



APPETIZERS

Fried Calamari

Served with Spicy Marinara & Sweet Thai Chili Sauce 15

Burrata Bruschetta

Creamy Burrata, Served with Delicate Slices of Prosciutto and Fresh Bruschetta Topping. Accompanied by Crispy Crostini 18

SOUP & SALAD

Italian Wedding Soup

with ditalini pasta 8

Caesar

Romaine Lettuce, Croutons, Cracked Black Pepper, Parmigiano & Anchovies 8

ENTREES

Served with Your Choice of Two Sides | *No Sides

Filet Mignon

8 oz Center Cut Filet Mignon, Grilled to Perfection & Served with a Mushroom Demi-Glace 58

Seafood Cioppino*

Medley of Bay Scallops, Clams, Mussels, Calamari & Jumbo Shrimp, Served in a Slow Roasted Tomato Seafood Sauce, Served Over Spaghetti 40

Pork Osso Buco

Tender Pork Osso Buco, Slowly Braised with Wine, Herbs & Vegetable Pan Jus 35

Halibut

8 oz Pan-Seared Fresh Halibut, Served with a Lemon Beurre Blanc 42

Eggplant Parmigiano

Fried Eggplant Layered with Mozzarella, Parmigiano Custard & Marinara Sauce 25

Prosciutto Stuffed Chicken

8 oz Chicken Breast, Stuffed with Prosciutto, Roasted Tomatoes, Spinach & Fontina Cheese, Topped with a Roasted Tomato Herb Cream Sauce 32

Honey Glazed Ham

Tender Ham, Perfectly Roasted & Finished with a Sweet Honey Glaze for a Rich, Savory Flavor 26

Lamb Shank

Tender Braised Lamb Shank with Rosemary, Wine, Herbs & Vegetable Pan Jus 42

Pappardelle Bolognese*

Pappardelle Tossed in a Ragu of Pork, Beef & Veal 25

SIDES

Wild Mushroom Risotto | Roasted Vegetables | Kettle Potatoes |
Penne Marinara | Mashed Potatoes

DESSERTS

NY Style Cheesecake, Topped with a Mixed Berry Glaze & Whipped Cream 8

Tiramisu with Whipped Cream 8

Strawberry Cream Cake with Whipped Cream 8