



Buon Giorno (Breakfast Menu)

Served from 10:00am to 2:30pm

Bottomless Mimosa or Bloody Mary \$10.00

Orange Juice	\$2.95	Mocha	\$4.25
Mimosa	\$8.00	Cappuccino	\$3.95
Bloody Mary	\$8.00	Latte	\$3.95

Bread Basket with Preserves \$ 4 Pastries (Assorted) Daily Selection\$5

Fresh Fruit Bowl.....\$7 Bowl or \$ 4 Cup Banana Bread \$ 4

Bagels Daily selection with Cream Cheese \$5/6.00 Egg Whites Available on Request

Belgian Waffle - Topped with Mascarpone, Assorted Berries and Served with Warm Syrup..... \$12

***Bagel with Lox (Smoked Salmon) and Cream Cheese with Onions Tomatoes.....\$14**

***Frittata con Salmone - with Smoked Salmon Dill and Cream Cheese \$14**

Frittata con Salsiccia - with Homemade Spicy Sausage and Bell Peppers..... \$13

Eggs Omelet - with Spinach, Mushrooms, Tomatoes and Avocado.....\$13

***Two Eggs – with Prosciutto and a Side of Potatoes.....\$12**

***Pizza Cyclopes - Tomato Sauce, Mozzarella Cheese, Ham, and a Fresh Sunny Side Up Egg.....\$14**

***Eggs Benedict -Two Toasted Halves Sliders, Capocollo Ham, Poached Eggs, and Siena Hollandaise Sauce.....\$14**

***Steak Benedict –NY Steak, Capocollo Ham, Poached Eggs, Hollandaise Sauce Roasted Potatoes..... \$ 29.75**

***Steak & Eggs – 8 oz. NY Steak Served with Eggs.....\$28.75**

***Pinwheel & Eggs - Fresh Made Italian sausage, Topped with 2 Eggs and Potatoes\$13.75**

***Surf & Turf - Lobster Tail, Grilled Steak & Asparagus.....\$33.00**

Sides: Homemade Sausage Links \$5.50 - Potatoes \$3.50 - Bacon \$3.50 – Pinwheel Sausage \$5.50

Stuffed Avocado \$14.75

Stuffed with Homemade Tuna Salad on a Bed of Mixed Greens, Tomatoes & Creamy Italian Dressing

***Bison Burger \$18.75**

Grilled Bison Burger, Arugula, Bacon, Swiss Cheese, tomatoes, Fried eggs, blue cheese dressing Served on Freshly Baked Buns Bread

***Roast Beef Sandwich (Homemade) \$13.75**

With Mustard, Iceberg Lettuce, Tomatoes & Swiss Cheese Served on Hoagie Bread

Sicilian on Ciabatta. \$12

Capocollo, Sicilian Salami, Mortadella, Provolone Cheese, Tomato, Lettuce and Onions with Olive Oil Vinaigrette Served on Freshly Baked Ciabatta Bread

***Steak Sandwich \$15.75**

Served with Swiss cheese, Fresh Tomatoes, Arugula, Balsamic Onion Reduction and Mayo on Homemade Onion Bun

Vegetarian Sandwich \$12

Grilled Zucchini, Eggplant, Roasted Bell Peppers, Fresh Mozzarella Cheese a Delicious Pesto Sauce, Served on Freshly Baked buns Bread

Panino Al Pollo \$12.50

Grilled Marinated Chicken Breast topped with Lettuce; Tomatoes & Mayonnaise served on Toasted Ciabatta Bread

Consuming raw or undercook meat poultry seafood shellfish or eggs may increase your risk of food Bourne illness

***Undercook items - GF Gluten Free Items – V Vegan *undercook items - GF Gluten Free Items – V Vegan**



STARTERS

Zuppa Del Giorno (Market Price) or Minestrone \$7.50

Carpaccio Di Bue - Raw, Thin-Sliced Tenderloin, Dijon Mustard, Shaved Parmesan Cheese \$18.50

***Salmon and Crab Meat Cakes** –with Homemade Romano Breadcrumbs Served with Aioli Sauce \$15.75

Melanzane Parmigiana - Classic Italian Eggplant, Tomato Sauce, Mozzarella, & Parmesan Cheese \$12.00

***Buongustaio** - Assortment of Cured Meat, Imported Cheese, Marinated Veggies & Olives on Hardwood Board \$30

Calamari Frutti — Crispy Calamari Served with Spicy Homemade Marinara Sauce \$15.75

Bruschetta — Grilled Artisan Bread with Marinated Diced Tomatoes, Garlic, and Basil \$13.75

Burrata e Tomato & Rucola — Fresh imported Burrata Cheese, and Arugula Balsamic Glace & Pesto Sauce \$17.50

GF. V. Stuzzichini Petit Sampling — Marinated, Highly Selected, and Imported Assorted Olives \$4.75

INSALATE

GF.V. Spinaci — Spinach, Artichokes, Walnuts Tossed with Homemade Sweet Honey Mustard \$7 / 13

GF. Insalata Mista Mixed Greens, Pine Nuts, Bell Peppers, Shaved Dry Ricotta with Honey Balsamic Dressing \$7 / 13

Caprese- Fresh Mozzarella, Heirloom Tomatoes, Basil & Extra Virgin Olive Oil \$15.00

***Caesar**- Romaine, Parmesan Cheese & Crostini Bread, Gently Coated with Caesar Dressing \$7 /\$13

***Chopped**- Romaine, Cured Meats, Tomatoes, Garbanzo Beans & Cheeses served in Caesar dressing \$7.50 /\$13

PIZZA (GLUTEN FREE PIZZA IS AVAILABLE EXTRA \$4.25)

Cheese—Tomato Sauce & Mozzarella Cheese \$13

Cacciatore— Ground Sausage, Bell Peppers, Gorgonzola & Mozzarella Cheese, Tomato Sauce \$14.75

Pepperoni —Tomato Sauce, Mozzarella Cheese & Santa Margherita Pepperoni \$15.00

Stagioni — Tomato Sauce, Mozzarella Cheese, Artichokes, Ham, Mushrooms, and Olives \$15.00

PASTA (GLUTEN FREE PASTA IS AVAILABLE EXTRA \$4.25)

Gnocchi Al Pesto - Homemade Potato & Ricotta Dumplings Gently tossed with “Original” Pesto Sauce \$19.75

Lasagna - Layers of Pasta, Meat Sauce, Ricotta, Parmesan, & Mozzarella Cheese \$19.75

Penne alla Vodka - Prosciutto Sautéed with Vodka in a Creamy Tomato Sauce \$19

Ravioli Burro & Salvia – Cheese Ravioli served on a bed of Marinara Sauce topped with Parmesan Cheese and Brown Butter Sage \$22

Linguine Vongole — Tossed with Garlic, Chili Flakes, Olive Oil, Parsley, Fresh Clams, and White Wine \$23.75

Paccheri Contadina – Sautéed Sausage & Peppers with Fresh Herbs, Tomato Sauce & a Touch of Cream tossed with Extra-Large Tube-Shaped Pasta \$22

Fettuccini Bolognese – Fresh made Pasta with Hearty Meat Sauce \$19.75

Lobster Ravioli – Stuffed with Lobster Meat, Lightly Tossed in a Lemon Cream Sauce \$30

Tagliolini ai Frutti di Mare — Homemade Pasta Tossed with Shrimp, Lobster Meat, Scallops, Tomatoes, and Scallions in a Seafood Cream Sauce \$ 30

SPECIALITA'

Gf. Polipo alla Griglia – Chard Grilled Octopus, served with Marinated Potatoes and Olives \$25.75

Cannelloni – Stuffed with Veal Beef and pork and Chicken, Mascarpone Cheese and Parmesan Cheese, wrapped in pasta sheets Served with Cream Sauce and topped a drop of Bolognese Sauce \$22.75

Black Ink Linguini and Lobster - Black Ink Linguini Tossed with Scallops in a Spicy Fra Diavola Sauce Topped with Lobster Tail \$31

Pollo Marsala - Boneless Chicken Sautéed with Marsala & Mushroom Reduction, Potatoes & Grilled Veggies \$23.75

***Salmon alla Griglia** — Fresh Atlantic Grilled Salmon Served with Sautéed Spinach \$28.75

Veal Piccata - Sautéed with Capers, with Lemon Butter Sauce served with Potatoes & Veggies \$29

***Tagliata Di Manzo 14oz.** - Grilled & Sliced NY Steak with Gorgonzola & Demi-Glace Reduction, Polenta and Asparagus \$32

Zuppa Di Pesce — Garlic, EO, Clams, Scallops, Shrimp, Fish of the Day, and Lobster Tail in a Tomato Fish Broth \$35

***Costine D’Agnello**— Marinated and Grilled Lamb Chop Served with grilled Polenta and Asparagus \$32

G.F. European Branzino -Imported Whole Striped Bass Pan Seared, Finished in Oven Served with Lemon Caper Sauce, Roasted Potatoes and Sautéed Spinach \$37.75

***Filet Mignon** — Pan seared with Peppercorn Sauce served with Mashed Potatoes and Asparagus \$42