

## ANTIPASTI

### **Bruschetta al Pomodoro 11**

Heirloom Tomatoes, grilled Tuscan Bread, Olive Oil.

### **Mussels Romantico 18**

Prince Edward Mussels, sautéed with Garlic, Fennel, White Wine, Oregano, Lemon, topped with Artisan Bread.

### **Arancini 11**

Three-Cheese filled Risotto Spheres, flash fried to perfection, Parmesan and Marinara.

## INSALATA E LA ZUPPA

### **Zuppa Toscana Cup 6 Bowl 9**

Mama Cerullo's Classic Housemade Minestrone, Fresh Vegetable, Fagioli Cannellini Beans, Pastina Noodles.

### **Panzanella Salad 10**

Fresh Baby Field Greens, Cherry Tomato, shaved Red Onion, Cucumber, Crostini, Red Wine Vinaigrette.

### **Insalata di Caesar 12**

Fresh Hearts of Romaine, Crostini, shredded Parmesan. Add Shrimp or Chicken. 12

### **Insalata Caprese 19**

Heirloom Tomato, Burrata Cheese, Fresh Basil, Balsamic reduction, Olive Oil, Crispy Parmesan.

### **Pancetta and Arugula Salad 17**

Crispy Pancetta, Fresh Arugula, Orange Segments, Tomatoes, Lemon Vinaigrette, toasted Pine Nuts.

## PASTA FATTA FRESCO

### **Spaghetti and Meatballs 19**

The Classic Favorite, with our Housemade Meatballs.  
Choice of Meat Sauce or Marinara, Parmesan.

### **Gnocchi ala Vodka Salsa Cremosa 22**

Housemade Potato Gnocchi, Ricotta Cheese, Parsley Crumbs, Vodka Cream Sauce.

### **Pappardelle Alfredo 19**

Broad Flat Egg Noodles, Creamy Alfredo Sauce, Parmesan, Crunchy Tostini Bread. Add Shrimp or Chicken. 12

### **Cheese Ravioli 19**

Filled with Italian Cheeses, Topped with Housemade Marinara Sauce

## ENTREES

### **Crispy Branzino 34**

Mild White Fish seared skin side down, Fennel Confit, Roasted Vegetables and Pesto Risotto.

### **Salmon Rustica 32**

Center Cut Filet of Salmon, Pesto Rissoto, Toasted Cauliflower, Oven Dried Tomatoes.

### **Scampi Classico 36**

Sautéed Jumbo Prawns, Fresh Garlic, Vino Blanco, Sweet Butter, Parsley, Chef's Pasta.

### **Polli Scallopini 32**

Marsala or Piccata, Tender Chicken Breast, lightly floured, seared to perfection, served over Pappardelle Pasta, Fresh Vegetables.

### **Tuscan Style Braised Short Ribs 29**

Braised for hours in Italian Seasoned Broth, Chef's Potatoes, Fresh Vegetables.

### **New York Steak 39**

12oz Aged Choice Hamilton Ranch Reserve Ribeye Steak, known for its buttery flavor and tender texture, grilled to perfection and served with Bacon Jam, Potatoes and Fresh Vegetables.

### **Roasted Rib Eye Steak 48**

Italian Inspired Bisteca Costolata, the 12 Oz Aged Choice Hamilton Ranch Reserve Ribeye Steak, known for its buttery flavor and tender texture, grilled to perfection and served with Bacon Jam, Potatoes and Fresh Vegetables.

### **Filet Mignon 35**

6 oz of Choice Hamilton Ranch Reserve Heart of the Tenderloin, grilled and served with Red Wine Demi-glace, Potatoes and Fresh Vegetables.

## DESSERTS

### **Crème Brûlée 11**

Forrest Berries, Pistachio Dust, and Almond Biscotti.

### **Classic New York Cheesecake 12**

Vanilla Cream, Blueberries, Walnut Crumble, Caramel and Raspberry Sauce.

### **Double Chocolate Decadent Cake 12**

Raspberry Coulis, Fresh Berries.

### **Gelato Trio 12**

Chocolate, Espresso, Pistachio, Fresh Berries and Pistachio Dust.

### **Tiramisu 10**

Ladyfinger cookies, Espresso, Rum and Cocoa Powder

### **Cannoli 12**

Fried Pastry Dough with a Sweet Cream Filling