

Early Bird Dinner Specials

MONDAY - THURSDAY 5:00pm to 6:00pm
\$18.00 (Tax and Gratuity NOT included)

Minestrone Soup or House Salad w/Balsamic Vinaigrette
Upgrade to Caesar or Spinach Add \$3.00

BAKE MANICOTTI MEDITERRANEO
Kalamata Olives, Fresh Tomato, Spinach, & Olive Oil

FETTUCCINE ALFREDO
Homemade Fettuccine in a Creamy Parmesan Sauce

SPAGHETTI AND MEATBALLS
A True Italian Classic served in the Traditional Style

FUSILLI ZUCCHINE E PANCETTA
Saute Mild Sausage and Mushroom in a red wine Marinara sauce

PICCATA
Pan-Seared Chicken Breast with Lemon-Butter Caper Wine Sauce

MARSALA
Pan-Seared Chicken Breast in a Marsala Mushroom Wine Sauce

CALAMARI STEAK
Pan-Seared Calamari Steak with Butter-Lemon-Orange Caper Sauce

TILAPIA POMODORO E BASILICO
Tilapia Fillet with Fresh Tomato, Basil, & Garlic in a White Wine Sauce

***Please no split orders. No substitutions.
Minimum charge per person dining is \$10.
Parties of 8 or more will have an 18% minimum gratuity applied.
Corkage Fee of \$15 per 7.50 ml.
Cake service fee of \$1.50 per plate. Split dish charge of \$3.
Please no split checks.***

Appetizers

POLENTA PORCINI	Grilled Polenta with Porcini Mushrooms & Gorgonzola	10
POLENTA CASARECCIA	Grilled Polenta with Sausage, Mushrooms, Peppers & Onions	10
BRUSCHETTA	Fresh Tomatoes, Garlic, Basil, & Parma Cheese over Crostini	8
HOUSE APPETIZER for 2	Prosciutto, Mortadella, Soppresata, Bruschetta, & Caprese	18
PROSCIUTTO DI PARMA	Imported Italian Parma Ham, served with melon	14
CARPACCIO	Sliced Beef, Shaved Parmesan, Capers, Arugula with a Lemon Oil Drizzle	10
STEAMED CLAMS	Garlic, Wine, Olive Oil & Light Tomato Lemon Zest Broth	15
MOZZARELLA CAPRESE	Fresh Mozzarella with Tomato, Basil & Olive Oil	8
CALAMARI FRITTI	Classic Fried Calamari with a Spicy Marinara Dipping Sauce	13
GAMBERI CON PANCETTA	Shrimp Grilled in Pancetta finished with a Balsamic Glaze	14

Soup & Accompanying Salads

ZUPPA DEL GIORNO	Soup of the Day	Cup 5	Bowl 7
INSALATA DELLA CASA	Mixed greens with house Balsamic Vinaigrette		6
INSALATA DI CESARE	Romaine Lettuce with house made Caesar Dressing & Shaved Parma Cheese		8
	Add Salmon 10	Add Chicken 5	Add Prawns 8
INSALATA MEDITERRANEA	Mixed greens, Feta, Kalamata Olives, Red Onion & Tomato with a house Lemon Vinaigrette		8
SPINACH SALAD	Sliced Apples, Candied Walnuts & Gorgonzola Crumbles with a house Honey Balsamic Vinaigrette		8
GOAT CHEESE SALAD	Mixed greens, Fried Panko Crusted Goat Cheese Balls, Pistachio, Cranberry & house Pomegranate Vinaigrette		9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Pasta

Homemade Gluten-free pasta available upon request

CAPELLINI POMODORO BASILICO	Angel Hair with Fresh Tomato, Basil, and Garlic	15
CAPELLINI LENA	angel hair, sausage, mushroom, garlic in marinara sauce	17
FETTUCCINE ALFREDO	homemade fettuccine in a creamy parmesan sauce	15
	add chicken	4
FUSILLI SORRENTO	homemade corkscrew pasta, shrimp, scallops, sun dried tomato calabrese salami, and broccoli in a citrus cream sauce	20
FUSILLI ZUCCHINE E PANCETTA	homemade corkscrew pasta w/ smoked pancetta, red onion, garlic, chili flakes, and light pecorino cheese	17
LINGUINE ALLE VONGOLE	linguine with clams in a white wine and garlic sauce	20
LINGUINE AI FRUTTI DI MARE	assorted seafood & shellfish in a rich, white wine, garlic, & tomato broth with lemon zest	24
LINGUINE CORLEONE	sauteed chicken, prawns, spinach, artichoke hearts, fresh tomatoes, garlic & lightly spicy olive oil	20
RIGATONI QUATTRO FORMAGGI	homemade rigatoni, prosciutto, peas, cream, parmesan, gorgonzola, provolone, & mozzarella	18
RIGATONI BOSCHETTO	homemade rigatoni with prosciutto di parma, calabrese salami chicken, mushrooms in a light creamy tomato sauce	18
SPAGHETTI CARBONARA	spaghetti with egg, bacon, cream, and parma cheese	17
SPAGHETTI	a classic with meatball 16 meat sauce 12 with marinara sauce 10	
MANICOTTI MEDITERRANEO	homemade baked ricotta filled manicotti pasta topped with chicken, tomato, spinach, & olives	17
MELANZANE PARMIGIANA	baked eggplant w/ marinara sauce and mozzarella	19
LASAGNA PASTICCIATA	a classic baked to perfection with meat and cheese	15
CANNELLONI DELLA CASA	homemade pasta filled with chicken, spinach, & ricotta baked in a creamy marinara sauce	18

We prepare & cook our food to perfection. Wait times may be longer than expected due to our volume of business & the quality of food we serve. We appreciate your patience.

Risotto & Gnocchi

RISOTTO PORCINI	arborio rice, porcini mushrooms, white wine finished with butter, cream & parma cheese	19
RISOTTO AI FRUTTI DI MARE	arborio rice, seafood & shellfish finished with light tomato, butter, and parma cheese	24
RAVIOLI CON SALSA BOLOGNESE	meat ravioli with hearty meat sauce	16
RAVIOLI AI PORCINI	mushroom filled ravioli in a porcini cream sauce	18
GNOCCHI	homemade potato dumplings, with marinara, pesto, bolognese, or gorgonzola sauce	19

Entree Salads

SCOTTATA WITH SHRIMP	mixed greens with shredded carrots, zucchini, corn, mushrooms, bacon, 3 shrimp, with house vinaigrette dressing and a dollop of mayo	17
SEAFOOD SALAD	pan seared salmon & shrimp, albacore tuna, kalamata olives, & tomatoes on a bed of mixed greens with house vinaigrette	19
ITALIAN COBB	grilled chicken (or shrimp) with smoked bacon, artichoke, hard boiled egg, tomatoes, avocado and crumbled gorgonzola cheese	19
STEAK SALAD	seared sliced steak, grilled portobello mushroom w/ gorgonzola, green beans, tomatoes over mixed greens w/ a balsamic drizzle	19
BLACKENED SALMON CAESAR	Romaine w/ house made Caesar dressing, shaved parma cheese with blackened salmon filet	20
MARIOS ATKINS	two housemade meatballs with melted mozzarella cheese over arugula with lemon mustard vinaigrette and parma cheese	17

Seafood Entrees

PESCE POMODORO BASILICO	pan seared fresh fish of the day with fresh tomatoes, basil, & garlic in a white wine sauce	MP
SALMON ALLA SORRENTINA	pan seared salmon filet, artichoke hearts, mushrooms, sun-dried tomatoes, light wine sauce	MP
BISTECCA DI CALAMARI	calamari steak with fresh and sun-dried tomatoes & garlic in an orange-lemon cream sauce over angel hair pasta	18
CIOPPINO	medley of seafood and shellfish with prawns, crab, scallops, mussels, calamari, salmon, tilapia, garlic and spices in a rich wine and tomato broth	MP
GAMBERI DIAVOLA	prawns sauté with garlic and red onions in a spicy marinara over angel hair	23
SHRIMP SCAMPI	prawns sauté with garlic and white wine in a light citrus cream sauce	23

Chicken

POLLO MARSALA	sautéed chicken breast w/ mushrooms in marsala wine sauce	17
POLLO AL ROSMARINO ROSSO	sautéed chicken breast w/ rosemary & red wine sauce	17
POLLO PORTOFINO	sautéed chicken breast w/ artichoke hearts & mushrooms in creamy white wine aurora sauce	17
POLLO SAN REMO	sautéed chicken breast w/ artichokes and capers in a lemon-butter sauce	17
POLLO PARMIGIANA	breaded chicken breast baked w/ marinara and mozzarella	18

Veal

VITELLO SALTIMBOCCA	veal topped with prosciutto & fresh sage sautéed in a white wine aurora sauce	23
VITELLO AI PORCINI	veal sautéed with porcini mushrooms and white wine sauce	23
VITELLO PICCATA	veal sautéed w/ capers, white wine & lemon butter	23
VITELLO PORTOFINO	veal sautéed w/ artichoke hearts & mushrooms in a creamy white wine aurora sauce	23
VITELLO PARMIGIANA	breaded veal w/ marinara and mozzarella cheese	23

Pork

served with sautéed vegetables and garlic mashed potatoes

PORK CHOP SAN FERMO	breaded pork chop topped with fresh arugula, tomatoes fresh garlic, zesty lemon with basil & capers	21
STUFFED PORK CHOP	pork chop stuffed with spinach and gorgonzola served in a robust mushroom and red wine sauce	21

Beef

served with sautéed vegetables and garlic mashed potatoes

FILETTO BALSAMICO	pan-seared beef tenderloin in a balsamic vinegar reduction served with garlic parmesan mashed potatoes	32
STEAK LUIGI	grilled 12 oz N.Y. Steak w/ onions, mushrooms & peppers add pancetta wrapped shrimp	30 4
STEAK WITH TRUFFLE FRIES	grilled 12 oz N.Y. Steak with blue cheese, shallots portobello mushrooms, bourbon cream sauce served with truffle fries	30

Lamb

AGNELLO	frenched rack of lamb with fresh herbs in a cabernet wine reduction	32
TRUFFLE PARMESAN FRIES (on request)		5