











Monday - Saturday  
5pm - 10pm




**Antipasti**

Appetizer

-  **Capesante in Padella con Finocchio e Arance** \$15  
Pan seared Jumbo Scallops on a bed of shaved Fennel with Orange segments and Citrus vinaigrette lightly drizzled with Orange Mayonnaise
-  **Bruschettone con Mozzarella, Melanzane e Pomodori arrostiti** \$13  
Toasted Ciabatta Bread with melted fresh Mozzarella Cheese, grilled Eggplant and oven roasted Tomatoes sprinkled with Extra-Virgin Olive Oil, Garlic, fresh Basil and Oregano.
-  **Prosciutto e Melone** \$14  
Seasonal Melon with sliced Parma Prosciutto
-  **Melanzane alla Griglia con Formaggio di Capra** \$13  
Grilled marinated Eggplant with Goat Cheese, Kalamata Olives, Basil, Capers and oven roasted – Sun dried Tomatoes.
-  **Carpaccio Piccantino** \$14  
Thin sliced Raw Beef with Arugula, Baby Artichokes, Celery and shaved Parmigiano Cheese drizzled with Peperoncino Oil.
-  **Polpettine di Granchio** \$17  
Maryland Crab Cakes.
-  **Gran Piatto di Crostacei** \$M.P.  
Maine Lobster, Alaskan King Crab, seasonal Oysters and Prawns on a bed of shaved ice with Salsa Rosa and Horseradish.
-  **Fritto Misto** \$18  
Fried Calamari and Shrimp with a side of spicy Tomato sauce.

**Minestre**

Soups

-  **Piselli e Pancetta** \$9  
Rustic Pea soup with Leeks, Carrots, Bacon and Rosemary.
-  **Minestrone con Pesto di Basilico** \$9  
Fresh Vegetable soup with a touch of Basil Pesto.
-  **Pappa di Pomodoro** \$10  
Homemade Roma Tomato soup with grilled Ciabatta Bread





**Insalate**

Salads

-  **Andrea** \$11  
Chopped Romaine, Cucumber, Avocado, Tomato, Canellini Beans and Radicchio with crumbled Blue Cheese in a Lemon Vinaigrette.
-  **Panevino** \$11  
Mixed Field Greens, Avocado, Hearts of Palm and Cherry Tomatoes in a Balsamic Vinaigrette.
-  **Spinaci Nani** \$11  
Baby Spinach, sliced red Onions, wild Mushrooms, Bacon, caramelized Walnuts and shaved aged Ricotta Cheese in a light Honey-Mustard dressing.
-  **Prosciutto e Mozzarella** \$13  
Sliced Parma Prosciutto, fresh Mozzarella Cheese, Arugula and Roma Tomatoes drizzled with Lemon Extra-Virgin Olive Oil.
-  **Mista dell'Orto** \$9  
Baby Field Greens, Sliced Tomatoes and Carrots with a Balsamic Vinaigrette
-  **Pera e Gorgonzola** \$11  
Sliced D'Arjou Pear, Arugula, caramelized Walnuts, Gorgonzola Cheese, Radicchio and Belgian Endive in a Lemon vinaigrette.
-  **Cesare** \$11  
Hearts of Romaine in a classic Caesar dressing, shaved Parmigiano Cheese and Garlic Croutons. (\$4 supplement for grilled Chicken)

**Pizze**

Pizza from our Wood burning Oven

-  **Margherita** \$15  
Mozzarella Cheese, Basil and Tomato sauce.
-  **Rustica** \$18  
Fresh Mozzarella Cheese, Parma Prosciutto, Arugula drizzled with Truffle Oil.
-  **Quattro Stagioni** \$17  
Mozzarella Cheese, Ham, Mushrooms, Artichokes, Oregano and Tomato sauce.
-  **Calzone Ripieno** \$17  
Filled with Mozzarella, Mushrooms, Ricotta Cheese, Ham and Tomato sauce.




**Pasta Secca e Fatta in Casa**

Dry and Homemade Pasta





-  **Ravioli ai quattro Formaggi con Salsiccia casereccia** \$23  
Homemade Ravioli filled with Ricotta, Provolone, Gorgonzola and Mozzarella Cheese, in a creamy Vodka – Tomato sauce and Italian Sausage.

	<b>Penne con Vegetali alla Griglia</b> Lightly spicy Penne with grilled Eggplant, Zucchini, Asparagus and oven roasted Tomatoes and Extra - Virgin Olive Oil.	<b>\$17</b>
	<b>Gnocchi alla Caprese</b> Homemade Potato dumplings with Tomato sauce, fresh Mozzarella Cheese and Basil.	<b>\$18</b>
	<b>Ravioli con Gamberi e Capesante</b> Homemade Ravioli filled with Shrimp, Scallops and Leeks, in a creamy Lobster Bisque sauce sprinkled with Lemon zest and Chives.	<b>\$25</b>
	<b>Linguine allo Scoglio</b> Linguine with Shrimp, Scallops, Clams, Mussels, Garlic, White Wine and a touch of spicy Tomato sauce.	<b>\$26</b>
	<b>Capellini al Pomodoro</b> Angel Hair pasta with Pear Tomatoes, Basil, Garlic and Extra-Virgin Olive Oil.	<b>\$16</b>
	<b>Malfatti ai Funghi</b> Homemade Spinach Ravioli filled with Ricotta Cheese and Spinach in a creamy wild Mushroom sauce.	<b>\$21</b>
	<b>Tagliatelle al Ragù di Agnello</b> Homemade Tagliatelle with Lamb Ragù, fresh Tomato sauce and Parmigiano Cheese.	<b>\$25</b>

### Risotti

	<b>Pesto e Gamberi</b> Risotto with fresh Pesto and Shrimp.	<b>\$25</b>
	<b>Porcini</b> Risotto with Porcini Mushrooms, Parmigiano Cheese and white Truffle Oil.	<b>\$25</b>
	<b>Pollo e Asparagi</b> Risotto with diced Chicken Breast, Asparagus, oven roasted - Sun dried Tomatoes and Parmigiano Cheese.	<b>\$24</b>






### Dal Mare From the Ocean

	<b>Branzino Gratinato</b> Roasted Chilean Sea Bass with grilled Zucchini, fresh Herbs and Cherry Tomatoes in a Lemon - White Wine sauce.	<b>\$35</b>
	<b>Salmon alla Griglia</b> Grilled Atlantic Salmon with roasted Potatoes and seasonal Vegetables, drizzled with Extra Virgin Olive Oil and Lemon - Parsley sauce.	<b>\$27</b>
	<b>Tonno alla Soia</b> Seared Rare Ahi Tuna crusted with Sesame seeds on a bed of Shrimp mashed Potatoes, baby Carrots and sautéed Spinach drizzled with Soy sauce.	<b>\$35</b>
	<b>Cioppino Toscano</b> Traditional Italian Stew with Maine Lobster, Shrimp, Scallops, Clams, Mussels, Chilean Sea Bass and Salmon in a lightly spicy Tomato broth with grilled Garlic Crouton.	<b>\$40</b>
	<b>Grigliata di Pesce</b> Grilled Maine Lobster, Salmon, Shrimp, Scallops, Tuna and Chilean Sea Bass on a bed of sautéed Spinach and roasted Potatoes drizzled with Lemon sauce.	<b>\$38</b>

### Carni e Pollami Meats and Poultry

	<b>Bistecchine di Agnello</b> Three succulent marinated grilled Lamb Porterhouse with Potato Cake and grilled Asparagus.	<b>\$38</b>
	<b>Pollo alla Brace</b> Grilled Chicken Breast marinated with Extra - Virgin Olive Oil, Mustard, Garlic, crushed Red Pepper and Rosemary on a bed of roasted Potatoes.	<b>\$26</b>
	<b>Ossobuco alla Milanese</b> Slowly braised Veal Shank with diced Vegetables and Herbs on a bed of Saffron Risotto.	<b>\$43</b>
	<b>Bistecca di Manzo alla Griglia</b> Dry aged 24 oz. grilled Rib - Eye marinated with Extra-Virgin Olive Oil, roasted Garlic, Sage and Rosemary on a bed of roasted Tomato Polenta.	<b>\$41</b>
	<b>Filetto di Manzo con Salsa di Porcini</b> Roasted Beef Filet Mignon with Shallots, Corn Mashed Potatoes and Porcini Mushroom sauce.	<b>\$39</b>

### I Nostri Dolci Desserts

	<b>Torta al Limoncello</b> Limoncello liqueur soaked sponge Cake layered with Mascarpone Mousse	<b>\$9</b>
	<b>Tiramisu</b> Espresso soaked Lady Fingers with Mascarpone Cheese and Chocolate chips	<b>\$9</b>
	<b>Crema Bruciata</b> Traditional Madagascar Vanilla Crème Brûlée	<b>\$9</b>
	<b>Duomo di Cioccolato con Mousse alla Nocciola</b> Chocolate sponge Cake dome filled with Hazelnut Mousse	<b>\$9</b>
	<b>Cannolo alla Siciliana</b> Traditional Sicilian Cannoli filled with fresh Ricotta Cheese and Chocolate chips	<b>\$7</b>

\*All items and prices are subject to change.