

Starters

Carpaccio Di Filetto

Thin slices of filet with arugula, capers and parmigiano

20

Scallops Maitre d' Hotel

Bay Scallops with olive oil, garlic, cognac and lemon

15

Prosciutto San Daniele DOP con Burrata

Fresh burrata cheese served over a bed of arugula surrounded by the finest prosciutto in all of Italy

20

Mozzarella in Carrozza

Pan fried lightly breaded mozzarella cheese served with capers in a light tomato sauce

14

Salmone Affumicato

House smoked salmon with capers, goat cheese, red onion and a mustard sauce

15

Cozze alla Marinara

Mussels in a secret spicy sauce

15

Escargot

19

Calamari Fritti

with marinara sauce

15

Insalate (Salads)

Caprese

Mozzarella, tomato, white balsamic, basil, onion and olive oil

16

Tre Colori

Mixed Italian salad with our white balsamic vinaigrette

11

Gorgonzola Pere e Noci

Radicchio salad with Gorgonzola cheese, pears and walnuts
15

Cesare
Classic caesar salad made with our homemade dressing
14

Chicken & Veal

All dinner entrees served with vegetables or side of penne pasta. No substitutions.

Parmigiana
Breaded with provolone cheese and tomato sauce
25 Chicken | 28 Veal

Piccata
White wine, lemon and caper sauce
25 Chicken | 28 Veal

Marsala
Marsala wine, mushroom reduction and cheese
25 Chicken | 28 Veal

Saltimbocca
Prosciutto, white wine, mozzarella and sage
26 Chicken | 29 Veal

Chicken Brick
Citrus marinated chicken grilled under a terra-cotta brick
28

Fish & Steak

All dinner entrees served with vegetables or side of penne pasta. No substitutions.

Salmone con Prosecco
Tomato, Prosecco and white wine reduction
34

Gamberoni alla Siciliana
Jumbo shrimp, olive oil, garlic, white wine and hot pepper over linguini
36

Fish of the Day
Daily fish preparation

Mkt

Cotolette Di Agnello
Breaded lamb chops served under a bed of arugula and shaved parmesan cheese

39

Filetto ai Pepi

Center cut, USDA prime filet with garlic and fine Italian herbs

45

Garlic Steak for 2

USDA Prime porterhouse steak rubbed with our garlic and herb spices serves at least 2 people

98

Contorni (Side Dishes)

Patate Arrosto Con Parmigiano

Roasted fingerling potatoes

10

Patatine Fritte

French Fries

10

Cime di Rapa

Italian broccolini sautéed with garlic and olive oil

10

Funghi All'Italiana

Cremini mushrooms served with a cognac garlic sauce

10

Assorted Desserts

\$7.95

Espresso

\$3.50

Cappuccino

\$4.50

Coffee/Tea

\$2.95

Soda/Iced Tea/Juice

\$3.50