

Antipasti (Appetizers)

<i>Mozzarella in Carrozza</i> Fresh mozzarella breaded and fried served with marinara sauce.	\$ 8.95
<i>Lumache al Sapore</i> Snails sautéed with mushrooms, bacon, garlic, in a brandy white wine sauce.	\$ 10.50
<i>Cocktail di Gamberi</i> Traditional shrimp cocktail.	\$ 10.50
<i>Cozze Alla Napoletana</i> Mussels sautéed in olive oil, white wine, garlic, and marinara sauce.	\$ 10.50
<i>Calamari Alla Chef</i> Traditional fried calamari served with a light spicy marinara sauce.	\$ 10.95
<i>Antipasto Misto Italiano</i> Thin sliced cured meats and Italian cheese selection.	\$ 12.95
<i>Caprese Di Sorrento</i> Slices of fresh Buffalo mozzarella with tomatoes, basil, balsamic and olive oil.	\$ 12.95
<i>Insalata Di Cesare</i> Crisp romaine lettuce tossed with Caesar dressing and freshly baked croutons.	\$ 16.50 <i>prepared table side for two</i>
<i>Zuppa del Giorno</i> Soup of the day.	\$ 6.50

Primi Piatti di Pasta (Pasta Entrees)

<i>Fettuccine Alfredo</i> Fettuccine with parmesan cheese in a creamy sauce. Add grilled chicken or shrimp for an additional.	\$ 17.50 \$ 5.50
<i>Agnolotti di Ricotta e Spinaci</i> (Fresh made Pasta) Half moon ravioli stuffed with ricotta cheese and spinach in an olive oil, garlic, fresh tomatoes and basil sauce.	\$ 20.95
<i>Ravioli con Pollo e Formaggio</i> (Fresh made Pasta) Hexagon ravioli stuffed with grilled chicken, cheese, roasted garlic and rosemary in a beurre blanc sauce.	\$ 21.50
<i>Tortellacci di Zucca</i> (Fresh made Pasta) Jumbo tortelloni filled with butternut squash, parmesan and provolone cheese, amaretti cookies in caramelized onions in light amaretto cream sauce.	\$ 22.50
<i>Ravioli Gamberi, Capisanti e Finocchio</i> (Fresh made Pasta) Round ravioli stuffed with shrimp, scallops, fennel, roasted tomatoes and garlic in butter and sage sauce.	\$ 22.95
<i>Ravioli All'Astice</i> (Fresh made Pasta) Ravioli stuffed with lobster meat, roasted garlic in saffron dough in a light tomatoes cream sauce.	\$ 23.50

Secondi Piatti (Sea food Entrees)

<i>Linguini alle Vongole Veraci</i> Linguini with clam's, roasted garlic, white wine and light tomato sauce.	\$ 18.50
<i>Scampi Fra'diavolo</i> Sautéed shrimp in a spicy marinara garlic sauce served over fettuccini pasta.	\$ 21.95
<i>Trancio di Salmone Arrosto con Carciofi</i> Roasted salmon filet with artichoke, white wine and lemon butter sauce.	\$ 24.95
<i>Gamberi e Capisanti Portofino</i> Shrimp and scallops in a dijon mustard, garlic cream sauce over linguini.	\$ 25.50
<i>Branzino Alla Tirrena</i> Pan seared Chilean sea bass with cherry tomatoes, garlic in lemon butter sauce.	\$ 29.50

Secondi Piatti (Chicken and Veal Entrees)

<i>Pollo Piccata</i>	\$ 18.95
<i>Veal Piccata</i>	\$ 21.95
<i>Your choice of Boneless breast of chicken or Veal Scaloppini sautéed in butter, white wine, lemon and capers.</i>	
<i>Pollo al Marsala</i>	\$ 19.50
<i>Vitello al Marsala</i>	\$ 22.95
<i>Your choice of Boneless breast of chicken or Veal Scaloppini sautéed with fresh mushrooms and Marsala wine sauce.</i>	
<i>Pollo Saltimbocca</i>	\$ 21.50
<i>Vitello Saltimbocca</i>	\$ 24.50
<i>Your choice of Boneless breast of chicken or Veal Scaloppini topped with prosciutto and fresh sage in a light white wine and cream sauce.</i>	
<i>Pollo Alla Fiorentina</i>	\$ 21.50
<i>Boneless chicken breast topped with spinach and cheese sautéed in a wine tomato sauce.</i>	
<i>Pollo Mare e Monti</i>	\$ 23.50
<i>Boneless chicken breast with shrimp and scallops sautéed in an olive oil, garlic and marinara sauce served with fettuccini.</i>	
<i>Vitello Alla Toscana</i>	\$ 23.95
<i>Veal scaloppini sautéed with artichoke and sundried tomatoes in a light white wine cream sauce</i>	
<i>Vitello Parmeggiana Alla Steve</i>	\$ 24.95
<i>Breaded veal scaloppini topped with cheese and fresh tomato sauce.</i>	
<i>Vitello Arabellas</i>	\$ 26.95
<i>Veal scaloppini with shrimp and scallops sautéed in a light saffron wine sauce.</i>	
<i>Lombata Di Vitello</i>	\$ 34.95
<i>Grilled 14oz. veal chop served with a mushroom brandy cream sauce.</i>	

Secondi Piatti (Steak Entrees)

<i>Bistecca di Manzo al Carbone</i>	\$ 26.50
<i>Grilled 16oz Rib Eye steak marinated served with potatoes and vegetables. (Not a lean cut, heavily marbled for flavor)</i>	
<i>Filetto al Pepe Verde</i>	\$ 29.50
<i>9oz Filet mignon topped with brandy green peppercorns cream sauce.</i>	
<i>Filetto al Porto</i>	\$ 29.95
<i>9oz Filet mignon stuffed with gorgonzola cheese in a fine port wine glaze sauce.</i>	
<i>Steak Lady Diana</i>	\$ 31.50
<i>Two four ½ oz beef tenderloin sautéed with mushrooms, onions, garlic and butter in a red wine sauce. Prepare tableside.</i>	
<i>Terra e Mare</i>	\$ 34.95
<i>6oz Filet mignon and three crab meat stuffed shrimp in a sambuca roasted bell pepper garlic sauce.</i>	
<i>Chateaubriand</i>	\$ 33.00
<i>Prepared for two or more, grilled 20oz beef tenderloin served with mushrooms brandy sauce carved at your table.</i>	
<i>Cotolette Di Agnello Scottadito</i>	\$ 32.95
<i>Roasted lamb chops served in a red wine rosemary sauce.</i>	

Entrees served with bread, house salad and sorbet

**An extra plate charge of \$7.95 will be added for sharing entrees
that will include House Salad, Sorbet and Additional sides.**

For your convenience a twenty percent gratuity will be added to parties of five or more.