

STARTERS

ITALIAN WEDDING SOUP 8
SOUP OF THE DAY 9

CALAMARI FRITTI 16
Served golden brown with house
marinara and spicy tomato chutney

SAUSAGE AND PEPPERS 14
Italian sausage sautéed with green and red
peppers, onions and house marinara

STUFFED PEPPERS 16
Veal, sausage, and Fontina stuffed hot
banana peppers with marinara

MARGHERITA FLAT BREAD 15
Tomato, Mozzarella di Bufala Campana,
olive oil and fresh basil

CLASSIC FLAT BREAD 15
Pepperoni, sausage, ricotta, provolone,
mozzarella and marinara

BAKED BRUSCHETTA 13
Ciabatta bread baked with Italian cheese
blend, herb marinated tomatoes

SHRIMP SAMMY 17
Macadamia and coconut encrusted Jumbo
Gulf Shrimp, sweet chili sauce, pickled red onion

SALADS

MEDITERRANEAN SALMON 21
Grilled Clare Island Organic Salmon,
arugula, red onions, artichokes, sun dried
tomatoes and almonds with feta vinaigrette

PECAN ENCRUSTED CHICKEN 17
Cucumber, onions, strawberries, mixed greens
and honey lime vinaigrette

CLASSIC CAESAR 12
Add Chicken 15
Add Salmon 18

CAPRESE 15
Fresh mozzarella di Bufala Campana, basil and
tomato layered and finished with aged balsamic
and extra virgin olive oil

THE CLASSICS

Choice of
CHICKEN 17 or VEAL 20
Served with linguine marinara

MARSALA
Lightly floured with mushrooms in a
Marsala wine

PARMIGIANA
Breaded and layered with provolone
and marinara

PICCATA
Lightly floured, with capers, scallions and lemon
butter sauce

SIDE SUBSTITUTIONS

Linguine marinara, roasted potatoes, and broccoli can be
substituted with no additional charge. All other side sub-
stitutions will be priced a la carte.

VEAL AND CHICKEN

SINATRA 20
Milk-fed veal, lightly floured and layered with
spinach, ricotta, eggplant, provolone
and marinara

TRIVISONNO 20
Milk-fed veal medallions, breaded, with
prosciutto, fresh mozzarella, basil and roasted red
peppers in a sherry cream sauce with mushrooms

LIZA 17
Sautéed chicken encrusted with pine nuts and
Asiago in a Romano chardonnay cream sauce

LUCIANO 17
Chicken, sautéed and lightly floured with
artichoke hearts, spinach, diced tomatoes and
capers in a roasted red pepper sauce

SEAFOOD

SALMON LOCONTI 22
Clare Island Organic Salmon, blackened, over
bed of spinach, lemon butter caper sauce,
market fresh vegetables

FERENCINI 26
Jumbo Gulf shrimp, calamari, clams,
scallops in lobster chardonnay cream sauce,
tossed with linguine

HOUSE SPECIALTIES

EGGPLANT ROLLATINI 16
Golden brown eggplant with spinach, ricotta,
parmesan, provolone, and marinara, served with
linguine marinara

PENNE ALLA SICILIANA 18
Italian sausage, grilled chicken, green and red
pepper, onion, aglio e olio tossed
with penne pasta

HOMEMADE LASAGNA 16
Fresh spinach, ricotta, parmesan, Romano &
provolone layered and finished with marinara

PENNE ALLA VODKA 16
Sweet onions flamed in a spicy vodka cream
sauce, tossed with penne

LINGUINE MARINARA 18
Choice of meatball or Italian
sausage

ITALIAN MAC-N-CHEESE 16
Cavatappi in a creamy blend of Asiago,
Parmesan, Pecorino-Romano and mozzarella,
finished with crispy pancetta

DESSERT...8

TIRAMISU

CANNOLI

RASPBERRY CHEESECAKE

LEMON MOUSSE CHEESECAKE

OREO CHOCOLATE CAKE