

Dinner Menu



GF =
gluten free

APPETIZERS

CHEESE & CHARCUTERIE **GF**

Italian cured meats and cheeses paired with complimenting garnishes 19

BURRATA DI PARMA* **GF**

With prosciutto, fig jam and roasted pepper 14

MEATBALLS*

Homemade, red sauce, shaved parmesan 12

ITALIAN ARANCINI

Homemade, Italian riceballs lightly breaded and fried, stuffed with mozzarella cheese served with spicy marinara 12

CRISPY CALAMARI

Served with spicy marinara 12

BUONA VIA MUSSELS* **GF**

Sauteed with red sauce, spicy piccante sausage, bell peppers, and onions 14

CLAMS CASINO*

Top-neck clams baked with bread crumbs, fresh herbs, and bacon 16

CROSTONE

Crunchy Tuscan bread topped with ricotta-citrus-thyme spread, artichokes, tomatoes 10

VENETIAN FLATBREAD

Asiago cheese, wild mushrooms, arugula, balsamic reduction 14

RUSTICA FLATBREAD

Prosciutto, fresh mozzarella, red sauce, basil 14

SALADS & SOUPS

SOUP OF THE DAY 9

PASTA FAGIOLI SOUP 9

HOUSE SALAD **GF**

Arugula, goat cheese, apple, raspberry vinaigrette, candied walnuts 10

ARUGULA SALAD **GF**

Lemon vinaigrette, shaved parmesan cheese 9

INSALATA DI MARE **GF**

Fresh buffalo mozzarella, plum tomato, mixed greens, balsamic vinaigrette 16

CLASSIC CAESAR SALAD* **GF**

Romaine lettuce, homemade dressing, croutons, parmesan cheese 10

TOP YOUR SALAD:

Chicken 7 Salmon 14 Shrimp (3 shrimp) 9

PASTA & RISOTTO

WHITE BEAN & ASPARAGUS RAVIOLI *vegan*

sauteed vegetables and red sauce 26

LINGUINI SEAFOOD

Calamari, mussels, clams, shrimp,
light spicy red sauce 26

FETTUCCHINE BOLOGNESE

Homemade meat sauce and res sauce 26

PENNE VODKA BLUSH SAUCE

Light creamy blush sauce 19

TORTELLACCI

Large tortelloni stuffed with braised veal,
mushroom cream sauce 26

MUSHROOM RISOTTO

Arborio rice with mixed mushrooms,
fresh herbs, parmesan cheese 26

RISOTTO ARAGOSTA

Lobster risotto, arborio rice with lobster
meat, peas, creamy mascarpone 28

LOBSTER RAVIOLI

Ravioli stuffed with lobster meat in a
light basil cream sauce 24

CAPELLINI CRAB MEAT

Angel hair pasta with crab meat,
light spicy tomato sauce 26

SPINACH RAVIOLI

Ravioli stuffed with spinach and ricotta,
with tomato basil sauce 22

ADD TO YOUR PASTA:

Chicken 7 Salmon 14 Shrimp (3 shrimp) 9

GLUTEN FREE PASTA SUBSTITUTION: GF

Gluten Free Penne pasta substitution 3

ENTREES

FRESH FISH OF THE DAY*

Fresh daily fish specials *market price*

10 oz. FILET MIGNON

Finished with Barolo wine sauce 52

SHRIMP & SCALLOPS

Seared scallops and grilled shrimp finished with
balsamic reduction glaze 34

GRILLED LANGOSTINOS GF

Seafood delicacy, grilled langostinos served with
artichoke risotto & asparagus finished with
lemon vinaigrette 48

PORK CHOP

Frenched center cut, grilled topped with
sauteed shrimp, onions and roasted peppers 32

NEW YORK STRIP STEAK MARSALA

12 oz. steak, grilled & topped with
sauteed mushrooms & Marsala sauce 42

SALMON*

Pan seared with lemon, butter and capers sauce
served with potato and vegetable of the day 24

CHICKEN PEPPERS

Boneless breast of chicken, roasted peppers,
Fontina cheese, demi glace sauce 26

GRILLED CHICKEN SUPREMA GF

Served with arugula salad, artichokes,
lemon vinaigrette 24

VEAL CAPRESE

Sauteed medallions, topped with roasted plum
tomato, fresh buffalo mozzarella,
demi glace sauce 29

VEAL SHRIMP

Sauteed medallions, sauteed with
sun-dried tomatoes and shrimp 29

RAW BAR & CRUDO

OYSTERS* GF

Daily fresh selection 3.5 each

CLAMS ON THE HALF SHELL* GF

Top-neck clams served raw 2.5 each

SHRIMP COCKTAIL* GF

Colossal shrimp (3) served with house made cocktail sauce 16

CRAB COCKTAIL* GF

4 ounces of fresh crab meat served with house made cocktail sauce 18

A 1.5% convenience fee is applied when using a credit card for payment.

Cash is accepted without this fee.

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs
may increase your risk of foodborne illness.