

Antipasti



Arancini
Fried risotto balls stuffed with pepperoni and Parmesan cheese. Served with pomodoro dipping sauce. 14

Whipped Honey Ricotta
Topped with garlic confit, heirloom tomatoes, a drizzle of honey, and fresh basil. Served with toasted flatbread. 12

Calamari Fritti
With pepperoncini, peppadew, and pomodoro. 15

Shrimp Scampi Dip
Baked in creamy garlic herb butter and melted mozzarella. Served with toasted bread. 16

Meatballs
Covered in pomodoro sauce and Parmesan cheese. Served with toasted bread. 15

Bruschetta

Prosciutto
Crostini topped with ricotta, prosciutto, grilled asparagus, truffle oil, and Parmesan. 15

Tomato & Herb
Garlic, basil, ricotta, Parmesan, and balsamic reduction on crostini. 13

Flatbread Pizza

Gluten-free with cauliflower crust, +2

Prosciutto & Artichoke
Pesto, spinach, sundried tomatoes, goat cheese. 17

Giant Pepperoni
Melted mozzarella and pomodoro. 16

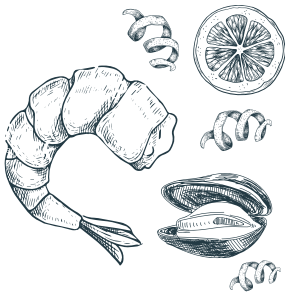
Margherita
Tomatoes, basil, pomodoro, mozzarella. 15

Chilled Seafood Tower

Serves 2 - 4

Colossal lump crab, lobster tail, shrimp cocktail, snow crab claws, and marinated mussels. 99

• Available on weekends and holidays only •



Zuppa

Lobster Bisque
Smoked paprika and crème fraîche. 9

Creamy Seafood Chowder
Shrimp, bacon, corn, onions, celery, and potatoes. 11



Sides

Smashed Potatoes 8
Grilled Asparagus 11

Rigatoni Bolognese 9
Seasonal Vegetables 8

Fettuccine Alfredo or Spaghetti Pomodoro 8
Sweet Corn & Parmesan Polenta 8

Pasta Tradizionale

Fettuccine Alfredo
Grilled chicken over fettuccine noodles tossed in a rich Alfredo cream sauce. 24

Chicken Parmesan
With pomodoro and mozzarella over capellini noodles. 26

Sausage & Peppers
Locally made rigatoni sautéed with pomodoro, garlic, onions, peppers, and char-grilled spicy Italian sausage. 22

Cheese Tortellini
Tossed with house-made bolognese, served over Alfredo, then baked with mozzarella. 21

Spaghetti & Meatballs
Capellini with meatballs, pomodoro, and Parmesan. 22

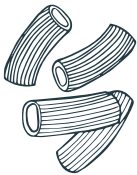
Specialita Della Casa

Chicken Piccata
Capellini tossed with pan-fried chicken, capers, shallots, lemon herb sauce, white wine, and parsley. 25

Cajun Chicken Alfredo
Locally made rigatoni, andouille sausage, grilled chicken, Cajun Alfredo sauce, peppers, and tomatoes. 25

Chicken Marsala
Capellini tossed with pan-fried chicken, mushrooms, and shallots in a rich Marsala wine sauce. 25

Lasagna
Layers upon layers of ricotta, mozzarella, house-made bolognese, Parmesan, basil, and Alfredo sauce. 24



Supplementi

Grilled Garlic Shrimp 7
Crab Oscar 18
Salmon 14

Pesce

Shrimp Scampi
Jumbo shrimp sautéed in white wine with tomatoes, shallots, and garlic herb butter. Served over capellini noodles. 29

Bruschetta Salmon
Grilled salmon, diced tomatoes, basil, mozzarella, and balsamic reduction over fresh seasonal vegetables. 28

Tuscan Shrimp Orzo
Garlic shrimp sautéed in a basil pesto sauce with sundried tomatoes and shallots. 29

Chilean Seabass
Served over creamy house-made seafood chowder with king crab, bacon, sweet corn, onions, celery, and potatoes. 49

Seafood Ravioli
Lobster-stuffed ravioli topped with shrimp, asparagus, tomatoes, and a lobster brandy sauce. 29

Carne

Mediterranean Grilled Chicken
Seasonal vegetables, asparagus, bell peppers, cherry tomatoes, artichokes, and capers. 23
Wine Pairing: Allegrini Lugana Bianco Oasi Mantellina

Oscar Filet
Beef tenderloin over grilled asparagus topped with king crab meat and hollandaise sauce. Served with smashed potatoes. 64
Wine Pairing: Prunotto Barbera d'Asti Fiulot

Ribeye
Grilled asparagus, smashed potatoes, and peppercorn sauce. 49
Wine Pairing: Allegrini Rosso Veronese Palazzo della Torre

Filet of Beef
Beef tenderloin with bordelaise, grilled asparagus, and smashed potatoes. 46
Wine Pairing: Prunotto Barbera d'Asti Fiulot

Porterhouse Steak
Grilled asparagus, chimichurri, and smashed potatoes. 81
Wine Pairing: Ciacci Piccolomini d'Aragona Brunello di Montalcino

Brown Sugar-Glazed Pork Chop
Parmesan polenta and a spinach salad with apples, cranberries, goat cheese, and pistachios. 29
Wine Pairing: Ruffino Chianti Classico Aziano

Steak & Lobster

Beef tenderloin with bordelaise, lobster tail, grilled asparagus, and smashed potatoes. 76
Wine Pairing: Prunotto Barbera d'Asti Fiulot

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