



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 – Cheese0 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 a 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



Lunch Specials

Greek Salad \$14

Iceberg Lettuce, Mushrooms, Kalamata Olives, Tomatoes, Red Onions, Artichokes, Bell Peppers, Pepperoncini, tossed with Creamy Italian Dressing & topped with Feta Cheese

Prima Salad \$16

Arugula, Sliced Tomatoes, Avocado, Tossed with Creamy Italian Dressing Topped with Grilled Shrimp and Crab Meat

Stuffed Avocado \$14

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

Orange Roughy Filet \$21

Pan Seared, with Crusted Parmesan Cheese & Bread Crumbs, Finished in the Oven topped with Lemon Caper Sauce & Broccoli Rabe

Salsiccia & Rapini \$17

Grilled Homemade Spicy Sausage and Sautéed Broccoli Rabe

Sandwiches

***Bison Burger – \$18.75**

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

***Steak Sandwich \$15.75**

Served Medium with Swiss Cheese Fresh Tomatoes and Arugula, Balsamic Onion Reduction and Mayo served on Homemade Onion Bread

Sicilian Sandwich \$12

Sicilian Salami, Capocollo, Mortadella, Ham, Provolone Cheese, & Tomato, Lettuce, & Onions with Olive Oil Vinaigrette served on Fresh Ciabatta Bread

Vegetarian Sandwich \$12.00

Grilled Zucchini, Eggplant, Roasted Bell Peppers, Fresh Mozzarella Cheese & a Delicious Pesto Sauce Creamy Blue cheese spread, served on Fresh Onion Bread

Panino Al Pollo \$12.50

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

***Pagnotta Sandwich \$14.75**

Toasted Pagnotta Bread Topped with Grilled Salmon, Lettuce, Tomatoes & Homemade Aioli Sauce

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 –

Chef Giancarlo Bomparola