



**APPETIZERS**

**Calamari Fritti 15**

Flash-fried fresh calamari served with fresh pomodoro sauce

**Eggplant Rollatini 13**

Stuffed with ricotta, mozzarella, gorgonzola & parmesan, baked

**Mozzarella Caprese 12**

Fresh Mozzarella cheese and vine-ripe tomatoes, basil, olive oil

**Burrata 13**

Mozzarella, pears, heart of palm, sun-dried tomato, balsamic glaze

**Corsican Sardines 13**

Fresh filet of sardines in lemon, olive oil

**LAND & SEA**

Served with garlic mash & seasonal vegetable

**Grilled Salmon 32**

Mango salsa, tarragon sauce, tomato concassé

**Grilled Veal Chop 39**

16 oz veal chop served with wild mushroom, Bordelaise sauce

**Osso Buco Milanese 34**

Pork Shank simmered in fresh herbs and tomato broth

**Chicken Marsala 27**

Marsala wine, mix mushroom

**Roasted Long Island Duckling 38**

Extra crispy, Cassis sauce

**8 oz. Prime Top Sirloin Au Poivre 32**

Prime sirloin in a peppercorn sauce

**Chicken Francaise 27**

Chicken breast pounded thin, sautéed in chardonnay, lemon, butter

**Seafood Crepe 34**

Thin eggplant stuffed with crab meat, shrimp in creamy reggiano, baked

**Rack of Lamb 44**

Herb Dijon crust, bordelaise, a French classic

**Haddock Parisian 30**

Pan-seared, Chardonnay, lemon, garlic and butter

**SMALL SALADS** All salads are gluten free

**Classic Caesar Salad 12**

Crisp romaine, reggiano, caesar dressing

**Mixed Green Salad 10**

Mixed green, fresh tomato, mozzarella, roasted pepper, grilled vegetables

**Roman Ceasar 13**

Classic caesar topped with easy over egg, crispy pancetta, Reggiano

**PASTA** Gluten free pasta available

**Classic Bolognese 27**

Northern Italian meat sauce served with penne pasta

**Pasta Carbonara 27**

Italian pancetta, light creamy sauce served over linguine

**Lobster Ravioli 34**

Stuffed ravioli with lobster in fresh, creamy herb reduction

**Eggplant Parmesan 27**

Baked eggplant, mozzarella, pomodoro sauce, penne

**Chicken Parmesan 28**

Chicken breast coated with seasoned crumbs, mozzarella, vodka sauce, penne

**Chicken Scarpariello 27**

Sautéed in garlic and oil, with sausage, pepperoncini, lemon, linguine

**Veal Sorrentino 29**

Veal cutlet, pan-seared pomodoro with eggplant, topped with mozzarella, penne

**Frutti di Mare 39**

Scallops, shrimp, calamari, half lobster tail, simmered in tomato broth over linguine

**Grilled Shrimp and Scallops 38**

Garlic, oil, chardonnay, lemon, on a bed of angel hair pasta

**Cheese Ravioli 27**

With vodka sauce