



ANTIPASTI

Ceviche

Local fish in passion fruit & citrus juices
9

Bruschetta

Marinated tomatoes, olive oil, garlic & lemon
9

Calamari Saltati

Sautéed calamari, capers, olives & tomato
14

Torta di Granchio

Family recipe crab cake with Dijon aioli
19

Cozze di Normandy

Mediterranean mussels, garlic, shallot, vermouth sauce
15

Vongole Testarossa

Manila clams in spicy lobster sauce with garlic
17

Carpaccio di Manzo

Prime beef, watercress, truffle, Parmigiano
17

Calamari Della Cucina

Fried calamari and zucchini with zesty sauces
14

Shrimp Cocktail

Giant poached shrimp & classic cocktail sauce
19

Polpettone Della Nonna

Homemade meat balls, Red wine gravy, Ricotta
12



INSALATE

Cucina

Mixed green salad & herb vinaigrette
10

Gorgonzola

Heirloom tomato, Arugula, gorgonzola, Red onion, balsamico
15

Endive

Black Grapes, Dolce gorgonzola, Pears, lemon, herb honey
15

Cesare

Garlicky Croutons, crisp romaine, Grana
10

La Pera

Chianti pears, walnuts, Dolce gorgonzola, balsamico
15

Caprino

Goat cheese, Orange, Strawberries, Radicchio
15

Caprese

Heirloom tomato & mozzarella di bufala
17

Panzanella

Heirloom tomato, Mozzarella di bufala, Fried ciabatta, Prosciutto di Parma
15

PIZZETTE

Margherita

Tomatoes, Mozzarella, Basil
15

Fungi

Wild mushrooms, Parmigiano, Arugula, Truffle
19

Parma

Prosciutto di Parma, Tomato, Arugula
17

Gamberi e Pesto

Tiger shrimp, Pesto, Parmigiano, Mozzarella
18

Salsiccia Arrabbiata

Fennel sausage, Cherry peppers, Red onions
17

Fiorentino

Roasted Garlic, Mozzarella, Arugula salad
17

Pollo e Pesto

Grilled chicken, Pesto, Tomato, Mozzarella
16

La Bianca

Roasted garlic, Ricotta, Spinach, Oregano
17

Salumi Dolci

Sliced Pepperoni, Gorgonzola, Red chili flakes
17

Quattro Stagioni

Prosciutto di Parma, Basil, Vegetables
17

Nonna Maria

Anchovies, Capers, Olives, Red Chili Flakes
16

Quattro Formaggi

Gorgonzola, Parmigiano, Taleggio, Mozzarella
16



CONTORNI

Melanzane Parmigiana

Eggplant, mozzarella, pomodoro, pesto
9

Antipasto Misto

A variety of cheeses, cured meats & snacks for the table
19

Rapini

Sautéed broccoli rabe, garlic, extra virgin olive oil
8

Spinaci

Sautéed spinach, Garlic, Extra virgin olive oil
8

Asparagi

Grilled asparagus, lemon, extra virgin olive oil
8

Fagioli

White beans, Grilled Asparagus, Olives, lemon
14

Verdura Della sera

A healthy serving of our freshly prepared vegetable of the evening
7

PASTE

"Il Brassato"

Beef short rib ragu with morel mushrooms and sweet shallots with hand cut papardelle verde

27

Ravioli di Franco

Four homemade cheese ravioli in a choice of *Light lemon* or *Silky pomodoro sauce*

26

Fettuccine Bolognese

Northern Italian meat ragu with Fresh fettuccine

26

Penne alla vodka

Penne pasta with creamy vodka sauce

19

Linguine allo scoglio

Manila clams & Mediterranean mussels in a lightly spiced lobster sauce.

Also available in classic white sauce

28

Ravioli e Aragosta

Spiny lobster, Mushroom ravioli, Cognac cream & truffle sauce

38

Risotto Genovese

Roasted chicken breast, shaved asparagus, Sundried tomatoes, Basil pesto

26

Linguine alla Puttanesca

Zesty Neapolitan dish with tomato, anchovies, capers, olives, garlic & chili flakes

21



PESCE

Salmone Fiorentino

Broiled wild king salmon with sautéed spinach & lemon sauce

28

Salmone al Fungo

Morel Mushroom crusted salmon with pan roasted vegetables & lemon truffle sauce

30

Snapper Livornese

Yellowtail snapper poached in tomato, vermouth, shallot, olives & capers

29

Zuppa Di Pesce

Local grouper, clams, mussels, shrimp with heirloom tomato brodo & grilled ciabatta

36

Snapper Amalfitana

Sautéed Yellowtail snapper with fresh hearts of palm, capers & lemon sauce

29

Scampi Americano

Giant tiger shrimp sautéed in a garlic & lemon sauce with spinach risotto

34

Pesce Grigliata

Marinated grilled grouper with grilled zucchini, Heirloom tomato salsa verde & lemon sauce

32

CARNE

Pollo alla Milanese

Breaded scaloppine of chicken with tri color salad & zucchini fries

27

Pollo Magdalena

Chicken scaloppine, gorgonzola, shiitake mushrooms, onions, heirloom tomatoes

28

Costoletta Di Vitello

14 oz bone in veal chop with arugula salad, sea salt, extra virgin olive oil and lemon

65

Pollo Marsala

Scaloppine of chicken with crimini mushrooms & sweet Marsala sauce

27

Vitello alla Milanese

Bone-in breaded scaloppine of veal with tri color salad & zucchini fries

31

Filetto Della Cucina

9 oz Cast iron cooked roasted filet mignon with arugula salad, sea salt, & lemon

34

Piemontese

Braised beef short rib with Parmigiano risotto and red wine sauce

30

Vitello Rustico

Grilled marinated veal, eggplant & tomato pan ragu, grilled asparagus

28

Pollo Parmigiano

Lightly breaded chicken with pomodoro sauce, mozzarella & Penne or capellini pasta

27

Pollo Francese

Lightly battered scaloppine of chicken with lemon sauce

26



MANGIA BENNE, VIVE FORTE, RIDE SPESSO

"Live loud, eat well, and laugh often"

Please note we append a share charge of \$6 for Entrees and \$2 for Salads

We accept MasterCard, Visa, American Express, Diners, and Discover

A 20% gratuity will be added to parties of 6 or more.

We are pleased to be open 7AM - 3 AM everyday including holidays.

Please remember to join us for our Happy Hour buffet 4:30 - 6:30PM Monday - Friday

Consumer Advisory: Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness

