamic vinegar syrup and topped with basil pesto and extra virgin olive oil	13.95
Shellfish spinach salad with prawns, diced scampi, mussels, and sun-dried tomato pesto in a citrus vinaigrette	19.95
Roasted beet salad with gorgonzola, candied walnuts, mandarin oranges, shredded lettuce, and spring mix, with an Italian vinaigrette dressing	14.95

Dinner Entrées

Beef braciola: Thin beef steak rolled and stuffed with prosciutto, provolone cheese, spinach, Italian herbs, and a red sauce. Served with soft herb polenta and vegetables	27.25
Grilled filet mignon topped with fried onions on a Dijon mustard sauce. Served with mashed potatoes and vegetables	44.95
Grilled pork tenderloin with a blackberry burgundy wine reduction. Served with roasted red potatoes and vegetables	24.95
Braised lamb shank with diced onions, celery, and carrots. Topped with a sun-dried tomato-wild mushroom sauce. Served with soft herb polenta and vegetables	31.25
Grilled New York steak with a mushroom-green peppercorn-Cabernet reduction. Served with mashed potatoes and vegetables	34.95
Chicken saltimbocca with prosciutto, olive tapenade, and mozzarella with a lemon white wine sauce and a touch of cream. Served with risotto and vegetables	25.95
Grilled lamb chop rubbed with olive oil and spices. Served with roasted red potatoes and vegetables	28.50
Grilled fresh salmon topped with diced scallops in a lemon-dill cream sauce. Served with risotto and vegetables	27.95
Eggplant Parmesan: Lightly breaded sliced eggplant with mozzarella, Parmesan, and marinara sauce. Served with garlic-olive oil fettuccine and vegetables	21.25
Blackened fresh halibut topped with a fresh avocado shrimp salsa on a pool of lemon-white wine cream sauce. Served with risotto and vegetables	29.50
Veal Casablanca: Veal with prawns, scallops, diced scampi, mushrooms, artichoke hearts, and diced roma tomatoes in a veal fumé sauce. Served with risotto and vegetables	33.95
Seared duck breast with wild boar sausage in a pear and cranberry grappa sauce. Served with roasted red potatoes and vegetables	29.50
Vegetarian Napoleon: Polenta cakes with zucchini, squash, roasted red peppers, portabella mushroom, and mozzarella cheese over marinara sauce. Served with house salad	20.95