

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.

A N T I P A S T I

CALAMARI FRITTI

Crispy calamari with our signature house marinara and spicy tomato chutney.....14

STUFFED PEPPERS

Hot banana peppers stuffed with ground veal, sausage and Fontina, over house marinara.....15

SAUSAGE AND PEPPERS

Italian sausage sautéed with green and red peppers and house marinara.....14

MARGHERITA FLAT BREAD

Tomato, fresh mozzarella, olive oil, fresh basil.....14

CLASSIC FLAT BREAD

Pepperoni, sausage, provolone, ricotta, marinara.....14

SHRIMP SAMMY

Macadamia and coconut encrusted Jumbo Gulf Shrimp, sweet chili sauce, pickled red onion.....15

BAKED BRUSCHETTA

Ciabatta bread, baked with herb marinated tomatoes, Italian cheese blend, with house marinara for dipping.....13

ITALIAN WEDDING SOUP.....6

SOUP OF THE DAY.....7

FRENCH ONION SOUP.....7.5

I N S A L A T A

CAPRESE 14

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

WEDGE 13

Crisp iceberg lettuce, diced tomatoes, red onions, cucumber, bacon, crumbled blue cheese and creamy blue cheese dressing

MEDITERRANEAN SALMON SALAD 24

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

PECAN ENCRUSTED CHICKEN SALAD 18

Mixed greens, cucumber, onions, strawberries, grilled chicken and honey lime vinaigrette

CLASSIC CAESAR....13

Chicken.....18

Salmon.....24

C L A S S I C V E A L & C H I C K E N

PARMIGIANA

Breaded, with provolone and marinara sauce
Chicken...24 Veal...28

MARSALA

Lightly floured, with fresh mushrooms in Marsala wine
Chicken...24 Veal...28

PICATTA

Lightly floured, with capers and green onions in white wine
lemon butter
Chicken...24 Veal...26

All veal and chicken dishes are served with linguine marinara

SEAFOOD

SEA BASS ALLEGA 36

Almond encrusted Chilean sea bass in a lemon butter sauce, with market fresh vegetables

CALABRESE 35

Scampi stuffed with crab meat, artichokes, grape tomatoes and spinach tossed in a spicy aglio e olio with fresh pappardelle

FERENCINI *MARKET PRICE

Shrimp, calamari, clams, and scallops in a lobster chardonnay cream sauce tossed with linguine

SCALLOP RISOTTO *MARKET PRICE

Pan seared scallops with sundried tomato risotto and spinach

SALMON LOCONTI 30

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

CLASSIC CUTS

14 oz. Center cut New York Strip Steak....Market Price

10 oz. Filet Mignon....Market Price

CHOOSE YOUR PREPARATION

Marinated and Grilled, topped with onion straws

Peppercorn encrusted, finished with dill gorgonzola cream sauce

Grilled, served with crab meat béarnaise

Classic cuts served with potato of the day

VEAL & CHICKEN

GOTTI 29

Milk-fed veal, breaded, layered with crab meat stuffing, provolone, portabella mushrooms and diced tomatoes in a sherry basil pesto sauce

SINATRA 28

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

TRIVISONNO 29

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

FRATELLO 28

Milk-fed veal, lightly floured, layered with prosciutto, eggplant and provolone, in house marinara

LIZA 25

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

LUCIANO 25

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

All veal and chicken dishes served with linguine marinara. See back page for a la carte options.

SPECIALTIES OF THE HOUSE

PENNE ALLA SICILIANA 24

Italian sausage and chicken, green peppers, roasted red peppers and onions in a spicy aglio e olio tossed with penne pasta

EGGPLANT ROLLATINI 20

Eggplant layered with spinach and ricotta and topped with provolone and marinara.

Served with a side of linguine marinara

CHICKEN CARBONARA 24

Grilled chicken, pancetta, spinach, early harvest peas and egg, with white wine butter sauce

PASTA

HOMEMADE LASAGNA 19~

Fresh spinach, ricotta, imported Parmesan-Romano and provolone, layered and finished with marinara

PENNE ALLA VODKA 19~

Sweet onions flamed in vodka with a spicy marinara cream sauce (Add meatball, sausage or grilled chicken for \$4)

LINGUINE MARINARA 18~

Served with meatball or sausage

GNOCCHI 19~

Potato dumplings sautéed with mushrooms, onions and pancetta in a garlic butter sauce

ITALIAN MAC-N-CHEESE 21~

Cavatappi with mozzarella, provolone, Parmesan, Pecorino-Romano and Asiago blended into a rich sauce, finished with crispy pancetta

WILD MUSHROOM PAPPARDELLE 21~

Mushrooms, caramelized onions, spinach and cherry tomatoes with prosciutto and salami

FETTUCCINE ALFREDO 22~

Fettuccine tossed with Alfredo, grilled chicken, artichokes and broccoli

VEGAN & GLUTEN FREE

PORTOBELLO STEAK 19~

Portobello, eggplant, zucchini, tomato, spinach and squash, stacked and drizzled with balsamic reduction

VEGAN STUFFED PEPPERS 18~

Hot banana peppers stuffed with ratatouille and quinoa, over a bed of marinara,

A LA CARTE MENU

PASTAS

HOUSE MARINARA.....5

AGLIO E OLIO.....7

ALFREDO.....8

BLUSH.....6

VODKA.....6

Choice of linguine, penne, angel hair, fettuccine or substitute gnocchi for an additional \$3

SPECIALTY SIDES

ITALIAN MAC-N-CHEESE.....9

RISOTTO OF THE DAY.....6

POTATO OF THE DAY.....6

MEAT

MEATBALL.....4

SAUSAGE.....4

GRILLED CHICKEN (3 OZ.).....4

VEGETABLES

BROCCOLI.....4

ASPARAGUS.....5

GRILLED VEGETABLES.....6

SAUTEED SPINACH.....5

VEGETABLE OF THE DAY.....4.5

ADD A HOUSE SIDE SALAD FOR \$3

DESSERT

RASPBERRY CHEESECAKE

LEMON CHEESECAKE

OREO CHOCOLATE CAKE

TIRAMISU

CANNOLIS

CRÈME BRÛLÉE

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.