# **APPETIZERS**

**BRUSCHETTA** 12

CROSTINI TOPPED WITH BRUSCHETTA MIX

CALAMARI 17

FLASH FRIED, MARINARA

**MUSSELS** 16

STEAMED ILB (SCAMPI STYLE) OR FRA DIAVOLO (SPICY RED)

**MOZZARELLA FRITTI** 12

FRIED CHEESE SERVED WITH MARINARA

**RICOTTA MEATBALLS** 14

PRIME BEEF, TOMATO SAUCE, BASIL

**SAUSAGE & PEPPERS** 16

MILD ITALIAN SAUSAGE WITH ROASTED BELL PEPPERS

#### **SOUP**

SOUP OF THE DAY 6

# **SALADS**

**HOUSE SALAD** 

S 7 L 13

MIXED GREENS, KALAMATA OLIVES, RED ONIONS, PEPPERONCINI, TOMATOES, HOMEMADE ITALIAN DRESSING

CAESAR SALAD

S 8 L 14

ROMAINE HEARTS, CAESAR DRESSING

#### **BURRATA E PROSCIUTTO** 18

PROSCIUTTO, BURRATA, TOMATOES, ONIONS, BASIL BALSAMIC REDUCTION

**SALAD TOPPINGS** GORGONZOLLA CHEESE 2, ANCHOVIES 4, CHICKEN 6 SHRIMP 8, SALMON 15

# **CREATE YOUR PASTA DISH**

### **PASTA STYLES**

#### PASTA SAUCES

ANGEL HAIR

**SPAGHETTI** 

LINGUINE

FETTUCCINE

PENNE

GNOCCHI\*

RAVIOLI\* CHEESE OR MEAT TORTELLINI\* CHEESE

GLUTEN FREE PASTA\*

ALL PASTAS MARKED WITH (\*) ADD 2

MARINARA TOMATO SAUCE 17

**BASILICA** TOMATO SAUCE, FRESH BASIL, WINE, AND GARLIC 18

**AGLIO E OLIO** OLIVE OIL AND GARLIC SAUCE 18

**ARRABBIATA SPICY TOMATO SAUCE 18** 

**BOLOGNESE** GROUND BEEF, TOMATO SAUCE, CHEESE 19

**VODKA** TOMATO SAUCE, VODKA, CREAM 18

PUTTANESCA ANCHOVIES, CAPERS, OLIVES, AND TOMATO SAUCE 18

**ALFREDO** CREAMY SAUCE 18

CREAMY PESTO GARLIC, BASIL, PARMESAN, CREAM 19

## **ADD YOUR FAVORITES**

CHICKEN 6 ITALIAN SAUSAGE 7

HOMEMADE MEATBALLS 6 (2 PIECES)

SHRIMP 8 (4 PIECES)

VEGETABLES (CHEF'S CHOICE) 3

### BAKED PASTA

MANICOTTI ROLLED PASTA STUFFED WITH ITALIAN BLEND OF CHEESES, MARINARA 19
LASAGNA BOLOGNESE (ALL BEEF) – BAKED WITH IMPORTED CHEESES 21

## **CHICKEN & VEAL**

### CHICKEN BREAST 24 | VEAL CUTLETS 28

BASIL TREE ARTICHOKE HEARTS, BABY SPINACH, SUN DRIED TOMATOES, LEMON BUTTER WHITE WINE SAUCE

FRANCHESE EGG-BATTERED, WHITE WINE, LEMON BUTTER SAUCE, OVER A BED OF SPINACH

MARSALA MUSHROOMS, MARSALA WINE SAUCE, ROASTED POTATOES

PARMESAN BREADED, MARINARA, BAKED WITH OUR BLEND OF IMPORTED CHEESES. SERVED OVER PENNE MARINARA VESUVIO ROASTED POTATOES, WHITE WINE, OLIVE OIL, GARLIC, ITALIAN HERBS AND PEAS

# STEAK | RISOTTO | SEAFOOD

#### **FILET MIGNON**

BLACK ANGUS | BALSAMIC GLAZED MUSHROOMS | 80z | VESUVIO POTATOES | GORGONZOLLA SAUCE 38

#### **RIB EYE STEAK**

BLACK ANGUS AGED RIB EYE | 16 oz | SAUTEED MUSHROOMS | VESUVIO POTATOES 42

#### **RISOTTO PAESANO**

MUSHROOMS, PEAS, PROSCIUTTO, AND CREAM  $26\,$ 

#### **ZUPPA DI PESCE**

SHRIMP, MUSSELS, SCALLOPS, CALAMARI, RED SAUCE 38

# HALIBUT LIVORNESE

TOMATOES, KALAMATA OLIVES, CAPERS, 80z, RED SAUCE, BED OF LINGUINE 36 SCALLOPS RISOTTO

#### PAN SEARED SCALLOPS, PARMESAN, AND LEMON RISOTTO, SPINACH 38

SALMON PICCATA

# SALMON 80z, CAPERS, SUNDRIED TOMATOES, LEMON BUTTER SAUCE OVER SPINACH 26 SHRIMP

SCAMPI STYLE (SEASONED BUTTER, ONIONS, EVOO, GARLIC) OR FRA DIAVOLO (SPICY RED) OVER LINGUINE 28

#### **SIDES**

ITALIAN SAUSAGE 9
PENNE MARINARA 8
PARMESAN FRIES 8
VESUVIO POTATOES (ROASTED POTATOES) 8
SAUTÉED SPINACH 10
BROCCOLINI 11

MOST DISHES CAN BE PREPARED GLUTEN- FREE. INCLUDING THE PASTA. PLEASE ASK YOUR SERVER FOR DETAILS.

NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE AND AUTOMATIC 20% GRATUITY WILL BE ADDED

ONSLIMING RAW OR LINDERCOOKED MEATS POLITRY SEAFOOD SHELLEISH OR EGGS MAY INCREASE YOUR RISK OF FOOD RORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL OF