

Appetizers

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| POLENTA PORCINI | Grilled with Porcini Mushrooms and Gorgonzola | 10 |
| POLENTA CASARECCIA | Grilled with Sausage, Mushrooms, Peppers and Onions | 10 |
| BRUSCHETTA | Fresh Tomatoes, Garlic, Basil and Parma Cheese over Crostini | 8 |
| HOUSE APPETIZER FOR 2 | Prosciutto, Mortadella, Soppresata, Bruschetta & Caprese | 18 |
| PROSCUITTO DI PARMA | Imported Italian Ham Served with Melon (in Season) | 14 |
| CARPACCIO | Thin Sliced Beef, Parma Cheese, Capers, Arugula and a Lemon Oil Drizzle | 12 |
| STEAMED CLAMS | Garlic, Wine, Olive Oil and Light Tomato Broth | 15 |
| MOZZARELLA CAPRESE | Fresh Mozzarella with Tomato, Basil, Oregano & Olive Oil | 10 |
| CALAMARI FRITTI | Classic Fried Calamari with a Spicy Marinara Dipping Sauce | 13 |
| GAMBERI CON PANCETTA | Grilled Shrimp wrapped in Pancetta with a Balsamic Glaze | 14 |

Soup & Accompany Salads

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| ZUPPA DEL GIORNO | Soup of the Day | Cup 5 | Bowl 7 | |
| INSALATA DELLA CASA | Mixed Greens with House Made Balsamic Vinaigrette | | | 6 |
| INSALATA DI CESARE | Romaine with House Made Caesar Dressing & Shaved Parma Cheese | | | 8 |
| INSALATA MEDITERRANEA | Mixed Greens, Feta, Kalamata Olives, Red Onion, Tomato & House Made Lemon Vinaigrette | | | 8 |
| SPINACH SALAD | Sliced Apples, Candied Walnuts, Gorgonzola Crumbles & House Made Honey Balsamic Vinaigrette | | | 8 |
| GOAT CHEESE SALAD | Mixed Greens, Fried Panko Crusted Goat Cheese Balls, Pistachio, Dried Cranberries and House Made Pomegranate Vinaigrette | | | 9 |

Pasta

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| CAPELLINI POMODORO BASILICO | Angel Hair with Fresh Tomato, Basil and Garlic | 17 |
| CAPELLINI LENA | Angel Hair, Sausage, Mushrooms and Garlic in Marinara Sauce | 19 |
| FETTUCCINE ALFREDO | Homemade Fettuccine in a Creamy Parmesan Sauce | 17 |
| | Add Chicken | 4 |
| FUSILLI SORRENTO | Homemade Corkscrew Pasta, Shrimp, Scallops, Sun Dried Tomatoes Calabrese Salami and Broccoli in a Citrus Cream Sauce | 21 |
| FUSILLI ZUCCHINE E PANCETTA | Homemade Corkscrew pasta w/ Smoked Pancetta, Red Onions, Garlic, Chili Flakes and Pecorino Cheese in a Light Cream Sauce | 18 |
| LINGUINE ALLE VONGOLE | Linguine with Clams in a White Wine and Garlic Sauce | 21 |
| LINGUINE AL FRUITTI DI MARE | Assorted Seafood and Shellfish in a rich, White Wine, Garlic & Tomato Broth with Lemon Zest | 26 |
| LINGUINE CORLEONE | Sautéed Chicken, Prawns, Spinach, Artichoke Hearts, Fresh Tomatoes, Garlic & Lightly Spicy Olive Oil | 21 |
| RIGATONI QUATRO FORMAGGI | Homemade Rigatoni Pasta, Prosciutto & Peas in a Four Cheese Cream Sauce with Parmesan, Gorgonzola, Provolone & Mozzarella | 19 |
| RIGATONI BOSCHETTO | Homemade Rigatoni Pasta with Prosciutto Di Parma, Calabrese Salami, Chicken, and Mushrooms in a Light Creamy Tomato Sauce | 19 |
| SPAGHETTI CARBONARA | Spaghetti with Egg, Bacon, Cream and Parma Cheese | 18 |
| SPAGHETTI | a Classic with (2) Meatball 17 Meat Sauce 13 with Marinara Sauce 10 | |
| MANICOTTO MEDITERRANEO | Homemade Baked Ricotta Filled Manicotti Pasta topped with Chicken, Tomato, Spinach & Olives | 18 |
| MELANZANE PARMIGIANA | Baked Eggplant w/ Marinara Sauce and Mozzarella | 19 |
| LASAGNA PASTICATA | a Classic Baked to Perfection with Meat and Cheese | 16 |
| CANNELLONI DELLA CASA | Homemade Pasta filled with Chicken, Spinach & Ricotta baked in a Creamy Marinara Sauce | 19 |

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Food Borne Illness

Risotto & Gnocchi

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| RISOTTO PORCINI | Arborio Rice, Porcini Mushrooms and White Wine finished with Butter, Cream and Parma Cheese | 21 |
| RISOTTO AL FRUITTI DI MARE | Arborio Rice, Seafood & Shellfish finished with Light Tomato, Butter and Parma Cheese | 26 |
| GNOCCHI | Homemade Potato Dumplings with your Choice of Homemade Marinara, Creamy Pesto, Bolognese or Gorgonzola Sauce | 19 |
| RAVIOLI CON SALSA BOLOGNESE | Meat Ravioli with a Hearty Meat Sauce | 17 |
| RAVIOLI AL PORCINI | Mushrooms Filled Ravioli in a Porcini Cream Sauce | 20 |

Chicken

All Chicken Entrees Served with Side of Pasta and Sautéed Vegetables

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| POLLO MARSALA | Sautéed Chicken Breast w/ Mushrooms in a Marsala Wine Sauce | 18 |
| POLLO AL ROSMARINO ROSSO | Sautéed Chicken Breast w/ Rosemary & White Wine Sauce | 18 |
| POLLO PORTOFINO | Sautéed Chicken Breast w/ Artichoke Hearts & Mushrooms in a Creamy White Wine Aurora Sauce | 18 |
| POLLO SAN REMO | Sautéed Chicken Breast w/ Artichokes and Capers in a Lemon Butter Sauce | 18 |
| POLLO PARMIGIANA | Breaded Chicken Breast Baked w/ Marinara, Fresh Mozzarella and a Drizzle of House Made Pesto | 20 |

Veal

All Veal Entrees Served with Side of Pasta and Sautéed Vegetables

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| VITELLO SALTIMBOCCA | Veal Topped with Prosciutto & Fresh Sage, Sautéed in a White Wine Aurora Sauce | 25 |
| VITELLO AL PORCINI | Veal Sautéed with Porcini Mushrooms and White Wine Sauce | 25 |
| VITELLO PICCATA | Veal Sautéed w/ Capers, White Wine & Lemon Butter | 25 |
| VITELLO PORTOFINO | Veal Sautéed w/ Artichoke Hearts & Mushrooms in a Creamy White Wine Aurora Sauce | 25 |
| VITELLO PARMIGIANA | Breaded Veal w/ Marinara and Fresh Mozzarella Cheese, Topped with a Drizzle of House Made Pesto | 26 |

Pork

Served with Sautéed Vegetables and Garlic Mashed Potatoes

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| PORK CHOP SAN FERMO | Breaded Pork Chop topped with Fresh Arugula, Tomatoes, Fresh Garlic, Zesty Lemon with Basil & Capers | 25 |
| STUFFED PORK CHOP | Pork Chop Stuffed with Spinach and Gorgonzola Served in a Robust Mushroom and Red Wine Sauce | 25 |

Beef

Served with Sautéed Vegetables and Garlic Mashed Potatoes

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| FILETTO BALSAMICO | Pan-Seared Beef Tenderloin in a Balsamic Vinegar Reduction | 35 |
| STEAK LUIGI | Grilled 12 oz N.Y. Steak w/ Onions, Mushrooms & Peppers Add Pancetta Wrapped Shrimp (2) | 32 5 |
| STEAK WITH TRUFFLE FRIES | Grilled 12 oz N.Y. Steak with Blue Cheese, Shallots, Portobello Mushrooms and Bourbon Cream Sauce Served w/ Truffle Fries | 32 |

Lamb

Served with Sautéed Vegetables and Garlic Mashed Potatoes

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| AGNELLO | Frenched Rack of Lamb with Fresh Herbs in a Cabernet Wine Reduction | 34 |
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Seafood Entrees

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| 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 in a 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, Crabs, Scallops, Mussels, Calamari, Salmon, Tilapia, Garlic and Spices in a Rich Wine and Tomato Broth | MP |
| GAMBERI DIAVOLA | Prawns Sautéed with Garlic and Red Onions in a Spicy Marinara Served over Angel Hair Pasta | 22 |
| SHRIMP SCAMPI | Prawns Sautéed with Garlic and White Wine in a Light Citrus Cream Sauce | 22 |

Entree Salads

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| SCOTTATA WITH SHRIMP | Mixed Greens with Shredded Carrots, Zucchini, Corn, Mushrooms, Crispy Bacon, 3 Shrimp with House Vinaigrette and Mayo | 19 |
| SEAFOOD SALAD | Pan Seared Salmon & Shrimp, Albacore Tuna, Kalamata Olives & Tomatoes on a bed of Mixed Greens with House Vinaigrette | 20 |
| ITALIAN COBB | Grilled Chicken (or Shrimp) with Smoked Bacon, Artichoke, Hard Boiled Egg, Tomatoes, Avocado and Crumbled Gorgonzola Cheese | 20 |
| STEAK SALAD | Seared Sliced Steak, Grilled Portobello Mushroom w/ Gorgonzola, Green Beans and Tomatoes over Mixed Greens w/ a Balsamic Drizzle | 20 |
| BLACKENED SALMON CAESAR | Romaine w/ House Made Caesar Dressing, Shaved Parma Cheese and Blackened Salmon Filet (Chicken also available) | 20 |
| MARIOS ATKINS | Two House Made Meatballs with Melted Mozzarella Cheese over Arugala with Lemon Mustard Vinaigrette and Parma Cheese | 18 |

Early Bird Dinner Specials

MONDAY - THURSDAY 5:00pm to 6:00pm
\$20.00 (Tax and Gratuity NOT included)
NO Substitutions

Minestrone Soup or House Salad w/ Balsamic Vinaigrette
Upgrade to Caesar or Spinach Salad Add \$3
Upgrade to Soup of the Day \$2

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| BAKED MANICOTTI MEDITERRANEO | Kalamata Olives, Fresh Tomato, Spinach & Olive Oil |
| FETTUCCHINE ALFREDO | Homemade Fettuccine in a Creamy Parmesan Sauce |
| SPAGHETTI AND MEATBALLS | A True Italian Classic served in the Traditional Style |
| FUSILLI ZUCCHINE E PANCETTA | Homemade Corkscrew Pasta w/ Smoked Pancetta, Red Onions, Garlic, Chili Flakes and Pecorino Cheese in a Light Cream 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 Filet with Fresh Tomato, Basil & Garlic in a White Wine Sauce |

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 is \$3.
Please no split checks.

