



Antipasti

BEEF CARPACCIO*	19
Thinly Sliced Tuscan Beef with Arugula, Olive Oil and Lemon	
BUFFALO MOZZARELLA	18
Prosciutto di Parma, Vine Ripe Tomato, Roasted Pepper Capers	
MEDITERRANEAN SEAFOOD SALAD	22
Lemon Vinaigrette, Frisée	
MEATBALLS	15
Fresh Ricotta, Tomato Basil Sauce	
CALAMARI AND ARTICHOKEs	18
Lightly Fried Calamari in a Spicy Sauce	
MEAT & CHEESE PLATTER (FOR 2)	22

Insalate

CAESAR*	14
Traditional	
RUCOLA	14
Baby Arugula topped with Shaved Aged Parmesan Cheese	
SEASONAL SALAD	16

Pasta Fresca

LINGUINE WITH CLAMS AND BABY SHRIMP	35
Homemade Pasta with White Wine Sauce	
SPAGHETTI AL POMODORO	27
Fresh Tomato and Basil	
RISOTTO	33
Mushrooms	
SPAGHETTINI	32
Jumbo Blue Crab, Marinara Sauce	
CAVATELLI BOLOGNESE	32
Rich Tomato Meat Sauce	
LOBSTER FRA DIAVOLO	42
Spaghetti and Lobster in a Spicy Lobster Sauce	
FOUR CHEESE RAVIOLI	32
Aurora Sauce	

Secondi

GRILLED SHRIMP	38
Cannellini Beans and Frisée	
KING SALMON WITH SAUTÉED SPINACH	31
Alaskan King Salmon Filet, Sautéed Spinach, Lemon, Caper Sauce	
RED SNAPPER PUTTANESCA	32
Fresh Tomatoes, Capers, Black Olives, Olive Oil	
ROASTED CHICKEN	32
Rosemary Potato	
CHICKEN PARMIGIANA	36
Imported Cheese and Marinara Sauce	
SHORT RIB BRACIOLA	31
Rolled Short Rib in a Light Tomato Sauce	
RIBEYE 16OZ	41
Fresh Port Wine Butter	
HANGER STEAK	34
Black Garlic, Portobello Mushrooms, Cipollini Onions	
VEAL SORRENTO	34
Medallions of Veal, Eggplant, Prosciutto, Fontina cheese	
SAUSAGE & BROCCOLI RABE	31
Garlic Tuscany Bread	

Contorni

TRUFFLE FRIES 12	STEAMED BROCCOLI 10
SAUTÉED ASPARAGUS 10	BROCCOLI RABE 10
ROASTED GARLIC MASHED POTATOES 8	

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.

*CONSUMER ADVISORY – CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS.