



*fine foods  
& desserts*

D I N N E R

APPETIZERS

- MUSSELS ALLA BARBARA..... 15  
Fresh P.E.I. Mussels Steamed With  
Garlic, Fresh Tomatoes and White Wine
- CALAMARI.....15  
Crispy Fried  
Cocktail Sauce /Chili Sauce/ Fresh Lemons
- GRILLED CALAMARI.....15  
Grilled with tomato Concasse /  
Basil / Black Calamata Olives/ Served  
on Crostini
- SEAFOOD PLATTER FOR TWO.....26  
Featuring Shrimp / Calamari / Scallops /  
Clam Strips Lightly Fried
- SHRIMP COCKTAILS.....16  
Jumbo Shrimp With House Cocktail Sauce
- POLENTA WITH MUSHROOMS.....15  
Polenta With a Medley Of  
Mushrooms Topped with  
Gorgonza Cheese Sauce
- GARLIC & CHILI SHRIMP.....18  
Fresh Chopped Tomatoes In a Spicy,  
Garlic White Wine Sauce
- FRIED HAVARTI..... 14  
Our Favorite Havarti Cheese and Jalapeno  
Stuffed Agnolotti Served With Our  
Homemade Sour Cream and Herb Dip
- BRUSCHETTA.....8  
Fresh Chopped Tomato, Garlic and Basil  
Add Mozzarella Cheese.....1
- ANTIPASTO BARBARA  
Min 2 People Per person. 12  
Italian Cured Meats, Cheese, Tomato  
Bocconcini, Olives, and Marinated  
Vegetables.  
pcs Bruschetta

SALADS

- CAESAR SALAD.....8  
Romaine Lettuce Tossed in Classic  
Caesar Dressing With Toasted Fresh  
Croutons, Bacon and Parmigiano
- GRILLED VEGETABLE SALAD.....15  
Mixed Greens Topped With Warm  
Grilled Vegetables, Roasted Tomatoes  
and Goat Cheese, Tossed With Balsamic  
and Sundried Tomato Dressing
- GREEK SALAD.....11  
Romaine Lettuce With Tomatoes,  
Red Onions, Calamata Olives,  
Cucumbers and Crumbled Feta  
In an Oregano and Red Wine  
Vinegar Dressing
- HOUSE SALAD.....7  
Mixed Greens With Homemade  
Balsamic and Extra Virgin Olive Oil  
Dressing
- CAPRESE SALAD.....15  
Ripe Large Tomato With Fresh Buffalo  
Mozzarella Cheese Imported From Italy
- BOCCONCINI AND POMODORO.....12  
Ripe Tomato Slices With Bocconcini  
Cheese, Fresh Basil, Extra Virgin  
Olive Oil and a Drizzle Of Balsamic

SOUPS

- HOUSE MADE DAILY
- STRACCIATELLA.....7  
Homemade Chicken Broth With Egg and  
Parmigiano Cheese Drop
- FRENCH ONION SOUP.....9
- CHEF'S SOUP OF THE DAY.....8

PIZZA

- OUR PIZZA ARE THIN CRUST  
HAVE A TOMATO SAUCE BASE  
SPRINKLED WITH SHREDDED  
MOZZARELLA CHEESE
- GIARDINO..... 18  
Tomato Sauce, Mozzarella, a Mix of  
Grilled Vegetables Topped with  
Goat Cheese
- MARGARITA.....16  
Tomato Sauce, Mozzarella, Fresh  
Tomato Slices Topped with  
Bocconcini Cheese
- RUSTICA.....18  
Tomato Sauce, Mozzarella,  
Prosciutto, Artichokes, Black Olives,  
Mushrooms
- AMERICANA..... 16  
Tomato Sauce, Mozzarella,  
Pepperoni
- PICANTE (SPICY)..... 18  
Tomato Sauce, Mozzarella,  
Italian Cacciatore Sausage and our  
In-House Pepperoncino
- SALSICCIA.....18  
Tomato Sauce, Mozzarella,  
Sausage, Peppers, Red Onion,  
Green Olives

CHILDREN'S MENU

- PENNE WITH TOMATO SAUCE..... 8
- SPAGHETTI BOLOGNESE..... 10
- PENNE ALFREDO ..... 8
- PENNE WITH BUTTER..... 7
- CHICKEN FINGERS AND FRIES..... 10
- CHEESE PIZZA.....10

**\*\*Please advise your server of any food allergies\*\***



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D I N N E R

PASTA & RISOTTO

SPAGHETTI AND MEATBALLS.....	18
SPAGHETTI CARBONARA.....	18
The Classic, Egg, Bacon and Parmigiano	
PENNE A LA VODKA.....	18
Smoked Pancetta Bacon, Green Peppercorns, Fresh Tomatoes, Cream and a Shot of Vodka	
SPAGHETTI ALIO E OLIO.....	18
Garlic, Chili, Extra Virgin Olive Oil and Mushrooms Topped With Parmigiano	
HOMEMADE CHEESE RAVIOLI.....	16
with Alfredo Sauce or Tomato Basil Sauce	
PENNE ARRABIATA.....	18
Spicy Fresh Tomato Cacciatore Sausage and Red Peppers	
RIGATONI BOLOGNESE.....	18
Served With a Rich Minced Meat Sauce	
LINGUINE VONGOLE.....	26
Baby Clams, Tossed with Fresh Tomatoes in White Wine Sauce	
ROSOTTO OF THE DAY.....	18

GNOCCHI

Our Gnocchi are made in house	
With Bolognese Sauce.....	22
With Alfredo Sauce.....	18
With Tomato Basil.....	17

MEAT ENTREES

VITELLO AI FERRI.....	22
Grilled Veal Served With Green Salad And Vegetables	
GRILLED CHICKEN.....	20
8oz Marinated Chicken Breast, served With Green Salad and Sauteed Vegetables	
RIB EYE STEAK.....	28
8oz Grilled Rib Steak Served With Rosemary Roasted Potatoes and Vegetables	
Add Breaded Butterfly Shrimp.....	6
ANGUS STEAK .....	32
10oz Black Angus New York Strip Steak BBQ. Served with Rosemary Roasted Potatoes and Vegetables	
LAMB CHOPS.....	36
BBQ Lamb Chops Served with Garlic Mashed Potatoes and Vegetables	
VEAL OR CHICKEN PARMIGIANA.....	20
Breaded Veal or Chicken in Tomato Sauce, Topped with Mozzarella and Parmigiano Cheese Served with Side Order of Pasta	
BISTECCA AI FUNGI.....	28
8oz Rib-Eye Steak in a Peppercorn, Brandy and Mushroom Sauce Served with Mashed potatoes and Vegetables	

ROASTED RABBIT.....	26
Slow Cooked and Served with Roasted Potatoes and Vegetables	

FISH

GRILLED SALMON.....	25
Salmon Freshly Grilled with White Wine, Lemon and Mediterranean Spices, Served with Rice Pilaf and Vegetables	
CATCH OF THE DAY.....	(MARKET PRICE)
BACCALA PROVENCIALE.....	25
Baked Cod Filet on a Stack of Potato Slices, Topped with Fried Onions in a Beautiful Herbed Red Sauce with Side Salad	
BUTTERFLY BREADED SHRIMP.....	20
Served with Salad and Vegetables	

SIDES

MASHED POTATOES.....	5
RAPINI.....	9
SAUTEED MUSHROOMS.....	7
FRIES.....	5
4oz CHICKEN.....	5
EXTRA SAUCE.....	3
RICE PILAF .....	5
SIDE OF MEATBALLS.....	6

**\*\*ALL PRICES DO NOT  
INCLUDE SALES TAX\*\*  
\*\*CATERING AVAILABLE\*\***

**Parties of 8 or more will be charged an automatic gratuity of 18%  
Separate bills will also be charged and automatic gratuity of 18%**

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