

ANTIPASTI

Calamari

Crispy Fried Calamari, Served with Roasted Garlic Tomato Sauce 14.95 add 2.00 *Grilled or Sauteed with *GF Green Beans, Potatoes, Roasted Peppers*

Burrata *V / *GF

Soft Burrata Cheese, Oven Roasted Red and Golden Beets, Fresh Basil, Toasted Pinenuts, Pesto, E.V.O.O 16.50

Bruschetta Mista

Baked Goat Cheese, Served with Grilled Crostini, Oil Cured Olives, Diced Tomatoes and Fresh Mozzarella Cheese 15.95

Gamberi alla Picatta

Sauteed Jumbo Shrimp, E.V.O.O. Chopped Garlic, Capers, Lemon, Toasted Ciabatta 18.99

Brie al Forno

Italian Brie Baked in Puff Pastry with Amaretto-Apricot Sauce, Sliced Granny Smith Apples 15.95

Melanzane alla Parmigiana *V

Lightly Breaded Layered Eggplant Parmesan Topped with Melted Mozzarella Cheese, Tomato Basil 13.95

Salsiccia i Pepperoni *GF

Italian Sausage and Roasted Peppers, Served Over Soft Mascarpone Polenta 15.50

Arancini Ripieni *GF

Homemade Saffron Risotto Balls Filled with Italian Brie, Fontina Cheese and Peas, Over Tomato Basil Sauce, Shaved Pecorino 14.95

Salumi e Formaggi

Traditional Platter of Mixed Italian Meats and Cheeses with Dry Cherry Fig Spread and Homemade Herb Ricotta, Toasted Ciabatta 21.95

***Meats- Sopressata / Capicola
Salami / Prosciutto di Parma
***Cheeses- Gorgonzola Dolce
Smoked and Fresh Mozzarella

Margherita *V

Fresh Mozzarella, Roasted Tomatoes, Fresh Basil 14.95

Contadina

Roasted Chicken, Fontina Cheese Tomatoes, Garlic, Baby Arugula 15.50

Montanara

Fontina Cheese, Prosciutto di Parma, Mushrooms, Drizzled with Truffle Oil 17.95

Salsiccia

Provolone Cheese, Marinara Sauce, Roasted Red Peppers, Crumbled Italian Sausage 15.95

Make Any Pizza Gluten Free ~ add 1.00

INSALATE

Cesare

Hearts of Tender Romaine "A La Caesar" with Anchovies and Focaccia Crostini 8.50

Gorgonzola e Noci *GF

Field Greens, Heirloom Apples, Caramelized Walnuts with Raspberry Vinaigrette Dressing 8.95

Caprese *GF

Sliced Tomatoe, Mozzarella, Fresh Basil, Rosted Red Peppers, Balsamic Reduction 11.50

Insalata di Pesce Misto

Organic Mixed Green Salad with Grilled Shrimp, Peppercorn Encrusted Ahi Tuna, Fresh Mozzarella, Seasonal Tomatoes, Peppers, Cavier Lentils, Served in a Crispy Angel Hair Pasta Basket with Italian Vinaigrette Dressing 26.95

PASTA

Linguine con Prosciutto di Parma

Linguini Spooled Tableside Inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma, Peas, and Fresh Basil 23.95

Radiatori del Mezzadro

Radiator Shaped Pasta with Roasted Chicken Breast, Broccoli, Red Peppers and Roasted Garlic Cream Sauce 21.95

Ravioli di Mare

Homemade Tri-Colored Ravioli Filled with Smoked Scallops, Shrimp, Artichokes and Ricotta, with Roasted Cherry Tomatoes, Scampi, Basil, Tomato-Vodka Cream Sauce 26.95

Capellini con Capesanti

Angel Hair Pasta, Pan Seared Scallops, Broccoli, Fresh Diced Tomatoes, Spicy Garlic Aioli Sauce 22.50

Fettucine con Manzo

Homemade Egg Ribbon Pasta, Slowly Braised Marinated Black Angus Beef, Wild Mushrooms, Peas, Marsala Cream Sauce 25.95

Campanelle con Gamberi

Bell Shaped Pasta with Shrimp, Baby Spinach and Tomatoes, Chive Cream Sauce 23.95

Gnocchi con Filettino

Homemade Potato and Spinach Dumplings, Diced Filet of Beef, Sliced Asparagus, Wild Mushroom with Alfredo Cream Sauce 25.95

Gemelli alla Bolognese

Twisted Shaped Pasta with our Homemade Slow Cooked Bolognese Meat Sauce of Veal, Beef and Pork 21.95

Penne Estivo *V

Penne Pasta, Crushed Tomatoes, Roasted Eggplant, Red Peppers, Garlic, Basil, EVOO, Topped with Shaved Ricotta Salata 19.95

Orecchiette con Salsiccia

Little Ear Shapped Pasta with Ground Tuscan Sausage Ragu, Baby Spinach, Tomato Cream Sauce 22.95

*Gluten Free or Whole Wheat Pasta
Available Upon Request ~ add 1.00*

TUSCAN STEAK HOUSE

***Bistecca ai Ferri* *GF**

Grilled 14oz. Rib-Eye Steak Encrusted with Cracked Black Pepper served with Corn Souffle and Roasted Cherry Tomatoes 39.95

***Costoletta di Maiale Alla Saltinbocca* *GF**

Marinated 14oz Bone-In Pork Chop Stuffed with Fontina Cheese, Fresh Sage, Prosciutto and Spinach served with Mashed Potatoes and White Wine Butter Sauce 28.95

***New York ~ New York* *GF**

Grilled 14oz. Black Angus New York Strip Steak and Creamy Italian Farro, Chianti Wine Sauce 42.95

***Filetto di Manzo* *GF**

Grilled 9oz Beef Tenderlion Filet with Mascarpone Polenta and Marsala Wine Reduction 39.95

Bistecca di Manzo con Gamberi

Grilled 6oz Filet Mignon with Barolo Wine Reduction, with Baked Crabmeat Stuffed Scampi, Served Over Angel Hair Pasta, with Capers and Lemon Butter Sauce 36.95

CARNE, PESCE E POLLAME

Pollo alla Parmigiana

Breaded Chicken Breast "Parmigiana Style", Topped with Melted Provolone Cheese, Tomato Basil Sauce, Served with Spaghetti Pasta 24.95

Vitello alla Piccata

Grass Fed Thinly Sliced Veal Scalloppine with Sauteed Baby Spinach, Capers, Corn Souffle, Lemon-Butter Sauce 32.95

Tilapia con Capesante

Pan Seared Tilapia, Roasted Sea Scallops, Creamy Italian Farro, Arugula Pesto and Herb Marinated Roasted Cherry Tomatoes 28.95

***Risotto con Aragosta e Gamberi* *GF**

Organic Aged Arborio Rice with Lobster and Shrimp, Grape Tomatoes, Sliced Asparagus, Brandy Lobster - Tomato Cream Sauce 36.99

***Arista di Maiale* *GF**

Roasted Pork Tenderloin Wrapped in Prosciutto di Parma, with Herbs, Garlic White Wine Sauce, Served with Roasted Vegetables 28.95

Frutti di Mare

Shrimp, Scallops, Mussels, Calamari, Fin Fish, Simmered in White Wine, with Campanelle Pasta in a Saffron Tomato Broth 34.95

Salmone al Forno

Pan Roasted Canadian Salmon and Calamari with Sardinian Cous-Cous, and Baby Spinach served with a Spicy Tomato Sauce 29.95

***Tonno in Padella* *GF**

Pan Seared Peppercorn Encrusted Ahi Tuna served with Mascarpone Polenta, Baby Arugula and Sun-Dried Tomato Capers Relish 32.95

***Ossobuco d'Agnello* *GF**

Braised Lamb Osso Bucco, with Mascarpone Polenta, Sauteed Spinach, Chianti Red Wine Reduction 31.95

***Pollo alla Vesuvio* *GF**

Farm House Roasted Bone-In Chicken with Roasted Potatoes, Peas, Red Bell Peppers, Oregano and Garlic Pinot Grigio Sauce 24.95

Corn Souffle / Mascarpone Polenta / Roasted Potatoes / Garlic Mashed Potatoes 7.95

Grilled Asparagus / Sauteed Spinach / Spicy Broccoli / Sauteed Mushroom 6.95

*GF (Gluten-Free) *V (Vegetarian) **Dietary Restrictions Received With Enthusiasm

***Most Items Can Be Adjusted To Gluten-Free