

ENTRÉE

Francese Combo \$30.00 Veal, chicken, and one jumbo shrimp in a lemon and wine butter sauce.

Jumbo Shrimp Fra Diavolo or Piccata \$MP Jumbo shrimp prepared in a spicy plum tomato sauce or lemon butter with capers.

Jumbo Shrimp and Scallops Scampi \$MP Jumbo shrimp and two jumbo scallops sautéed with garlic in a lemon butter wine sauce.

Herb Roasted Salmon \$MP Herb Roasted fresh Scottish Salmon served over steamed spinach (no pasta)

Salmon with Saffron \$MP Pan seared fresh Scottish Salmon with shallots, mushrooms and sundried tomatoes, finished in a sherry and saffron cream sauce. **add 1 Jumbo shrimp 6.00**

Catch of the day can be prepared with choices of sauce below \$MP

Francese \$MP Lemon, butter wine sauce

Capri \$MP Pan seared (catch) with capers, black oil cured olives & bruschetta tomatoes in a lemon butter wine sauce.

Tuscan \$MP Pan seared (catch) served in a butter beans, spinach, and cherry tomatoes, sautéed in a garlic butter wine sauce.

Eggplant Parmigiana \$22.00 Baked breaded eggplant slices layered with tomato sauce and topped with mozzarella.

Eggplant Rollatini \$23.50 Roasted eggplant rolled with spinach, ricotta and mozzarella cheese. Topped with a plum tomato sauce, mozzarella and baked.

Eggplant Siciliana \$22.00 Layered roasted eggplant with a plum tomato sauce and shaved parmesan cheese topped with fresh basil.

***NEW* Chicken Giovanni \$26.00** Sautéed chicken breast and sausage chunks prepared with with sautéed garlic, mushroom, sundried tomatoes, kalamata olives and capers. Finished sherry wine balsamic glaze and Italian herbs.

***NEW* Chicken Gorgonzola \$26.00** Fried chicken cutlet topped with mozzarella and baked. Finished with creamy spinach, wild mushroom and gorgonzola cream sauce. Served with chef's vegetable.

Chicken Luca \$26.00 Chicken sautéed with shitake mushrooms and asparagus, topped with mozzarella, and finished with a light San Marzano plum tomato wine sauce.

Chicken Mediterranean \$26.00 Chicken cutlet sautéed with garlic, bruschetta tomatoes, kalamata olives, and banana peppers. Finished in a sherry wine sauce, with a hint of balsamic glaze.

Veal, Shrimp & Sausage Savory \$29.00 Veal scaloppini with sliced Italian sausage and shrimp sautéed with garlic, rosemary, oil cured olives and capers finished in sherry wine butter sauce

Veal Sorrentino \$28.00 Veal Scaloppini, topped with roasted eggplant, roasted red peppers, and mozzarella. Finished with sautéed mushrooms, in a light San Marzano plum tomato sauce and Infused with Chardonnay Wine.

Veal Saltimbocca Florentine \$28.00 Sautéed Veal scaloppini topped with prosciutto and mozzarella. Prepared in a white wine butter sauce, seasoned with sage. Served over fresh steamed spinach. (No side of Pasta)

Veal Pizziola \$28.00 Pan seared veal scaloppini, prepared with sautéed onion, peppers, and mushroom. Finished in a light tomato wine sauce, topped with mozzarella.

We use only organic chicken breast. No GMO

☞Most entrees are served with a choice of pasta with tomato sauce or vegetable, and salad or soup ☞

***extra charge for Asparagus, Spinach, or Broccoli Rabe**

Chef specialty soup \$2.00

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

Gluten free Available *extra charge*

***Split charge \$6.00 includes extra salad**

A3% transaction fee will be added to credit card charges

Antipasti



Antipasto Casareccio \$23.99 An assortment of imported meats; Prosciutto crudo, Rosemary ham, sopressata, Imported cheese, roasted eggplant, fresh mozzarella, sundried tomatoes, roasted red peppers, artichoke hearts, oil cured black olives, and capers. Topped with EVOO and imported aged balsamic glaze.

Plenty to share

Burrata and Beans \$17.00 Fresh mozzarella with creamy center, served over warm butter beans with roasted cherry tomatoes. Finished with EVOO, Florida orange blossom honey, and imported aged balsamic glaze.

Mozzarella Caprese \$14.00 Fresh mozzarella and sliced tomato with oil-cured black olives, capers & basil, drizzled with XVOO and imported aged balsamic glaze, served with arugula.

Bruschetta Burrata and Crostini \$14.99 Fresh bruschetta tomatoes seasoned, with garlic and Italian herbs and spices. Served over toasted crostini topped with burrata and arugula and balsamic glaze.

Fried Calamari Misto \$19.00 Calamari, with a surprising addition of shrimp and scallops fried to perfection. Served with side of marinara sauce. **Plenty to share**

Clams and Mussels \$15.99 Fresh clams (medium necks,) and fresh mussels steamed in your **choice of sauces:** *garlic and EVOO, *fra-diavolo sauce, *pesto cream sauce, *saffron & shallots cream sauce, * bruschetta tomatoes wine sauce.

Calamari Saltati \$19.00 Calamari sautéed in savory sauce of EVOO, garlic, onions, capers, black oil cured olives, banana peppers, & San Marzano tomatoes.

Lemon Herb Chicken Wings \$17.00 10 ct Slow roasted lemon and herb Chicken wings

Broccoli Rabe con Aglio e Olio \$14.00 Fresh broccoli rabe, sautéed in XVOO, garlic, sundried tomatoes and oil cured black olives. **Add sweet Italian sausage chunks \$6.95 Add 2 colossal shrimp \$12.00**

Most of our appetizers are large enough to share

Create you meat and Cheese board

Minboard: \$8.99 choose 1 Cheese 1 Meat

Medium Board: \$14.99

choose 2 cheese, 2 meat, 2 veggie, 1 extra
Served with crostini

Cheese: Sharp Provolone, Pistachio Pecorino, Truffle Pecorino, Fresh mozzarella, Gorgonzola Crumbles, House special

(All our cheeses, and meats are imported from Italy)

Meats: Prosciutto crudo, Rosemarie ham, Sopressata, Dry sausage, Pancetta,

Veggies: Roasted peppers, Artichoke hearts, Olives, Eggplant, Sundried tomatoes, Pepperocini

Extras: Local honey, Jam, Candied walnuts, Pine nuts, olive oil, Balsamic glaze



Most of our items can be prepared gluten free, check with your server.

Please let your server know if you have any dietary restriction or food allergies before ordering. All our meal are prepared to order, and your patience is appreciated. If you are limited on time, please let your server know, so we can do our best to meet your needs.

A 3% transaction fee will be added for credit card charges.

SALADS

Classic Caesar Salad \$9.00

Homemade Caesar dressing (Anchovies upon request.) (Dressing contains raw egg)

House Salad \$8.00

Romaine lettuce, Mix greens, carrots, tomatoes, red onions, and black olives.

Mediterranean Salad \$16.00

Lettuce, Mix greens red onions, cherry tomatoes, artichoke hearts, sundried tomatoes, roasted red peppers, & oil cured black olives, topped with fresh mozzarella.

Apple, Walnut & Gorgonzola Salad \$13.00

Arugula and romaine with red onions, tomatoes, apple, cran-raisins, and candied walnuts topped with gorgonzola.

Shrimp and Walnut Salad \$18.00

Fresh Spinach leaf, mixed lettuce, red onions, apples, cran-raisins, grilled shrimp, and candied walnuts.

Grilled Chicken and Gorgonzola Salad \$16.00

Mixed lettuce, tomatoes, red onions, grilled chicken, cran-raisins, sliced almonds, and gorgonzola cheese.

Veal Milanese La Forchetta \$24.95

Chicken Milanese La Forchetta \$22.00

Fried veal or chicken cutlet topped with bruschetta tomatoes and fresh mozzarella, served over a bed of fresh arugula, drizzled with XVOO and balsamic glaze.

Roasted Pear and Burrata Arugula Salad \$17.00

Arugula topped with roasted pears, crispy prosciutto, candy walnuts and burrata. Finished in a balsamic glaze and olive oil.

Add to any Salad

- * Gorgonzola Cheese \$2.00
- * Fresh Mozzarella \$3.95
- * Grilled Chicken \$5.95
- * Pan seared Lemon Pepper Shrimp \$7.95
- * Roasted Salmon \$12.00 * Burrata \$4.95
- * Crispy Prosciutto \$4.50

Upgrade your side salad to some of these salads for an up charge.

*****Traditional Pastas*****

- Spaghetti Tomato Sauce \$15.00
- Spaghetti with choice of Meat Ball or Sausage \$20.00
- Spaghetti with 1 Meat Ball & 1 Sausage \$20.00
- Spaghetti with Meat Sauce \$20.00
- Fettuccini Alfredo \$18.00
- Penne Vodka \$18.00
- Cheese Ravioli with Meat Sauce \$18.00
- Add chicken \$5.95 add shrimp \$7.25
- Includes soup or salad**

*****Traditional Dishes*****

- Chicken Francese, or Piccata, \$22.50
- Chicken Marsala \$23.50
- Chicken Parmigiana \$22.50
- Veal Scaloppini Piccata, or Francese, \$23.00
- Veal Scaloppini Marsala \$25.00
- Veal cutlet Parmigiana \$23.00
- Sausage Peppers & Onions Parmigiana \$24.00
- Served with a choice of pasta with tomato sauce or vegetable, and soup or salad

*****Sides*****

- Meatball \$6.25
- Sausage \$6.25
- 1 meat ball 1 sausage \$6.25
- Broccoli rabe garlic and oil \$6.75
- Broccoli garlic and oil \$5.95
- Asparagus garlic and oil \$6.25
- Spinach Garlic and oil \$6.95
- Spaghetti \$6.00
- House salad \$3.50
- Caesar salad \$4.00
- Gluten free roll \$2.50

20% gratuity added to all party of 6 or more people
*Some recipes contain nuts

PASTA

New * Mac and Cheese \$21.00 Penne pasta prepared with mushrooms and sausage chunks in a creamy four cheese sauce. Topped with toasted bread crumbs, served baked.

Linguini Pescatore \$31.00 Clams, mussels, calamari, and shrimp, sautéed with garlic & EVOO, finished in a light San Marzano plum tomato wine sauce. Can be prepared in a fra-Diavolo sauce.

Linguini with Clams Marechiaro \$22.00 Manilla clams, sautéed with garlic, XVOO in a light San Marzano plum tomato & wine sauce.

Risotto Genovese \$22.00 Imported Arborio Risotto prepared in a pesto cream sauce with chopped asparagus. Topped with pine nuts, pan fried shrimp and shaved parmesan.

Cavatelli Napoletani \$25.00 Cavatelli pasta prepared with broccoli rabe and sausage chunks, sautéed with garlic, EVOO, sundried tomatoes and black oil cured olives, with a hint of red pepper flakes.

Cavatelli, Butter Beans and Burrata \$23.00 Cavatelli pasta prepared with fresh arugula, butter beans, artichoke hearts and cherry roasted tomatoes, sautéed in garlic and EVOO, topped with fresh basil & burrata.

Penne di Papa' \$21.00 Penne prepared with sautéed shitake mushrooms and homemade Bolognese, finished with a creamy pink vodka sauce, topped with shaved parmesan.

Gnocchi Con Funghi \$21.00 Light and fluffy Gnocchi pasta prepared in an creamy Asiago, thyme sauce with shrimp, spinach, shiitake and button mushrooms.

Gnocchi Rosa \$21.00 This robust flavored dish of Gnocchi pasta is tossed in a pink creamy Gorgonzola cheese and tomato sauce with asparagus, shitake mushroom and sundried tomatoes.
add chicken \$4.95 shrimp \$7.25

Fettuccini Ritamaria \$24.00 Egg fettuccini tossed with sautéed mushroom, spinach, shrimps, and bruschetta tomatoes in a creamy Alfredo sauce with a hint of Sherry wine.

Lobster Ravioli Almandine \$24.00 Ravioli, stuffed with chunks of lobster meat & cheese, prepared with Shitake Mushroom and toasted almonds in a creamy champagne sauce.

Lobster Ravioli con due Pesto \$26.00 Ravioli, stuffed with chunks of lobster meat & cheese, prepared with sautéed shallots and shrimp, in a creamy sundried tomato and basil pesto.

Spaghetti Carbonara Americana \$20.00 Spaghetti pasta prepared in a creamy cheese sauce with crispy pancetta and peas.

Homemade Cannelloni with Spinach \$16.00

Cannelloni (Homemade pasta) filled with ricotta, mozzarella, and spinach, baked with tomato sauce, and smothered with mozzarella.

Baked Stuffed Shells \$16.00

Jumbo Shell shaped pasta stuffed with three cheeses topped with tomato sauce and mozzarella. **Add Meat Sauce \$2.95**

Baked Lasagna \$20.00

A traditional favorite. Homemade pasta layered with ricotta, mozzarella, and meat sauce, topped with more mozzarella. Everyone's Favorite!

*All pasta dishes served with salad, or soup.
*Split charge \$6.00 includes extra salad

Catering for any occasion available

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