

antipasti

mezze / grande

LA VERA MOZZARELLA M 15.99 G 21.99
fresh mozzarella di bufala | heirloom tomatoes | fresh basil
extra virgin olive oil

ARANCINI VESUVIANA 13.99
tomato and basil rice balls | fire-roasted peppers | mascarpone
fontina | served crispy

TRUFFLE FRIES 10.99
french fries | truffle oil | parmesan

MELENZANE PARMIGIANA 16.99
pan-fried eggplant | tomato sauce | mozzarella

TUSCAN MARKET PLATTER 25.99
cured italian meats | domestic and imported cheeses
roasted vegetables | olives

MEATBALL MEDITERRANEAN (3) 14.99
italian meatballs | marinara sauce | feta | italian crostini

BRUSCHETTA AL POMODORINO 11.99
italian bread | marinated tomatoes | baby arugula | parmesan
aged balsamic glaze

BURRATA PUGLIESE 21.99
housemade burrata | asparagus | prosciutto | tomato | crostini

CALAMARI FRITTI 18.99
crispy calamari flash-fried | duo of dipping sauces

GRILLED CALAMARI 18.99
fresh herb corn relish

VONGOLE CASINO 15.99
fresh medium neck clams | seasoned breadcrumbs | peppers
bacon | fontina .

CARPACCIO DI MANZO TOSCANO* 22.99
thinly sliced filet mignon | baby spinach | mixed mushrooms
shaved parmesan | white truffle oil

CARPACCIO DI MANZO PARMA* 21.99
thinly sliced filet mignon | baby arugula | fancy capers
shaved parmesan | drizzle of dijon mustard aioli

FILET MIGNON SLIDERS (3) 25.99
filet mignon sliders | caramelized onions | avocado
serrano peppers | mayo | provolone | lettuce

SHRIMP ARUGULA M 16.99 G 27.99
jumbo shrimp | roasted garlic sauce | arugula | cannellini beans

insalate

PANZANELLA 14.99
heirloom tomatoes | fresh basil | red onions | cucumbers
oregano | extra virgin olive oil | garlic croûtons
add fresh mozzarella 3.99

LATTUGA CON BARBABIETOLA 12.99
butter lettuce | walnuts | goat cheese | red beets
balsamic vinaigrette

CESARE 11.99
crispy romaine lettuce | caesar dressing | garlic croûtons
shaved parmesan

ORGANIC SPINACH 14.99
organic baby spinach | fresh pears | fresh strawberries
goat cheese | pine nuts | raspberry vinaigrette

MEDITERRANEA 13.99
organic spring mix | butter lettuce | grape tomatoes
cucumbers | pistachios | feta | kalamata olives
red wine vinaigrette

BABY ARUGULA 14.99
roasted red peppers | artichoke hearts | lemon zest
shaved parmesan | baby arugula | limoncello dressing
garlic croûtons

add your favorite addition from our grille

CHICKEN
9.99

SEARED FILET
16.99

SHRIMP
16.99

SALMON
15.99

soup

CREAM OF CRAB cup : 9.99 bowl : 12.99

ITALIAN WEDDING cup : 7.99 bowl : 9.99

brick oven pizza

substitute cauliflower crust (gluten free) 3.00

MARGHERITA 18.99
zesty tomato sauce | fresh basil | fresh mozzarella

VESUVIO 21.99
white parmesan crust | caramelized onions | prosciutto
creamy rabiola | baby arugula | truffle oil

WILD MUSHROOM 21.99
mozzarella | cremini | portobello | button mushrooms
gorgonzola

CAPRESE 20.99
white parmesan crust | fresh mozzarella | basil | tomatoes
prosciutto | baby arugula | shaved parmesan | olive oil

GRANDMA 19.99
fresh mozzarella | provolone | parmesan | roasted garlic | basil
tomato sauce

MEAT LOVERS 22.99
pepperoni | ham | sausage | crispy bacon | mozzarella
tomato sauce

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

italian sensations

| | | | |
|---|-------|--|-------|
| GNOCCHI AL FORNO fresh basil fresh mozzarella pomodoro ragu | 24.99 | CAPELLINI POMODORO BASILICO olive oil garlic san marzano plum tomatoes basil parmigiano reggiano | 19.99 |
| PENNE PASTICCIO mini meatballs crispy julienne salami thinly sliced boiled eggs three-cheese blend tomato béchamel sauce | 25.99 | FETTUCCINE CARBONARA crispy pancetta caramelized onions white cream sauce organic poached egg parmigiano reggiano | 24.99 |
| PENNE VODKA CARPACCIO STYLE smoked italian prosciutto peas mushrooms caramelized onions creamy tomato vodka sauce | 24.99 | SPAGHETTI DELLA MAMMA choose one - meatballs meat sauce sausage | 24.99 |
| PAPPARDELLE LAMB RAGU egg pasta lamb tomato ragu crumbled goat cheese | 28.99 | RISOTTO AI FUNGHI PORCINI porcini mushrooms white truffle oil shaved parmesan | 27.99 |
| LASAGNA BOLOGNESE meat lasagna ricotta mozzarella tomato ragu | 24.99 | SPAGHETTI PUTTANESCA anchovies tomatoes olives capers | 22.99 |
| PENNE RAFFAELE gluten free pasta wild mushrooms spinach roasted garlic pomodoro ragu crumbled goat cheese | 24.99 | RISOTTO CON CARNE mignon tips crispy pancetta caramelized onions carrots asparagus tips mascarpone cheese | 33.99 |
| PAPPARDELLE BOLOGNESE extra wide egg pasta creamy bolognese meat ragu | 25.99 | PENNE SALSICCA & RAPINI crumbled italian sausage fresh rapini roasted garlic wine sauce | 24.99 |
| PORCINI RAVIOLI sausage porcini mushroom sauce burrata cheese | 31.99 | TRUFFLE TAGLIATELLE house-made tagliatelle pasta black truffle garlic parmesan butter sauce | 29.99 |
| EGGPLANT PARMIGIANA traditional parmigiana style capellini | 24.99 | | |

chicken, veal & beef

| | |
|---|-------|
| POLLO PRINCIPESSA chicken breast white wine garlic-lemon sauce roasted red peppers jumbo lump crab meat fontina capellini pasta | 32.99 |
| CHICKEN OR VEAL "YOUR WAY" CHICKEN 27.99 VEAL 31.99 capellini pasta choose one - marsala sauce francese style picatta style | |
| PARMIGIANA STYLE CHICKEN 27.99 VEAL 31.99 parmigiana style capellini pasta | |
| VITELLO ANNAPOLIS veal scallopini mushrooms creamy rosé sauce fettuccine pasta jumbo lump crab meat | 35.99 |
| VITELLO PORCINI veal scallopini porcini mushrooms white wine reduction truffle-infused gnocchi mac & cheese | 35.99 |
| GRILLED FILETTO AI SPINACI* 8 oz center cut tenderloin broccolini mashed potato bordelaise sauce | 56.99 |
| PORK CHOP MILANESE lightly breaded baby arugula heirloom tomatoes tuscan potatoes olive oil balsamic glaze | 36.99 |

seafood

| | |
|--|-------|
| FETTUCCINE MEDITERRANEO fresh prawns deep sea scallops fettuccine crab meat choose one - creamy parmesan marinara sauce | 46.99 |
| BLACK LINGUINE ARRABBIATA squid ink pasta calamari clams mussels spicy marinara crab meat | 33.99 |
| BRANZINO MEDITERRANEO lemon infused extra-virgin olive oil roasted red peppers with spinach pinenuts | 35.99 |
| SCALLOPS CASINO STYLE fire-roasted peppers bacon crab bisque risotto | 37.99 |
| SALMON PICCATA CON ASPARAGI* pan seared norwegian salmon white wine lemon-butter sauce capers fresh asparagus tuscan potatoes | 31.99 |
| LINGUINE ALLE VONGOLE manila clams roasted garlic trebbiano wine sauce red chili-infused olive oil | 27.99 |
| POLENTA DI MARE fresh prawns sea scallops jumbo lump crab meat fancy capers scampi sauce crispy polenta | 46.99 |
| LOBSTER RAVIOLI rose aurora sauce jumbo lump crab meat | 33.99 |

sides

| | | | |
|--|----|--|----|
| SAUTÉED BROCCOLINI | 11 | GNOCCHI TRUFFLE MAC N' CHEESE | 13 |
| FRESH RAPINI WITH ROASTED GARLIC | 11 | CREAMY POLENTA W/ SHAVED PARMIGIANA | 9 |
| ASPARAGUS W/ FIRE ROASTED RED PEPPERS | 11 | | |

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

\$4.99 SPLIT ENTRÉE FEE | SUBSTITUTE PASTA FOR VEGETABLE OF THE DAY 3.99