



ANTIPASTI

Crispy Galamod (Calamari)

Fried Calamari, Banana Peppers with Tomato and Lemon-Basil Aioli **10.95**

Cast Iron Shrimp

Jumbo Shrimp with Umbrian Olive Oil, Chopped Garlic, Capers, Lemon and Toasted Ciabatta Served in a Cast Iron Skillet **10.95**

Carpaccio di Tonno con Salmoriglio

Thinly Sliced Raw Tuna with Shaved Red Onion, Capers, Herbal-Lemon Sauce **12.95**

Bruschetta Ozio

Make Your Own - Toasted Ciabatta, Fresh Tomato-Mozzarella with Basil, Caramelized Onions with Balsamic Vinegar, Salmon Rilletta with Marinated Artichoke **9.95**

Melenzane Ripieni

Eggplant Rolls Stuffed with Mozzarella, Parmesan, Pecorino and Prosciutto Cotto with Tomato Sauce **9.50**

Salsiccia e Peperoni

Traditional Italian Sausage and Sweet Peppers Served Over Polenta **8.50**

Mozzarella Con Prosciutto

Fresh Mozzarella Wrapped in Prosciutto, Lightly Grilled with Grilled Zucchini and Grilled Knob Onions **9.95**

Burrata Fresca

Fresh Mozzarella Purse Filled with Fresh Creamy Mozzarella Curd, Served with Sliced Tomatoes, Basil and EVOO **10.95**

INSALATE

Insalata della Casa

Mixed Greens, Chopped Romaine, Shaved Red Onion, Chopped Black Olives, Grape Tomatoes, Ricotta Salata and Herb Red Wine Vinaigrette **5.95**

Caesar

Hearts of Romaine with Caesar Dressing, Shaved Parmigiano and Garlic Crostini **6.95**

Caprese

Fresh Housemade Mozzarella, Fresh Tomato, Basil, EVOO **8.95**

Beets

Roasted Red and Golden Beets, Sliced Apples, Walnuts, Crumbled Fresh Goat Cheese, Lemon and EVOO **6.95**

PASTA

Linguini Bobonato Con Parmigiano

Spooled Tableside Inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma and Fresh Basil **16.50**

Spaghetti Meatballs-Gumba Style

Rich Sunday Gravy **16.95**

Beachcomber Spaghetti

Tuna, Shrimp, Calamari, Scallops, Capers, Olives, Chili Flakes in a Light Tomato Sauce **19.50**

Orecchiette Firenze

Mild Tuscan Sausage, Baby Spinach with a Tomato Cream Sauce **15.95**

Ravioli Gamberita

Lobster, Shrimp and Scallops Filled Ravioli with Tomato Cream Sauce **19.95**

Squeeze Box Con Pollo

Radiatore with Grilled Chicken Breast, Broccoli, Red Peppers and Roasted Garlic Cream Sauce **16.50**



BISTECCA

8oz. Filet Mignon 29.95

12oz. New York Strip 27.95

12oz. Flat Iron Steak, Sliced 21.95

All Steaks served with your choice of One Side

CONTORNI

Sauteed Garlic
Spinach
Spicy Broccoli
Sliced Portobello

Roasted Mushrooms
Steamed Asparagus
Mashed Potatoes

Oven Roasted
Potatoes
Parmesan Fries
Polenta

Additional sides for \$4.50

Gluten-Free Menu Options Available Upon Request



PIATTI DELLA CASA

Anatra con Zucche e Pere

Duo of Pan Roasted Duck Breast and Duck Leg Confit with Roasted Acorn Squash, Spinach and Pear Sauce **22.95**

Porchetta

Roasted Pork Tenderloin Wrapped in Pancetta and Herbs with Garlic White Wine Sauce; Mashed Potatoes and Roasted Vegetables **20.95**

Petto di Pollo alla Parmigiana

Chicken Breast Lightly Breaded Topped with Marinara and Mozzarella Cheese, Served with a Side of Spaghetti Marinara **16.95**

Melanzane alla Parmigiana

Eggplant Parmigiana Lightly Breaded Topped with Marinara and Mozzarella Cheese, Served with Spaghetti Marinara **15.95**

Vitello alla Marsala

Veal Scaloppine with Mushrooms and Marsala Wine Sauce Over Mashed Potatoes **23.95**

Vitello Petroniana

Veal Scaloppine Topped with Prosciutto, Fresh Sage, Fontina Cheese and White Wine, Sautéed Spinach and Marinated Artichokes **23.95**

Petto di Pollo Picatta

Chicken with Sautéed Spinach, Roasted Potatoes, Capers, Lemon-Butter and Natural Juices **17.95**

Capesanti al Forno

Jumbo Sea Scallops Wrapped with Guanciale, Served with Crispy Artichokes, Tuscan Kale and Drizzle of Balsamic Reduction **24.95**

Salmone ai Ferri

Grilled Salmon with Roasted Eggplant, Green Beans, Mushrooms, Garlic, Crushed Tomatoes, Hot Chile Flakes, EVOO **19.95**

Gallina allo Spiedo

Herb Roasted Rotisserie Chicken with Roasted Potatoes, Vegetables and Natural Juices **17.95**



VALENTINE'S SPECIALS

Antipasto

Fegato Grosso d'Anatra con Mele Caramellate e Glassa di Melegnana e Vaniglia
Seared Duck Foie Gras with Caramelized Apples and Pomegranate-Vanilla-Bean Glaze 12.95

Zuppa

Crema d'Aragosta con Gamberi
Lobster Bisque with Rock Shrimp 6.95

Risotto

Risotto Rosso con Gamberi e Pancetta
**Red Beet Risotto with Sautéed Pancetta Wrapped Shrimp
Drizzle of Balsamic Vinegar Reduction 22.95**

Pesci

Orata in Porchetta
**Baked Wild Mediterranean Sea Bream Marinated with Smoked Pancetta, Rosemary, Garlic,
Fennel Seeds, Served with Polenta Fritters, Arugula, Lemon, EVOO 25.95**

Coda d'Aragosta al Vapore

**Sliced, Steamed 16 oz. Cold Water Lobster Tail
Served with your choice of Spinach alla Romana or Spicy Spaghetti Fra Diavolo 54.95**

Carne

Carne d'Agnello Arostito
**Roasted, Herb and Breadcrumb Crusted Australian Rack of Lamb
with Olive and Thyme Roasted Potatoes, Green Beans, Natural Juices 34.95**

Dolce

Fragoli Con Due Salse di Cioccolato
Long Stemmed Strawberries with White and Dark Chocolate Dipping Sauces 6.95

