



Starters

- Antipasto for Two** - Assorted Meats, Cheeses and Vegetables 17.99
- Mussels** - Simmered in spicy garlic white or red sauce 13.99
- Shrimp Gran Marnier** - Egg battered in a sweet Gran Marnier sauce 14.99
- Sausage** - Grilled garlic & cheese sausage served over a bed of sautéed spinach and cannellini beans 12.99
- Fried Calamari** - Rings and tentacles lightly coated and fried, served with banana peppers and dipping sauce 14.99
- Melanzana** - Breaded eggplant layered with tomato sauce and mozzarella cheese, baked and topped with a basil pesto Alfredo sauce 12.99
- Arancini** - Rice rolled, stuffed with prosciutto and cheese, breaded and fried, served atop marinara sauce 11.99
- Slow Simmered Homemade Meatballs** - Topped with ricotta cheese 10.99
- Lamb Lollipops** - Grilled and served with a rosemary jus 15.99
- House Chopped** - Romaine, tomatoes, red onion, cucumber, provolone, salami, olives, and croutons, tossed in a red wine vinaigrette 12.99
- Caprese** - Tomatoes, basil and fresh mozzarella drizzled with olive oil and balsamic glaze 11.99
- Cesare** - Romaine lettuce, homemade croutons and grated cheese with our Cesare dressing 9.99
- Misto** - Romaine lettuce, tomatoes, red onion and cucumber with a balsamic vinaigrette 9.99

Pasta

- Penne Pink** - Tomato, basil, mascarpone cheese 21.99
- Tagliatelle Bolognese** - Classic meat sauce 23.99
- Fusilli Sausage Rabe** - Sausage sautéed with broccoli rabe, roasted garlic and a hint of hot pepper 24.99
- Potato Gnocchi** - Prosciutto, caramelized onions and peas finished with mascarpone cheese 21.99
- Linguine Scampi** - Shrimp sautéed in a garlic white wine sauce 26.99
- Rigatoni Della Casa** - Sausage, peas, tomato, basil and cream 23.99
- Rigatoni Arrabbiata** - Sweet and spicy plum tomato basil sauce 20.99
- Tagliatelle Carbonara** - Pancetta, cream, black pepper and pecorino cheese 21.99
- Butternut Squash Ravioli** - Tossed in a butter and sage sauce.
- Tagliatelle Matriciana** - Caramelized onion, pancetta and a hint of hot pepper in a tomato sauce 21.99
- Rigatoni Norcina** - Sausage with a hint of hot pepper in a nutmeg cream sauce 22.99
- Wild Mushroom Ravioli** - Chicken, mushrooms, with a Madeira wine and cream sauce 25.99
- Lobster Ravioli** - Shrimp, shiitake mushrooms, plum tomatoes and cream 28.99
- Three Cheese Tortellini** - Prosciutto, caramelized onions and cream 21.99
- Risotto** - Porcini mushroom topped with beef tenderloin medallion 29.99
- Linguine Fruitti Di Mare** - Scallops, mussels, shrimp and calamari in a spicy white wine tomato sauce 35.99
- Chicken, Penne, Broccoli** - Garlic and oil or Alfredo sauce. 24.99

Classics

- Chicken Parmigiana** - Breaded topped with tomato sauce and mozzarella cheese 24.99
- Chicken & Eggplant Parmigiana** - Breaded topped with tomato sauce and mozzarella cheese 23.99
- Veal Parmigiana** - Breaded topped with tomato sauce and mozzarella cheese 27.99
- Pork Chops** - Grilled with vinegar peppers and potatoes 29.99

Entrees

Entrees are served with your choice of two sides

- Baked Haddock & Shrimp** - Topped with lemon, breadcrumb and olive oil 27.99
- Rack of Lamb** - Grilled and drizzled with a rosemary tomato au jus 35.99
- Sautéed Chicken** - Breast sautéed and topped with prosciutto and cheese served in a savory pan sauce 26.99
- Baked Scallops** - Topped with lemon, bread crumb and olive oil 34.99
- Veal Marsala** - Mushrooms sautéed in a Marsala wine sauce 29.99
- Chicken Paradiso** - Artichoke hearts and roasted peppers sautéed with mushrooms in a lemon white wine sauce 27.99
- Beef Tenderloin** - Pan seared medallions finished in a chianti wine Demi glaze 34.99
- Bone-in Rib Eye** - 14oz Black Angus dry rubbed and grilled 37.99
- Grilled Filet Mignon** - 10oz. Black Angus dry rubbed with our own seasoning 38.99
- Steak Toppers - Blue Cheese 2.50 - Red Wine Reduction 2.50 - Spinach and cheese 2.50 -

Contorni

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| <b>Russet Mashed Potatoes</b>                                     | <b>Creamy Herb Scented Polenta</b> |
| <b>Sautéed Spinach with Garlic and Olive Oil</b>                  | <b>Grilled Mixed Vegetables</b>    |
| <b>Potato Gratin with Fontina Cheese, Chives &amp; Prosciutto</b> | <b>Sautéed Mushrooms</b>           |

Splitting of entrees is discouraged for table service, but if you must, a \$6.00 splitting fee will be added to your bill, Thank your for your understanding

Please alert wait person if anybody in your party has a food allergy – Consuming undercooked or raw food can cause food borne illness