

Soup

Minestrone \$ 3.00 Cup

Lentils \$ 5.00 Cup

Appetizers

Carpaccio di Manzo \$ 24.00

Paper thin slices of premium cut filet mignon topped with chopped capers, red onions and black olives drizzled with lemon infused virgin olive oil, balsamic glaze; Dijon honey mustard garnished with Arugula and shaved Parmigiano.

Burrata \$ 28.00

Fresh Italian cheese consisting of solid mozzarella outer shell with shredded mozzarella and cream filling served on a bed of pesto flanked by Roman artichokes and speck (Italian smoked prosciutto)

Carciofi Fritti \$ 16.00

Artichokes heard, eggwashed pan fried and served with dijon honey mustard

Entrees

Ravioli di Mare Rugoletta \$ 32.00

Homemade combination of shrimp and crab meat filled ravioli, east coast black mussels served in a spicy white wine, garlic, virgin olive oil and marinara sauce finished with Arugula and salted dry ricotta cheese shavings.

Add: Shrimp \$ 10.00 ~ Scallops \$ 20.00

Tortellacci Con Salvia \$ 29.00

Homemade, spinach and imported prosciutto filled large navel shaped pasta served in a butter and fresh sage sauce with paprika and hot red pepper flake finished with shaved pecorino cheese.

Add Chicken \$4.00 ~ Shrimp \$10.00 ~ Sausage \$5.00~Meat Balls \$6.00~Scallops \$20.00

Prime Rib all' Italiana \$ 49.00

Delicious prime rib rubbed with garlic, oregano, rosemary, thyme, and extra virgin olive oil slowly cooked to med/rare and finished with a deep savory crust served with baked potatoes, broccoli and horse radish

Agnellino alla Griglia \$ 49.00

Domestic lamb loin chops marinated in fresh garlic, lemon, and oregano grilled to perfection served with roasted onions and garlic mashed potatoes and asparagus

Filet Mignon 8 oz. \$ 59.00

Served with a baked potato, broccoli, drawn butter & sour cream.

Lobster Tail 12 oz. \$ 59.00

Served with a baked potato, broccoli, drawn butter & sour cream.

Surf and Turf \$ 110.00

Served with baked potato, broccoli, drawn butter & sour cream.