

Starters:

Crab Cake \$26

Arugula Cherry Tomato Lemon Dressing

Shrimp Cocktail \$24

5 shrimp, cocktail sauce

Prosciutto e Melone \$24

24 Months Parma Prosciutto with Cantaloupe Melon

French Onion Soup (Italian hint) \$18

onion and mushrooms with beef broth slice bread melted cheese on top

Cream of Broccoli Soup \$15

Main Courses:

Panino Italiano \$24

Toasted Baguette, Pesto, Fior Di Latte, Tomatoes, Basil, Prosciutto Di Parma, Fries

Cheeseburger and Fries \$21

Brioche Bun, 8oz. Angus Beef, Lettuce, Tomato, Applewood Bacon, Caramelized Onion, Pink Tartar

Flatbread Mare & Monti \$29

Truffle Sauce, Mozzarella, Shrimp, Arugula, Shaved Pecorino

Flatbread BBQ \$25

Grilled Chicken Breast, Barbeque Sauce, Mozzarella

Linguine Del Sol \$44

4 Large Shrimp Stuffed with Crab Meat and Cheese, Linguine Garlic and Oil

Fiocchi Pera E Gorgonzola \$28

Pear And Cheese Stuffed Candy Shape Pasta, Gorgonzola Cream Crushed Walnuts Sauce

Ravioli Di Ribs \$28

Short Ribs Stuffed Ravioli, Wild Mushrooms Sauce Shredded Asiago Cheese

Aragosta Fantasia \$34

Half Maine Lobster, Spaghettini, Shrimp, Mussels, Clams, Garlic and Oil

Maine Lobster Fradiavolo \$60

Whole 1-1/2 Linguine Mussel's Clams Shrimp Tomato (Spicy Upon Request)

Gamberoni \$60

3 Colossal Tiger Shrimp (U4) Linguine Marechiare Sauce

Sea Bass \$48

8oz. Cherry Tomato, Asparagus, Shrimp, Lemon Sauce

Cioppino (Sharable x 2) \$70

Tomato Fish Broth Spaghettini Maine Lobster Mussel's Clams Shrimp Calamari Array of Fish

Tagliata di Manzo \$39

10oz. Grilled New York Strip, House Salad, French Fries, Chimichurri

Ossobuco Milanese \$59

Braised Veal Shank Saffron Risotto or Fettuccine

Tomahawk \$160

40 Oz Prime, 2 Bone Marrow, Fingerling Potatoes, Truffle Butter