



Appetizers

Calamari Fritti al Filetto

Calamari rings fried golden brown served atop filetto di Pomodoro and basil pesto sauce garnished with crostini \$14.95

Melenzane Palermitana

Eggplant rolled and stuffed with ricotta, mozzarella and Parmigiano cheese, baked in a light marinara sauce \$12.95

Antipasto Rustico Dolce Vita

Prosciutto, soppressata, coppa, cured sausage, aged provolone, taleggio cheese, grana padana, Sicilian caponata \$18.95

Polpetta della Nonna

Homemade meatball stuffed with fresh mozzarella served with Pomodoro sauce and ricotta \$12.95

Burrata Caprese

Imported stuffed buffalo di mozzarella with a cream curd center served over sliced tomatoes, roasted red peppers, prosciutto and red onion drizzled with extra virgin olive oil and balsamic reduction \$15.95

Jumbo Shrimp Cocktail

Four jumbo shrimp served with chef's special cocktail sauce \$14.95

Fantasia di Mare

Seafood salad with shrimp, calamari, octopus, mussels in a house special lemon vinaigrette \$15.95

Stuffed Artichoke Oreganata

Artichoke stuffed with garlic, fresh herb bread crumbs, Parmigiano cheese, baked, and topped with lemon butter sauce \$14.95

Crab Cakes

Two cakes made with lump crab meat finished with an orange mango chutney sauce \$14.95



Soup & Salad

Creamy Crab Soup

The house specialty crab soup in a creamy scented sherry wine \$7.95

Insalata alla Caesar

Romaine lettuce tossed in our homemade Caesar dressing with croutons and shaved Parmigiano cheese \$8.95

Insalata Contadina

Baby field greens, sliced apples, walnuts, imported goat cheese tossed in a truffle-walnut vinaigrette \$9.95



Homemade Pasta Specialties

Pappardelle Mare e Bosco

Homemade pappardelle sautéed with gulf shrimp, shiitake mushrooms, roasted red peppers, artichoke hearts in a white wine reduction \$26.95

Seafood Ravioli

Homemade ravioli filled with shrimp scallop crab meat stuffing, finished in a champagne blush sauce \$32.95

Easter Ragu Dinner

Nonna's meatballs, Italian fennel sausage and pork ribs slow cooked in a tomato sauce and served over homemade rigatoni \$25.95





Entrees

Almond incrusted Scottish Salmon

Pan roasted Almond encrusted Scottish fillet of salmon with white wine mustard cream sauce over sautéed spinach and red bliss potatoes
\$32.95

Red Snapper

Pan seared Red Snapper filet, served over a lemon thyme risotto & grilled asparagus, finished with a blood orange Agro Dolce sauce
\$32.95

Seafood Pescatore

Shrimp, clams, mussels, and scallops cooked in a tomato broth served over homemade linguini
\$32.95

Branzino

Fresh Mediterranean Sea Bass filet grilled, served with roasted potatoes and grilled asparagus, finished with fresh herbs and extra virgin olive oil lemon garlic sauce
\$32.95

Stuffed Shrimp

Jumbo Shrimp stuffed with lump crabmeat stuffing, baked and topped with a scampi sauce, served over saffron pea risotto
\$30.95

Veal Chop Parmigiana

French cut veal chop pounded thin pan fried topped with mozzarella cheese and tomato sauce, baked, served with homemade pappardelle pasta
\$36.95

Chicken alla Rosario

Lightly breaded Boneless breast of chicken topped with prosciutto di Parma, broccoli rabe and provolone cheese, finished in a garlic butter and white wine sauce, served with homemade rigatoni fresh tomato basil sauce
\$28.95

Rib Eye Steak

16oz. rib eye steak grilled to temperature, topped with a garlic herb butter, served with scalloped potatoes and grilled asparagus
\$35.95

Lamb Osso Buco

Lamb shank slow braised with carrots, potatoes, plum tomatoes, red wine reduction and served over saffron pea risotto
\$35.95



Sides

Broccoli Rabe finished in garlic & oil \$10.95

Sautéed Spinach finished in garlic & oil \$8.95

Mashed or scalloped potatoes \$5.95

Sautéed long hot peppers and potatoes \$9.95

Children Menu

All kid's entrées \$12.95

Cheese Ravioli

Chicken Parmigiana

Penne with Butter or Marinara Sauce

Chicken Fingers and French Fries



20% gratuity will be added to parties of 6 people or more

