

Antipastí

Calamari 11.95

Grilled Calamari Steak with Caper Beurre Blanc sauce garnished with lemons & parsley

Shrimp Pernod 12.95

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

Stuffed Mushrooms 8.95

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

Labneh 9.95

Greek yogurt with Oregano, Mediterranean Olives & EVO served with grilled Pita bread

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

Minestrone - Wednesday

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 Jacifi
Managing Chef/owner Hafid Tadri*

Seafood

Gamberi Fiore sautéed tiger shrimp with mushrooms & champagne cream dill sauce with roasted vegetables 16.95

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

Swordfish grilled filet with a capers, lemon white wine sauce 17.95

Yongole Cosse Fettuccine with clams & mussels in a white wine, butter, dill sauce 17.95

Fettuccine Gamberi with tiger shrimp, crab & tomato sauce or creamy parmesan sauce 16.95

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

Pasta

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

Fettuccine Carbonara with chicken, bacon, & peas in an Alfredo cream sauce 15.95

Ravioli stuffed w/ winter squash with dried cranberries, spinach 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

Spaghetti Bolognese with classic meat sauce and meatballs 15.95

Lasagna Classic meat lasagna with a bolognese sauce 16.95

Classics

served with roasted vegetables

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

Baby Back Ribs Slow cooked pork ribs with a Bourbon BBQ sauce 19.95

Roasted Chicken Free Range Half Chicken & Green Beans 16.95

Lamb Shank Braised w/ a lamb demi glaze & gorgonzola sauce 19.95

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