

ANTIPASTO

FONDI DI CARCIOFI FRITTI

Lightly Fried Artichoke Hearts, Roasted Garlic Lemon Aioli
\$8.95

CALAMARI FRITTI

Lightly Fried Calamari, Spicy Red Clam Sauce
\$8.95

VITELLO AL POLPETTE

*Baked Veal Meatballs, Grilled Fennel, Porcini Mushrooms,
Pecorino Romano, Fresh Oregano*
\$8.95

CAPESANTE CON POLENTE E PANCETTA

*Pancetta wrapped Jumbo Sea Scallops, Fontina Polenta Cake,
Yellow Bell Pepper Coulis*
\$11.95

GRANCHIO TORCELLO

Jumbo Lump Crab Cakes, House Made Remoulade
\$11.95

BRUSCHETTA CON FUNGHI

*Sheltowee Farms Wild Mushrooms, Caramelized Shallots, Grilled
Tuscan Bread with Melted Fontina Cheese*
\$7.95

TORTELLONI ALLA MATRICIANA

Four Cheese Stuffed Tortelloni, Prosciutto, Mushrooms
\$7.95

INSALATA

SPINACI

*Spinach, Gorgonzola Cheese, Toasted Almonds, Tomato, Pancetta,
Bermuda Onions, Cracked Black Pepper Balsamic Vinaigrette*
\$7.50

LATTUGA ROMANA

*Grilled Romaine Heart, Asiago Crostini, Parmigiano Reggiano,
Tomatoes, Toasted Pignola,
Sun-dried Tomato Vinaigrette*
\$7.50

INSALATA GORGONZOLA

*Fresh Iceberg Lettuce, Pancetta, Gorgonzola, Onion, Tomato, Blue
Cheese Dressing*
\$6.50

FRESCA MELE CALDE

*Baby Lettuces, Apples, Walnuts, Saga Blue,
Hot Apple Dressing*
\$6.50

VERDE

Italian House Salad
\$4.95

CAESAR

Classic Caesar Salad
\$6.50

PRANZO

BISTECCA STRISCIATA

*Grilled New York Strip, Gorgonzola Butter,
Marinated Cipollini Onions*
\$28.95

FILETTO ALLA GIOVANNI

Beef Tenderloin, Madeira & Sautéed Portabella Sauce
\$30.95

GAMBERI E RISOTTO

*Grilled Jumbo Shrimp, Spring Vegetable Risotto,
Lemon Garlic Sauce*
\$23.95

MAIALE BUONAROTTI

*Pan-Seared Center Cut Lightly Breaded Pork Chop, Porcini Mushrooms,
Boscaiola Sauce (White Wine, Tomato, Mushrooms, Caramelized
Shallots, Fresh Tarragon)*
\$22.95

VITELLO AL LIMONE

Veal Scaloppini, White Wine, Lemon Caper Butter Sauce
\$18.95

VITELLO ALLA GRIGLIA

Grilled 14 oz. Veal Rib Chop
\$32.95

AGNELLO E RISOTTO

*Grilled Lamb Loin Chops, Shelton Farms Wild Mushroom Risotto,
Garlic Rosemary Sauce*

\$28.95

POLLO AL MARSALA

Sautéed Chicken Breast, Marsala Wine Sauce, Mushrooms

\$18.95

SALMONE ALLA GRIGLIA

*Grilled Fresh Salmon, Honey & Blood Orange Glaze, Bed of Tuscan
Beans with Sautéed Spinach, Cherry Tomatoes,
Pancetta Roasted Garlic*

\$24.95

PESCE ALLA GRIGLIA

*Fresh Grilled Catch of the Day (changes daily) served with starch
and vegetable of the day and finished by Chef Sauce of the
Evening*

\$Market Price

PASTA

LINGUINI E GAMBERI PALERMO

*Grilled Shrimp, Olives, Roasted Peppers, Capers, Toasted Pine
Nuts, Sun Dried Tomato, Roasted Garlic, Basil,
Parmigiano Reggiano*

\$18.95

CAPELLINI POMMODORO E BASILICO

*Angel Hair Pasta, Heirloom Tomatoes, Spinach, Roasted Garlic,
Extra Virgin Olive Oil, Fresh Basil*

\$15.95

CAPELLINI CON PESCE

*Shrimp, Scallops, Mussels, Fresh Fish, Clams, Squid,
Red Clam Sauce*

\$19.95

RIGATONI ALLA TOSCANA

*Spicy Italian Sausage, Bell Peppers, Bermuda Onions, Garlic,
Olives, Mushrooms, Marinara*

\$16.95

PENNE GORGONZOLA E POLLO

*Roasted Chicken, Crimini Mushrooms, Fire Roasted Walnuts,
Gorgonzola Cream Sauce*

\$17.95

RAVIOLI ALLA FIORENTINA

*Spinach, Ricotta, Parmigiano Stuffed Ravioli, Marinara &
Roasted Sweet Red Pepper Cream Sauce*

\$15.95

PAPPARDELLE E FUNGHI CON VITELLO

*Veal Ragu, Crimini Mushrooms, Vino Rosso, Fresh Herbs,
Parmigiano Reggiano*

\$18.95

PENNE ALLA CARBONARA

*Grilled Chicken, Sun-dried Tomato Pesto, Pancetta, Peas,
Parmigiano Reggiano, Tomato Cream Sauce*

\$16.95

PIZZA

CARNE

*Italian Sausage, Pepperoni, Bell Peppers, Grilled Onions, Black
Olives, Marinara*

\$13.95

POLLO E CARCIOFI

Grilled Chicken, Artichokes, Pesto, Parmigiano, Mozzarella

\$13.95

MONZU

*Proscuitto, Kalamata Olives, Grilled Onions, Tomato Sauce,
Mozzarella, Goat Cheese*

\$13.95

GIAMPOLO

*Fresh Tomato, Mushrooms, Banana Peppers, Onions, Spinach,
Tomato-Pesto Sauce, Mozzarella, Feta Cheese*

\$13.95