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## STARTERS

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

**Carpaccio Di Bue** - Raw, Thin-Sliced Tenderloin, Dijon Mustard, Shaved Parmesan Cheese \$18.00

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

**V- 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

**Fritto Misto**- Fried Shrimp, Calamari, and Scallops Served with Spicy Marinara Sauce \$23.75

## INSALATE

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**Gf. Spinaci** — Spinach, Artichokes, Walnuts Tossed with Homemade Sweet Honey Mustard 7.00 / 13

**\*Prima Salad** – Arugula, Tomatoes, Avocado, tossed with Creamy Italian Dressing topped with Grilled Shrimp and Crab Meat \$16.00

**Insalata Mista** Mixed Greens, Pine Nuts, Bell Peppers, Shaved Dry Ricotta with Honey Balsamic Dressing 7.00 / 13

**Caprese**- Fresh Mozzarella, Heirloom Tomatoes, Basil & Extra Virgin Olive Oil \$15

**\*Caesar**- Romaine, Parmesan Cheese & Crostini Bread, Gently Coated with Caesar Dressing \$7.00 / \$13

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

**PIZZA** (GLUTEN FREE PIZZA IS AVAILABLE EXTRA (\$4.50))

**Cheese**—Tomato Sauce & Mozzarella Cheese \$13.75

**Cacciatore**— Ground Sausage, Bell Peppers, Gorgonzola & Mozzarella Cheese, Tomato Sauce \$15

**Pepperoni** —Tomato Sauce, Mozzarella Cheese & Santa Margherita Pepperoni \$16.00

**Stagioni** — Tomato Sauce, Mozzarella Cheese, Artichokes, Ham, Mushrooms, and Olives \$16.00

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

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

**Ravioli Burro & Salvia** – Cheese Ravioli served on a bed of Marinara Sauce, 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'

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**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 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 Mash Potatoes & Grilled Veggies \$29

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

**Gf. Zuppa Di Pesce** — Garlic, EO, Clams, Scallops, Shrimp, Fish of the Day, and Lobster Tail in a Tomato Fish Fume' \$35

**\*Costine D'Agnello**— Marinated and Grilled Lamb Chop Served with Polenta and Asparagus \$30

**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

*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 Items*