

antipasti

mezze / grande

LA VERA MOZZARELLA m 13.99 g 18.99
fresh mozzarella di bufala, flown in weekly from italy,
heirloom tomatoes, fresh basil & extra virgin olive oil

OYSTER ROCKEFELLER m 10.99 g 14.99
fresh oysters baked with a sambuca infused spinach cream
sauce, crispy bacon & parmesan cheese

GRILLED CALAMARI m 11.99 g 15.99
fresh calamari, grilled & served with fresh herb corn relish

MELENZANE PARMIGIANA m 7.99 g 10.99
italian eggplant, pan-fried, covered with tomato sauce &
mozzarella cheese, baked to perfection

TUSCAN MARKET PLATTER m 13.99 g 17.99
cured italian meats, domestic & imported cheeses,
roasted vegetables and olives

MELENZANE VESUVIA grande only 9.99
diced italian eggplant, sautéed with olive oil, garlic, san
marzano tomatoes, on a bed of tuscan pita bread, topped
with goat cheese.

CARPACCIO DI MANZO TOSCANO*
thinly sliced filet mignon, baby spinach, mixed
mushrooms, shaved parmesan cheese, drizzle of
white truffle oil 15.99

CARPACCIO DI MANZO PARMA*
thinly sliced filet mignon, baby arugula, fancy capers,
shaved parmesan cheese & drizzled with dijon
mustard aioli 14.99

CALAMARI FRITTI m 10.99 g 13.99
crispy calamari flash-fried to a golden brown, served
with a duo of dipping sauces

SHRIMP ARUGULA m 13.99 g 18.99
fresh prawns in a roasted garlic sauce over arugula and
cannellini beans

ORANGINA VESUVIANA m 5.99 g 7.99
tomato and basil rice balls filled with fire roasted
peppers, mascarpone & fontina cheeses. served crispy

MEATBALL MEDITERRANEAN m 7.99 g 9.99
homemade italian meatballs, covered in marinara sauce,
topped with feta cheese. served with italian crostini

BRUSCHETTA AL POMODORINO m 4.99 g 6.99
grilled italian bread topped with marinated tomatoes, baby
arugula, shaved parmesan cheese, drizzle of aged balsamic
glaze

VONGOLE CASINO m 7.99 g 11.99
fresh medium neck clams, stuffed with seasoned
breadcrumbs, peppers, bacon, and fontina cheese.

CARPACCIO DI TONNO*
thinly sliced sushi-grade tuna encrusted with pink
peppercorns, accompanied by a fresh avocado, mesclun
salad & a citrus lemon vinaigrette 14.99

insalate

PANZANELLA
heirloom tomatoes, fresh basil, red onions,
cucumbers, oregano, extra virgin olive oil and garlic
croûtons 9.99
add fresh mozzarella 3.99

LATTUGA CON BARBABIETOLA
butter lettuce, walnuts, goat cheese, red beets &
balsamic vinaigrette 9.99

CESARE
crispy romaine lettuce tossed with caesar dressing, garlic
croûtons, and shaved parmesan cheese 7.99

ORGANIC SPINACH
organic baby spinach, fresh pears, fresh strawberries, goat
cheese, macadamia nuts, raspberry vinaigrette 10.99

MEDITERRANEA
organic spring mix and butter lettuce, grape
tomatoes, cucumbers, pistachios, feta cheese, kalamata
olives & red wine vinaigrette 9.99

BABY ARUGULA
roasted red peppers, grilled artichoke hearts, lemon
zest and shaved parmesan cheese, over a bed of baby
arugula tossed with limoncello dressing and
garlic croûtons 10.99

ADD YOUR FAVORITE ADDITION FROM OUR GRILLE

CHICKEN	MIGNON TIPS*	SHRIMP	SALMON
4.99	8.99	2.99 ^{per} _{shrimp}	10.99

brick oven pizza

MARGHERITA
the classic neapolitan pizza, zesty tomato sauce, fresh basil
& fresh mozzarella cheese 13.99

VESUVIO
white parmesan cheese crust, caramelized onions,
prosciutto, creamy rabiola cheese, baby arugula,
drizzled with truffle oil 16.99

WILD MUSHROOM
mozzarella cheese, cremini, portobello and button
mushrooms, topped with gorgonzola cheese 15.99

CAPRESE
white parmesan cheese crust, fresh mozzarella cheese,
fresh basil, fresh tomatoes, prosciutto, baby arugula,
shaved parmesan cheese, olive oil 16.99

GRANDMA
fresh mozzarella, provolone, and parmesan cheeses, roast-
ed garlic, basil, & tomato sauce 14.99

MEAT LOVERS
pepperoni, ham, sausage, crispy bacon,
mozzarella cheese, & tomato sauce. 16.99

* 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE *

italian sensations

GNOCCHI AL FORNO

potato dumplings, fresh basil, fresh Mozzarella Cheese & pomodoro ragu baked in our brick oven 17.99

PENNE PASTICCIO

penne pasta tossed with mini meatballs, crispy julienne salami & thinly sliced boiled eggs with a blend of 3 cheeses, with tomato Béchamel sauce 17.99

PENNE VODKA CARPACCIO STYLE

Smoked Italian Prosciutto, peas, mushrooms & caramelized onions with penne pasta in our creamy tomato vodka sauce 18.99

PAPPARDELLE LAMB RAGU

egg pasta and slowly cooked lamb with our homemade tomato ragu, topped with crumbled goat cheese 22.99

LASAGNA BOLOGNESE

meat lasagna with ricotta and mozzarella, and tomato ragu 18.99

FETTUCCINE CARBONARA

crispy pancetta & caramelized onions in a light creamy sauce, topped with an organic poached egg and Parmigiano-Reggiano 18.99

PENNE RAFFAELE

wheat penne pasta sautéed with wild mushrooms, baby eggplant & roasted garlic in a pomodoro ragu, topped with crumbled goat cheese 18.99

chicken veal & beef

POLLO SCARPARELLO

airline chicken breast with caramelized pearl onions & wild mushrooms in a marsala reduction, served with Tuscan potatoes m18.99 g 23.99

POLLO PRINCIPESSA

chicken breast, white wine garlic-lemon sauce, roasted red peppers, jumbo lump crab meat, Fontina Cheese, & angel hair pasta m19.99 g 25.99

CHICKEN OR VEAL "YOUR WAY"

your choice of chicken or veal in marsala wine sauce, francese style, or picatta style over capellini pasta. grande only - chicken 19.99 veal 23.99

PARMIGIANA STYLE

traditional parmigiana style over capellini pasta. chicken parmigiana 19.99 - veal parmigiana 23.99

VITELLO ANNAPOLIS

veal scallopini, mushrooms, creamy rosé sauce, fettuccine pasta, topped with jumbo lump crab meat m 22.99 g 28.99

VITELLO PORCINI

tender pan-seared veal scallopini & Porcini mushrooms in a white wine reduction, served with truffle-infused mac & cheese m21.99 g27.99

GRILLED FILETTO AI SPINACI*

8 oz tenderloin over a sautéed spinach and garlic with Tuscan Potatoes. 39.99

EGGPLANT PARMIGIANA

Traditional parmigiana style over capellini 17.99

CAPELLINI POMODORO BASILICO

olive oil and garlic, San Marzano plum tomato, and basil with Parmigiano-Reggiano 14.99

PAPPARDELLE BOLOGNESE

extra wide egg pasta, tossed with a creamy bolognese meat ragu 18.99

SPAGHETTI DELLA MAMMA

served with meatballs, meat sauce or sausage 16.99

FUSILLI SALSICCIA & RAPINI

fusilli pasta sautéed with crumbled Italian sausage, fresh rapini in a roasted garlic wine sauce 18.99

RISOTTO AI FUNGHI PORCINI

Arborio rice in a mushroom broth Italian Porcini mushrooms, white truffle oil & topped with shaved Parmesan Cheese 21.99

RISOTTO CON CARNE

Arborio rice with mignon tips, crispy pancetta, caramelized onions, carrots, asparagus tips and a touch of Mascarpone Cheese 22.99

RISOTTO PESCATORE

Arborio rice manila clams, mussels, calamari, prawns in a roasted tomato Trebbiano Wine sauce, olive oil 29.99

seafood

FETTUCCINE MEDITERRANEO

fresh prawns, deep sea scallops, creamy Parmesan or marinara sauce, with fettuccine pasta, topped with jumbo lump crab meat m 25.99 g 33.99

LINGUINE MICHELANGELO

linguine pasta sautéed with fresh calamari, manila clams, fresh mussels, oven-dried tomatoes & baby arugula in a Trebbiano Wine sauce, topped with crab meat 28.99

BRANZINO MEDITERRANEO

fresh Mediterranean Branzino grilled & drizzled with lemon infused extra-virgin olive oil, & fresh herbs, served with an escarole relish with mixed olives & walnuts L 21.99 D 28.99

SALMON CASINO STYLE*

Norwegian salmon filet filled with a fire-roasted peppers, bacon bits, & breadcrumb filling, broiled to perfection, served over a crab bisque risotto 28.99

SALMON PICATTA CON ASPARAGI*

pan seared Norwegian Salmon topped with a white wine lemon-butter sauce with capers, served with fresh asparagus and Tuscan potatoes. 25.99

LINGUINE ALLE VONGOLE

imported manila clams sautéed with roasted garlic & Trebbiano Wine sauce, drizzled with red chili-infused olive oil 20.99

POLENTA DI MARE

fresh prawns, deep sea scallops, jumbo lump crab meat, fancy capers, scampi sauce, resting on crispy polenta m25.99 g33.99

sides

ROASTED BRUSSEL SPROUTS	\$8	SAUTÉED BROCCOLINI	\$7
TRUFFLE MAC N' CHEESE	\$9	ROSEMARY TUSCAN POTATOES	\$6
FRESH RAPINI WITH ROASTED GARLIC	\$7	ESCAROLE RELISH W/ OLIVES & WALNUTS	\$7
GRILLED ASPARAGUS & FIRE ROASTED RED PEPPERS	\$8	CREAMY POLENTA W/ SHAVED PARMIGIANA	\$7

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS