

Appetizers

Bruschetta

A rustic artisan loaf topped with fresh garden tomatoes, garlic, oregano, basil and slivers of parmesan cheese baked to perfection. 6

Antipasto Rustico

Grilled seasonal vegetables, roasted red peppers and an assortment of fine cheese. 8

Calamari

Lightly dusted squid, seasoned and fried, served with marinera sauce. 11

Prosciutto and Melon

The finest imported from Italy, thinly sliced and complimented with fresh seasonal melon. 9

Escargot

Lightly sautéed in a brandy garlic cream sauce. 9

Shrimp Inferno

Six jumbo shrimp, sautéed in chopped garlic and fiery spices, finished with Sambuca. 13

Mussel Marinara

Fresh mussels steamed with white wine, lemon, garlic and spices and served in a fresh house made tomato sauce. 11

Eggplant Parmigiana

Seasoned eggplant lightly coated and topped with tomato sauce parmesan cheese and a layer of melted mozzarella. 8

Sea Scallops

3 pan seared scallops over sauteed mushrooms and spinach in a sambucca saffron sauce. 15

Beef Carpaccio

Thinly sliced raw beef, seasoned with our unique blend of spices drizzled with imported extra virgin olive oil. Served with seasonal greens and fresh parmesan cheese. 9

Trio Dip

Flat bread served with our trio bean dip. 8

Smoked Duck Breast

Savory smoked duck breast served over a medley of mixed greens and finished with a peach chambord reduction. 9

Seafood Salad

Tender pieces of shrimp, octopus, squid and crab tossed in a lemon and olive oil vinaigrette finished with fresh black pepper and parsley. 15

Pastas

Spaghetti Bolognese

A classic Italian dish. Tomato based meat sauce with our secret blend of herbs and spices 12. Enhance your meal with some homemade meat balls. 5

Girellini

Silky sheets of homemade pasta, rolled with fresh ricotta and spinach served in a rich rose sauce. 16

Cannelloni

Delicate homemade crepes stuffed with savory meat, sautéed wild mushrooms, and a medley of cheese, topped with our famous rose sauce. 16

Gnocchi

Our homemade potato dumpling with your choice of sauce. 15

Carbonara

Spaghetti tossed in a garlic, pancetta cream sauce and finished with egg. 15

Tortellaci

Stuffed veal pasta tossed in a delicate wild mushroom and garlic truffle oil. 19

Spaghetti Marinara

Fresh clams, mussels, bay scallops and black tiger shrimp sautéed with olive oil, garlic, ground black pepper, and finished with basil and fresh vine ripened diced tomatoes. 22

Fettuccine Positano

Shrimp and baby lobster in a savory cognac based rose sauce. 24

Papardelle Rustico

Homemade Italian sausage with oven roasted tomatoes, aromatic garlic, wild mushrooms, olive oil and a subtle hint of spice. 19

Linguine Primevara

Poached seasonal vegetables done in an oil and garlic based sauce. 15

Rigatoni Toscani

Sundried tomatoes, pine nuts and grilled chicken breast in a creamy pesto sauce. 19

Soup and Salads

Enhance any salad choice by adding shrimp or chicken 9

Soup

Fresh ingredients made in house daily, served piping hot. Ask your server for today's selection. 5

Caesar Salad

Crisp romaine lettuce and seasoned croutons with our chef made Caesar dressing. 8

Mixed Green Salad

A seasonal combination of mixed greens served with our homemade dressing. 6

Caprese Salad

Fresh mozzarella, vine ripened tomatoes, fresh basil with our housemade balsamic dressing. 8

Wild Greens

Fresh radicchio, fennel, and arugula topped with a crumble of blue cheese tossed in our lemon vinaigrette. 8

Entrees

All of our entrees come with penne and blush sauce or roasted potatoes and vegetables. As well as a soup or house salad to start.

Seafood

Jumbo Prawns

Marinated and grilled colossal shrimp. Sautéed in a warm butter and sherry sauce served over mixed greens. 21

Sea Bass

A baked filet topped with your choice of either a light saffron broth or seasoned chopped tomatoes and green olives. 28

Fresh Atlantic Salmon

Oven baked and topped with a creamy lemon caper saffron sauce. 18

Sashimi Tuna

Blackened and pan seared finished with a drizzle of our mint and lemon sauce. 26

Poultry

Chicken Parmigiana

Seasoned chicken flattened and lightly breaded topped with tomato sauce parmesan cheese and a layer of melted mozzarella. 20

Chicken Limone

Chicken breast sautéed in a white wine lemon sauce topped with capers and artichokes. 18

Chicken Marsala

Is an Italian dish made from chicken cutlets, lightly dusted sautéed with mushrooms, and Marsala wine sauce. 18

Grilled Cornish Hen

A Rock Cornish hen seasoned in a special blend of spices and grilled to perfection. 22

Chicken LC

Flattened and breaded chicken topped with a spinach and red pepper cream cheese sauce. 20

Meat

Veal Crema

Sauteed Veal folded into a smooth white wine cream sauce with sauteed mushrooms. 18

Veal Saltimbocca

Sautéed in a white wine sauce and topped with prosciutto and melted mozzarella cheese. 19

Veal Granchio

Scaloppini in a mushroom blush sauce topped with pieces of tender crab. 22

Veal Chop

The chefs cut 12oz veal chop. Grilled then lightly brushed with creole and pressed into our secret blend of herbs. 30

Filet di manzo

AAA grade Filet grilled to your liking and topped with sauteed mushrooms and gorgonzola cheese. 28

Rack of Lamb

A full rack of lamb seasoned with a dry rub of fresh seasonal herbs and spices, lightly marinated and grilled to your specifications. 30

Bison Steak

Our 8oz ribeye Bison steak is sure to please. Cooked to your desired doneness. 34