

Appetizers

POLENTA PORCINI	Grilled with Porcini Mushrooms and Gorgonzola	12
POLENTA CASARECCIA	Grilled with Sausage, Mushrooms, Peppers, and Onions	12
BRUSCHETTA	Fresh Tomatoes, Garlic, Basil, and Parma Cheese over Crostini	10
HOUSE APPETIZER FOR 2	Prosciutto, Mortadella, Soppresata, Bruschetta & Caprese	20
PROSCIUTTO DI PARMA	Imported Italian Ham Served with Melon (in Season)	15
CARPACCIO	Thin Sliced Beef, Parma Cheese, Capers, Arugula, and a Lemon Oil Drizzle	14
STEAMED CLAMS	Garlic, Wine, Olive Oil and Light Tomato Broth	16
MOZZARELLA CAPRESE	Fresh Mozzarella with Tomato, Basil, Oregano & Olive Oil	12
CALAMARI FRITTI	Classic Fried Calamari with a Spicy Marinara Dipping Sauce	14
GAMBERI CON PANCETTA	Grilled Shrimp wrapped in Pancetta with a Balsamic Glaze	16

Soup & Accompany Salads

ZUPPA DEL GIORNO	Soup of the Day	Cup 6	Bowl 8	
INSALATA DELLA CASA	Mixed Greens with House Made Balsamic Vinaigrette			7
INSALATA DI CESARE	Romaine with House Made Caesar Dressing & Shaved Parma Cheese			9
INSALATA MEDITERRANEA	Mixed Greens, Feta, Kalamata Olives, Red Onion, Tomato & House Made Lemon Vinaigrette			10
SPINACH SALAD	Sliced Apples, Candied Walnuts, Gorgonzola Crumbles & House Made Honey Balsamic Vinaigrette			10
GOAT CHEESE SALAD	Mixed Greens, Fried Panko Crusted Goat Cheese, Pine Nuts, Pistachio, Dried Cranberries and House Made Pomegranate Vinaigrette			12

THE 1ST BASKET OF BREAD IS ON US; ADDITIONAL BREAD IS \$1.50 PER BASKET.

Any changes or substitutions subject to additional fee.

Pasta

CAPELLINI POMODORO	Angel Hair with Fresh Tomato, Basil and Garlic	18
CAPELLINI LENA	Angel Hair, Sausage, Mushrooms and Garlic in Marinara Sauce	21
FETTUCCINE ALFREDO	Homemade Fettuccine in a Creamy Parmesan Sauce	18
Add Chicken \$6	Add Shrimp (4) \$12	
FUSILLI SORRENTO	Homemade Corkscrew Pasta, Shrimp, Scallops, Sun Dried Tomatoes Calabrese Salami and Broccoli in a Citrus Cream Sauce	25
FUSILLI ZUCCHINE E PANCETTA	Homemade Corkscrew pasta w/ Smoked Pancetta, Red Onions, Garlic, Chili Flakes and Pecorino Cheese in a Light Cream Sauce	22
LINGUINE ALLE VONGOLE	Linguine with Clams in a White Wine and Garlic Sauce	25
LINGUINE AL FRUITTI DI MARE	Assorted Seafood and Shellfish in a rich, White Wine, Garlic & Tomato Broth with Lemon Zest	32
LINGUINE CORLEONE	Sautéed Chicken, Shrimp, Spinach, Artichoke Hearts, Fresh Tomatoes, Garlic & Lightly Spicy Olive Oil	25
RIGATONI QUATRO FORMAGGI	Homemade Rigatoni Pasta, Prosciutto & Peas in a Four Cheese Cream Sauce with Parmesan, Gorgonzola, Provolone & Mozzarella	21
RIGATONI BOSCHETTO	Homemade Rigatoni Pasta with Prosciutto di Parma, Calabrese Salami, Chicken, and Mushrooms in a Light Creamy Tomato Sauce	23
SPAGHETTI CARBONARA	Spaghetti in a Rich Cream Sauce with Bacon and Parma Cheese	21
SPAGHETTI	a Classic with (2) Meatball 20 Meat Sauce 15 with Marinara Sauce 12	
MANICOTTO MEDITERRANEO	Homemade Baked Ricotta Filled Manicotti Pasta topped with Chicken, Tomato, Spinach & Olives	23
MELANZANE PARMIGIANA	Baked Eggplant w/ Marinara Sauce and Mozzarella	24
LASAGNA PASTICCATA	a Classic Baked to Perfection with Meat and Cheese	19
CANNELLONI DELLA CASA	Homemade Pasta filled with Chicken, Spinach & Ricotta baked in a Creamy Marinara Sauce	22

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Food Borne Illness

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Risotto & Gnocchi

RISOTTO PORCINI	Arborio Rice, Porcini Mushrooms and White Wine finished with Butter, Cream and Parma Cheese	24
RISOTTO AL FRUITTI DI MARE	Arborio Rice, assorted Seafood & Shellfish finished with Butter and Parma Cheese	32
GNOCCHI	Homemade Potato Dumplings with your Choice of Homemade Marinara, Creamy Pesto, Bolognese, or Gorgonzola Sauce	22
RAVIOLI CON SALSA BOLOGNESE	Meat Ravioli with a Hearty Meat Sauce	20
RAVIOLI AL PORCINI	Mushrooms Filled Ravioli in a Porcini Cream Sauce	23

Chicken

All Chicken Entrees Served with Side of Pasta and Sautéed Vegetables

POLLO MARSALA	Sautéed Chicken Breast w/ Mushrooms in a Marsala Wine Sauce	22
POLLO AL ROSMARINO	Sautéed Chicken Breast w/ Rosemary & White Wine Sauce	22
POLLO PORTOFINO	Sautéed Chicken Breast w/ Artichoke Hearts & Mushrooms in a Creamy White Wine Aurora Sauce	22
POLLO SAN REMO	Sautéed Chicken Breast w/ Artichokes and Capers in a Lemon Butter Sauce	22
POLLO PARMIGIANA	Breaded Chicken Breast Baked w/ Marinara, Fresh Mozzarella and a Drizzle of House Made Pesto	23

Veal

All Veal Entrees Served with Side of Pasta and Sautéed Vegetables

VITELLO SALTIMBOCCA	Veal Topped with Prosciutto & Fresh Sage, Sautéed in a White Wine Aurora Sauce	30
VITELLO AL PORCINI	Veal Sautéed with Porcini Mushrooms and White Wine Sauce	30
VITELLO PICCATA	Veal Sautéed w/ Capers, White Wine & Lemon Butter	30
VITELLO PORTOFINO	Veal Sautéed w/ Artichoke Hearts & Mushrooms in a Creamy White Wine Aurora Sauce	30
VITELLO PARMIGIANA	Breaded Veal w/ Marinara and Fresh Mozzarella Cheese, Topped with a Drizzle of House Made Pesto	30

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Pork

Served with Sautéed Vegetables and Garlic Mashed Potatoes

PORK CHOP SAN FERMO	Breaded Pork Chop topped with Fresh Arugula, Tomatoes, Fresh Garlic, Zesty Lemon with Basil & Capers	32
STUFFED PORK CHOP	Pork Chop stuffed with Spinach and Gorgonzola finished with a Red Wine Reduction.	32

Beef

Served with Sautéed Vegetables and Garlic Mashed Potatoes

FILETTO BALSAMICO	Pan-Seared Beef Tenderloin in a Balsamic Vinegar Reduction	40
STEAK WITH TRUFFLE FRIES	Grilled N.Y. Steak with Blue Cheese, Shallots, Portobello Mushrooms and Bourbon Cream Sauce Served w/ Truffle Fries	37

Lamb

Served with Sautéed Vegetables and Garlic Mashed Potatoes

AGNELLO	Frenched Rack of Lamb with Fresh Herbs in a Cabernet Wine Reduction	40
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Seafood Entrees

PESCE POMODORO BASILICO	Pan Seared Fresh Fish of the Day with Fresh Tomatoes Basil & Garlic in a White Wine Sauce	MP
SALMONE ALLA SORRENTINA	Pan Seared Salmon Filet, Artichoke Hearts, Mushrooms, Sun-Dried Tomatoes in a Light Wine Sauce	30
BISTECCA DI CALAMARI	Calamari Steak with Fresh and Sun-Dried Tomatoes & Garlic in an Orange-Lemon Cream Sauce over Angel Hair Pasta	22
CIOPPINO	Medley of Seafood and Shellfish with Prawns, Crabs, Scallops, Mussels, Calamari, Salmon, Tilapia, Garlic and Spices in a Rich Wine and Tomato Broth	40
GAMBERI DIAVOLA	Prawns Sautéed with Garlic and Red Onions in a Spicy Marinara Served over Angel Hair Pasta	26
SHRIMP SCAMPI	Prawns Sautéed with Garlic and White Wine in a Light Citrus Cream Sauce	28

Any changes or substitutions subject to additional fee.

Entree Salads

SCOTTATA WITH SHRIMP	Mixed Greens with Shredded Carrots, Zucchini, Corn, Mushrooms, Crispy Bacon, 3 Shrimp with House Vinaigrette and Mayo	20
SEAFOOD SALAD	Pan Seared Salmon & Shrimp, Albacore Tuna, Kalamata Olives & Tomatoes on a bed of Mixed Greens with House Vinaigrette	22
ITALIAN COBB	Grilled Chicken (or Shrimp) with Smoked Bacon, Artichoke, Hard Boiled Egg, Tomatoes, Avocado and Crumbled Gorgonzola Cheese	20
STEAK SALAD	Seared Sliced Steak, Grilled Portobello Mushroom w/ Gorgonzola, Green Beans and Tomatoes over Mixed Greens w/ a Balsamic Drizzle	22
BLACKENED SALMON CAESAR	Romaine w/ House Made Caesar Dressing, Shaved Parma Cheese and Blackened Salmon Filet (Chicken also available)	22
MARIOS ATKINS	Two House Made Meatballs with Melted Mozzarella Cheese over Arugula with Lemon Mustard Vinaigrette and Parma Cheese	18

Early Bird Dinner Specials

MONDAY - THURSDAY 5:00pm to 6:00pm
\$24.00 (Tax and Gratuity NOT included)
NO Substitutions

Minestrone Soup or House Salad w/ Balsamic Vinaigrette
Upgrade to Caesar or Spinach Salad Add \$4
Upgrade to Soup of the Day \$3

BAKED MANICOTTI MEDITERRANEO	Kalamata Olives, Fresh Tomato, Spinach & Olive Oil
CAPELLINI POMODORO	Angel Hair with Fresh Tomato, Basil and Garlic
SPAGHETTI AND MEATBALLS	A True Italian Classic served in the Traditional Style
FUSILLI ZUCCHINE E PANCETTA	Homemade Corkscrew Pasta w/ Smoked Pancetta, Red Onions, Garlic, Chili Flakes and Pecorino Cheese in a Light Cream Sauce
POLLO PICCATA	Pan-Seared Chicken Breast with Lemon-Butter Caper Wine Sauce
POLLO MARSALA	Pan-Seared Chicken Breast in a Marsala Mushroom Wine Sauce
CALAMARI STEAK	Pan-Seared Calamari Steak with Butter-Lemon-Orange Caper Sauce
TILAPIA POMODORO E BASILICO	Tilapia Filet with Fresh Tomato, Basil & Garlic in a White Wine Sauce

Any changes to the menu items may be subject to an additional fee.

No Separate Checks; we can accept up to 3 different forms of payment per check.

Large Party Gratuity (8 or more): 20%

Corkage Fee: \$20 per 750mL

Split Plate Fee: \$3.00

Cake Service Fee: \$2.00 per person