

# Starters

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## ESCARGOTS 12

*Snails baked with herbed garlic butter, in mushroom caps with a mozzarella crust*

## GRILLED CALAMARI 14

*With baby greens, chive aioli*

## BEEF CARPACCIO 14

*Thinly sliced cured beef tenderloin, baby arugula, mustard vinaigrette, extra virgin olive oil, shaved parmigiana, capers*

## 1/2 DOZEN FRESH OYSTERS 18

*ask for our daily selection, served fresh on ice*

## ANTIPASTO ITALIANO 22

*A selection of organic Italian cured meats, which include, prosciutto, lonza, capocollo, sliced parmesan, marinated olives*

## BAKED EGGPLANT PARMIGIANA 12

*Lightly breaded, marinara sauce, mozzarella, fresh basil, shaved parmesan*

## PROSCIUTTO MELON 12

*Thin slices of prosciutto draped over fresh cantaloupe melon*

## CRISPY CRAB CAKES 12

*with baby greens, avocado salsa, chipotle aioli*

## BURRATA CHEESE 22

*imported Italian burrata cheese, heirloom tomatoes, olive oil, fresh basil, grilled Calabrese crostini*

# Salads

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## CAESAR SALAD 9

*Romaine hearts, croutons, bacon, parmesan, and creamy garlic dressing*

## PEAR AND BLUE CHEESE SALAD 9

*Organic baby greens with honey poached pear, blue cheese, roasted walnuts, balsamic vinaigrette*

## WARM BUTTERNUT SQUASH SALAD 9

*Organic baby greens, roasted pecans, goat cheese, dried cranberries, balsamic vinaigrette*

## BABY ARUGULA, RADICCHIO AND BUTTER LETTUCE 9

*With olive oil, shaved parmesan cheese, avocado, pomegranate, heirloom tomatoes*

## TOMATO CAPRESE SALAD 12

*Vine ripe tomato, creamy buffalo mozzarella, arugula, olives, roast garlic, and extra virgin olive oil*

## SMOKED SALMON SALAD 14

*Thinly sliced smoked salmon, goat cheese, toasted pine nuts, baby greens, dates, crème fraiche, crispy potato rosti*

# Pasta

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## ROASTED BUTTERNUT SQUASH RAVIOLI 22

*Fresh sage butter and shaved parmesan*

## PENNE RUSTICA 24

*Slow braised tender Italian sausage, tomato sauce roasted peppers, and black olives*

## FETTUCCINE 24

*With smoked chicken, wild mushrooms, sun dried tomatoes, white wine, basil and cream*

## CAPENLLINI WITH GRILLED TIGER SHRIMP 27

*With pancetta, zucchini, tomatoes, garlic, olive oil, fresh herbs*

## LINGUINE PESCATORE 27

*With shrimp, scallops, clams, mussels, garlic, herbs, tomato, white wine, olive oil*

## JUMBO SEAFOOD RAVIOLI 28

*Large pasta sheets filled with lobster, shrimp, and scallops, in a light basil rose sauce, and baked with mozzarella*

## GOURMET LOBSTER RAVIOLI 28

*House made saffron pasta filled with lobster, served with tomato and fresh basil*

## GNOCCHI 22

*House made potato gnocchi with fresh tomato sauce, topped with imported Italian burrata cheese and basil oil*

## MUSHROOM RISOTTO 22

*With asparagus, wild mushrooms, green peas, roasted butternut squash parmigiana, drizzle of olive oil*

## MOZZARELLA & BUFFALO RICOTTA RAVIOLI 22

*With sautéed spicy Italian sausage, rapine, garlic, olive oil, cherry tomatoes*

# Entrées

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## **CRISPY ROASTED CHICKEN SUPREME 26**

*With blueberry, port wine, veal jus, daily potato and mixed vegetables*

## **GRILLED ATLANTIC SALMON 26**

*With mango salsa, served with quinoa, spinach, avocado grilled broccoli salad*

## **VEAL SCALOPPINI PICATTA 28**

*Tender slices of provimi veal sautéed with lemon, capers, white wine, parsley, served with daily potato and mixed vegetables*

## **VITELLO SALTIMBOCCA 28**

*Tender slices of provimi veal, prosciutto, fresh sage and marsala wine, served with daily potato and mixed vegetables*

## **CIOPPINO 32**

*Fresh sautéed lobster, shrimp scallops, fish, mussels and clams in a herbed tomato, fennel, white wine broth, served with crusty calabrese bread*

## **PEPPERED NEW YORK STEAK 36**

*Grilled 10 oz peppered New York steak CAB New York Steak with a green peppercorn and red wine veal sauce with daily potato and mixed vegetables*

## **PAN SEARED SEA SCALLOPS AND GRILLED TIGER SHRIMP 38**

*With a mango, coconut curry cream sauce, risotto and mixed vegetables*

## **ROASTED RACK OF LAMB 38**

*Served with a natural red wine jus, grilled tomato, aged balsamic, extra virgin olive oil, served with daily potato and mixed vegetables*

## **BEEF FILLET 38**

*Grilled 8 oz beef fillet with a wild mushroom and a marsala wine sauce, daily potato and mixed vegetables*

## **GRILLED SEAFOOD SALAD 32**

*With lobster, shrimp, scallops, calamari and salmon, bed of baby greens, with avocado, cucumber, raspberry vinaigrette*

## **GRILLED VEAL PAILLARD 28**

*Grilled veal served on a bed of baby arugula and frisee, heirloom tomatoes, with creamy stracchino cheese*

## **OSSO BUCO 28**

*Slowly braised in a rich natural red wine, tomato vel jus, served with daily potato and mixed vegetables*

# Gourmet Pizzas

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## **MARGHERITA PIZZA 18**

*Fresh tomato sauce, basil, mozzarella, olive oil*

## **VEGETARIAN PIZZA 22**

*With tomato sauce, grilled eggplant, grilled zucchini, roasted cauliflower, sun dried tomatoes, gorgonzola and mozzarella*

## **PIZZA CON CARNE 24**

*With spicy soppressata, Italian sausage, double smoked bacon, tomato sauce, mozzarella*

## **PROSCIUTTO MARGHERITA PIZZA 26**

*Thinly sliced prosciutto, baby arugula, mozzarella, tomato sauce, olive oil*

## **PIZZA FRUTTI DI MARE 28**

*Shrimp, lobster, scallops, capers, tomato sauce, red onion, mozzarella*

## **PIZZA CALABRESE 20**

*With spicy Italian sausage, tomato sauce, mozzarella, black olives*

## **SMOKED SALMON PIZZA 22**

*With avocado salsa, capers, arugula, red onion*