

*To our valued guests...*

please be patient.

Due to recent hiring shortages, we may be understaffed at times. Please rest assured that our front and back of the house teams are working hard to provide you with the best service possible.

Disruptions in the global supply chain are expected to continue through 2022. Certain menu items and goods may be out of stock. We ask once again for your understanding.

Thank you for your continued support, and as always, we appreciate each and every one of you.

## ANTIPASTI

ITALIAN WEDDING SOUP 6  
SOUP OF THE DAY 7.5

## CALAMARI FRITTI 12

Served golden brown with house marinara and spicy tomato chutney

## SAUSAGE AND PEPPERS 12

Italian sausage sautéed with green and red peppers, onions and house marinara

## STUFFED PEPPERS 14

Veal, sausage and Fontina stuffed hot banana peppers with marinara

## MARGHERITA FLAT BREAD 13

Tomato, Mozzarella di Bufala Campana, olive oil and fresh basil

## CLASSIC FLAT BREAD 12

Pepperoni, sausage, ricotta, provolone, mozzarella and marinara

## BAKED BRUSCHETTA 12

Ciabatta bread baked with Italian cheese blend, herb marinated tomatoes

## SALADS

### MEDITERRANEAN SALMON 15

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

### PECAN ENCRUSTED CHICKEN 13

Cucumber, onions, strawberries, mixed greens and honey lime vinaigrette

### CLASSIC CAESAR 9

Chicken.....12  
Salmon.....14  
Filet.....16

## THE CLASSICS

Choice of

### CHICKEN 14 or VEAL 16

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

## BURGERS

### ASIAGO BURGER 14

A juicy beef patty topped with asiago, onion straws, creamy slaw on a sesame bun

## VEAL

### SINATRA 17

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

### TRIVISONNO 17

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

### LIZA 15

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

### LUCIANO 15

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

## SEAFOOD

### SALMON LOCONTI 18

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

### FERENCINI \* MARKET PRICE

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

## HOUSE SPECIALTIES

### EGGPLANT ROLLATINI 14

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

### PENNE ALLA SICILIANA 15

Italian Sausage, grilled chicken, green and red pepper, onion, spicy aglio e olio tossed with penne pasta

### HOMEMADE LASAGNA 14

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

### PENNE ALLA VODKA 13

Sweet onions flamed in a spicy vodka cream sauce, tossed with penne

### LINGUINE MARINARA 12

Served with your choice of meatball or Italian sausage 14

### ITALIAN MAC-N-CHEESE 14

Cavatappi in a creamy blend of Asiago, Parmesan, Pecorino-Romano and mozzarella, finished with crispy pancetta

## DESSERT...7

TIRAMISU

CANNOLI

CRÈME BRULEE

RASPBERRY CHEESECAKE

LEMON MOUSSE CHEESECAKE

OREO CHOCOLATE CAKE