



Specialita

Manicotti21.50

Homemade crepes filled with Italian cheeses, finished with marinara sauce

Eggplant Parmesan24.00

Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with pasta

Chicken Parmesan25.75

Lightly breaded chicken breast baked with provolone cheese, served with pasta marinara

Veal Parmesan29.75

Lightly breaded veal scaloppini baked with provolone cheese, served with pasta marinara

Chicken Piccata25.75

Chicken breast sautéed with lemon, butter, white wine, and capers, served with potato & vegetable

Veal Piccata29.75

Veal scaloppini sautéed with lemon, butter, white wine, and capers, served with potato & vegetable

Chicken Francese25.75

Chicken breast dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable

Veal Francese29.75

Veal scaloppini dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable

Chicken Marsala26.75

Chicken breast sautéed with Portobello and button mushrooms, Marsala wine, a touch of tomato and demi-glance, served with potato & vegetable

Veal Marsala29.75

Veal scaloppini sautéed with Portobello and button mushrooms, Marsala wine, a touch of tomato and demi-glance, served with potato & vegetable

Specialita

Chicken Cannelloni Florentine25.00

Homemade crepes filled with ground chicken, béchamel, and spinach, sauced with Marinara and Alfredo

Roast Duckling32.75

Crisp, partially boned half duckling with orange amaretto sauce, flambéed tableside with rum, served with potato & vegetable

Pork Chop Milanese29.75

14oz bone in pork chop, lightly pounded, breaded, & pan sautéed served with fresh lemon, potato & vegetable

Braised Pork Shank32.75

Slowly braised 16oz pork shank with au jus served over risotto

Lamb Chops Scottadito38.00

Grilled New Zealand rib chops served with sautéed spinach and Potato

Filet Mignon50.00

Grilled house cut 8oz prime filet mignon served with onion rings, asparagus, & potato

Add Marsala Sauce, or Gorgonzola Butter5.75

Veal Osso Bucco44.75

Slowly braised 14oz veal shank with au jus served over risotto

Veal Chop Fiorentina55.00

Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter, potato & vegetable

Veal Chop Milanese55.00

Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, potato & vegetable

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition\*  
We are not responsible for items cooked medium well or above. 20% Gratuity will be added to parties of 8 or more.

Seafood

Grouper Piccata32.75

Gulf Grouper finished with lemon, butter, white wine, and capers, served with potato & vegetable

Grouper Mediterranean32.75

Gulf Grouper over sauteed olives, onions, tomatoes, and capers with linguine pasta

Linguine with Clam Sauce26.00

Chopped baby clams sautéed in garlic, butter, white wine, and green onion over linguine pasta

Linguine with Whole Clams28.00

Little neck clams in the shell sautéed in garlic, butter, white wine, and green onion over linguine pasta

Lobster Ravioli25.50

Ravioli filled with cold water lobster and ricotta cheese, finished with Alfredo sauce

Scampi28.75

Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over linguine pasta

Seafood Capri36.00

Lobster meat, bay scallops, and shrimp sauteed in garlic, Butter, white wine and green onions over linguine

Shrimp Francese28.75

Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, finished with lemon butter, served with potato & vegetable

Salmon Piccata28.75

Atlantic salmon finished with lemon, butter, white wine, and capers, served with potato & vegetable

Pasta

Chicken Daronzio25.75

Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and penne pasta

Chicken Tetrazzini25.50

Grilled chicken breast over fettuccini Alfredo with bacon

Fettuccini Alfredo21.50

Traditional blend of cream, eggs, cheese, and a touch of nutmeg over fettuccini pasta

Lasagna25.00

Traditional layers of pasta, Italian cheeses, and meat sauce

Penne Alla Vodka24.50

Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with penne pasta

Penne Bolognese24.50

Ground beef and spicy Italian sausage simmered with marinara sauce over penne pasta

Sausage, Peppers, and Onions25.00

Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, penne pasta, & marinara sauce

Veal & Ricotta Meatballs24.00

House made meatballs over penne pasta with marinara sauce

Accompaniments

Asparagus Parmesan	9.50	Baked Apples & Raisins	8.50
Glazed Carrots	8.50	Grilled Asparagus	8.50
Sautéed Mushrooms	8.50	Risotto	8.50
Sautéed Spinach with oil & garlic	8.50	Italian Sausages (2)	12.00
Veal & Ricotta Meatballs (4)	12.50	Shared Plate Fee	6.00

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