

## Antipastí

**Steamed Clams** 13.95

*Manila Clams steamed in a white wine, butter, garlic sauce*

**Italian Mezze** 14.95

*Mixed plate of cured meats, artichokes, mixed olives, peperoncinis, mushrooms & cheese*

**Shrimp Pernod** 13.95

*Tiger shrimp sautéed w/ cherry tomatoes, olives, & a pesto Pernod liqueur sauce*

**Sweet Italian Flatbread** 9.95

*Puff Pastry Square with bacon, caramelized onions, goat cheese & drizzled with honey*

**Stuffed Mushroom** 9.95

*Baked button mushrooms with crab cream cheese and herbs in a gorgonzola sauce*

**Goat Cheese Garlic Bread** 7.95

*Toasted Italian Bread with garlic, parmesan, goat cheese, oregano & fresh herbs*

**Bruschetta Trio** 7.95

*Trio of toasted bread topped with artichoke & feta, wild mushrooms & gorgonzola, quarto Formaggio*

**Olive Pesto Dip** 3.95

*Mediterranean mixed olives w/ candied walnuts, pesto, and honey balsamic & extra virgin olive oil*

**Soup of the day \$5.95**

## Insalsatí

9.95 Lg / 5.95 Sm

**Caprese**

*Fresh sliced tomatoes topped with mozzarella cheese, fresh basil & drizzled with balsamic vinaigrette*

**Beet Salad**

*Roasted beets w/ goat cheese & candied walnuts in a honey mustard dressing*

**Caesar**

*Chopped romaine hearts in a classic Caesar dressing with parmesan cheese, croutons & anchovies*

**Spinach**

*Baby spinach with glazed walnuts, apples, grapes, feta cheese with honey mustard dressing*

**Mista**

*Mixed greens in a balsamic vinaigrette with blue cheese and walnuts*

*Please note: Not all ingredients are listed. Please inform your server of any food allergies.*

*Executive Chef / Owner: Habib Eljacifi  
Managing Chef/owner Hafid Tadri*

## Seafood

Gamberi Fiore sautéed tiger shrimp with mushrooms & champagne cream dill sauce with roasted vegetables 18.95

Pescatore Clams, Mussels, Tiger Shrimp, Salmon, Halibut in a tomato lobster sauce over Linguine 19.95

Vongole Cosse Linguine with clams & mussels in a white wine, butter, dill sauce 18.95

Gamberi Linguine with tiger shrimp, crab & tomato sauce or creamy parmesan sauce 17.95

Salmon Modomio pan seared Salmon with capers, Kalamata Olives, Basil in a tomato Lobster sauce 17.95

## Pasta

Lasagna Classic meat lasagna with a bolognese sauce 17.95

Penne Gorgonzola Penne pasta with chicken breast, sun dried tomatoes, spinach in a creamy gorgonzola sauce 15.95

Carbonara with chicken, bacon, & peas in an Alfredo cream sauce 16.95

Ravioli stuffed with pumpkin & ricotta cheese with dried cranberries in a parmesan cream sauce 15.95

Marchigiana Grilled chicken breast, broccoli, mushrooms, sun dried tomatoes, spicy, garlic, parmesan, EVO sauce 15.95

Penne Pesto with sliced chicken, roasted tomatoes, spinach in creamy pesto 15.95

Bolognese with Linguine, classic meat sauce & meatballs 15.95

## Classics

*served with roasted vegetables*

Lamb Shank Braised with a lamb demi glaze & gorgonzola sauce 19.95

Osso Buco Slow Cooked Pork shank with milanese sauce 20.95

Veal Scaloppini in your choice of a Picatta or a Marsala wine sauce 17.95

Braised Short Ribs slow cooked beef short ribs drizzled with a marsala wine sauce 21.95

Grilled Chicken breast in your choice of a piccata or a marsala wine sauce 16.95

*\*Whole wheat penne & Gluten Free Pasta available upon request for \$1.00*