

Appetizer

CAPRESE SALAD | \$13.50

Sliced tomato, fresh mozzarella, Arugula, basil pesto, balsamic glaze

BEEF CARPACCIO | \$16.50

Thinly sliced Angus beef, truffle mayonnaise, garlic crouton. Arugula, Parmesan cheese

FRIED CALAMARI | \$14.50

Breaded calamari rings with marinara dipping sauce

PORCINI & TRUFFLE RAVIOLI | \$15.95

With creamy truffle sauce, Parmesan cheese, Arugula

ITALIAN MENU



Specialty Pizza

ARUGULA E PROSCIUTTO | \$22.50

Alfredo sauce, mozzarella, Parmesan cheese, Parma ham, Arugula

SCAMPI | \$25.50

Creamy truffle sauce, garlic shrimp, mozzarella, Parmesan cheese

CAPRESE | \$18.50

Tomato sauce, cherry tomatoes, basil, pesto cream topped with fresh mozzarella

SPIANATA ROMANA | \$20.50

Italian salami, tomato sauce, mozzarella, black olives

Main Course

GNOCCHI alla SORRENTINA | \$25

Potato dumplings baked with pomodoro sauce and fresh mozzarella

Add: Grilled Chicken \$6 - Shrimp \$9 - Beef \$9

■ Suggested Wine: Waiter's Choice

POLLO alla MILANESE | \$29.50

Breaded chicken cutlet, roasted rosemary potatoes, Arugula, lemon butter sauce

■ Suggested wine: Chardonnay, Bread & Butter

COZZA NERA | \$31.50

Black mussels cooked in white wine, parsley and tomato, served over linguine aglio e olio

■ Suggested Wine: Chardonnay, Bread & Butter

ARAGOSTA | \$39.50

Butter poached Lobster meat served over Cacio e Pepe pasta, chilli basil oil

■ Suggested Wine: Sauvignon Blanc, Ferrari Carano

BISTECCA di GORGONZOLA | \$45.95

12 oz. Grilled grass-fed Ribeye steak with Puttanesca sauce topped with melted gorgonzola, Served with white wine risotto

■ Suggested Wine: Red Blend, Pessimist

Free Tiramisu
with your main course order