

PRIMI

Calamari lightly breaded, roasted red pepper aioli 9

Bloody Mary Shrimp Cocktail: Spicy shrimp with a vodka Bloody Mary Sauce 12

Eggplant Parmesan: breaded eggplant with tomato sauce & mozzarella cheese 8

Antipasto Freddo For 2-4 People: marinated vegetables, prosciutto, salami, olives, cheese 12

Bruschetta 2 Ways: 3 traditional Italian tomato AND 3 grilled eggplant and roasted red peppers 6

Caesar Salad: romaine lettuce, crispy bacon, seasoned croutons, house made Caesar dressing 7

House Salad: romaine lettuce, tomato, red onion, cucumbers, roasted red peppers, green olives, balsamic vinaigrette 7

Minestrone: hearty homemade Italian risotto and vegetable soup 5

PIZZA

CREATE YOUR OWN

3 Toppings \$12.00 – additional toppings \$1.50

Roasted red peppers

Fresh Mushrooms

Green Olives

Black Olives

Chicken

Tomato

Spinach

Italian Sausage

Pepperoni

Zucchini

Salami

Red onion

Anchovies

PASTA

Veal Aglio Olio: veal cutlet, olives, roasted red pepper, spinach, fresh mushroom, tomato sauce, extra virgin olive oil 17

Chicken Alfredo: grilled chicken breast, parmesan cream sauce 14

Shrimp Prima Vera: black tiger shrimp, variety of fresh vegetables, blush sauce 16

Pescatore: calamari, shrimp, scallops, clams, tomato sauce, extra virgin olive oil 17

Carbonara: prosciutto, red onion, red pepper, egg yolk, light cream sauce 14

Quail: quail cooked in tomato sauce served over pasta 17

SECONDI

Trout Pizzaola: pan seared rainbow trout, capers, tomatoes, white wine sauce 19

Rabbit: rabbit braised in white wine, spinach, mushrooms & tomatoes, served with spaghetti aglio olio 19

Lamb Shank: lamb shank braised in red wine, veal stock, tomato & vegetables, served with spinach risotto 19

Cashew Chicken: cashew breaded chicken breast, raspberry balsamic sauce, fresh goat cheese 18

Veal Parmesan: breaded veal cutlet, tomato sauce, mozzarella cheese, served with penne tomato sauce 14

Veal Scallopini: veal cutlets, fresh mushrooms, white wine cream sauce 16