



APPETIZERS

Calamari Fritti 13

Flash-fried fresh calamari served with fresh pomodoro sauce

Eggplant Rollatini 10

Stuffed with ricotta, mozzarella, gorgonzola & parmesan, baked

Mozzarella Caprese 10

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

Burrata 10

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

Corsican Sardines 12

Fresh filet of sardines in lemon, olive oil

LAND & SEA

Served with garlic mash & seasonal vegetable

Grilled Salmon 27

Mango salsa, tarragon sauce, tomato concassé

Grilled Veal Chop 34

16 oz veal chop served with wild mushroom, Bordelaise sauce

Osso Buco Milanese 28

Pork Shank simmered in fresh herbs and tomato broth

Chicken Marsala 25

Marsala wine, mix mushroom

Roasted Long Island Duckling 29

Extra crispy, Cassis sauce

8 oz. Prime Top Sirloin Au Poivre 28

Prime sirloin in a peppercorn sauce

Chicken Francaise 25

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

Seafood Crepe 28

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

Rack of Lamb 39

Herb Dijon crust, bordelaise, a French classic

8 oz Filet Mignon 39

Gorgonzola sauce

SMALL SALADS All salads are gluten free

Classic Caesar Salad 9

Crisp romaine, reggiano, caesar dressing

Mixed Green Salad 8

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

Roman Ceasar 11

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

PASTA Gluten free pasta available

Classic Bolognese 25

Northern Italian meat sauce served with penne pasta

Pasta Carbonara 25

Italian pancetta, light creamy sauce served over linguine

Lobster Ravioli 28

Stuffed ravioli with lobster in fresh, creamy herb reduction

Eggplant Parmesan 23

Baked eggplant, mozzarella, pomodoro sauce, penne

Chicken Parmesan 25

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

Chicken Scarpariello 25

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

Veal Sorrentino 27

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

Frutti di Mare 32

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

Grilled Shrimp and Scallops 30

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

Cheese Ravioli 25

With vodka sauce