

Antipasti

Antipasto Tray \$15

An assortment of imported Italian meats and cheeses, served with sweet peppers, artichokes, and an olive mixture.

Bruschetta Trio (6 Pieces) \$14

2 classic tomato bruschetta, 2 with pesto, goat cheese, sun-dried tomato, topped with shrimp, and 2 with tenderloin, gorgonzola, cherry tomatoes, and sautéed onion.

Shrimp De Jonge \$16

Shrimp sautéed in white wine and garlic butter sauce, topped with crispy bread crumbs.

Calamari \$16

Lightly breaded and fried calamari rings served with fresh marinara or grilled and served with mesclun greens and drizzled with lemon oil and balsamic reduction.

Mussels \$15

Prince Edward mussels sautéed in your choice of white wine and garlic or a lightly spiced tomato sauce.

Carpaccio \$15

Thinly sliced beef tenderloin over mixed greens tossed in lemon oil, served with capers and shaved Parmesan cheese.

Grilled Seafood Platter \$17

Shrimp, calamari, and baby octopus drizzled with lemon oil and balsamic reduction, served with a mesclun greens salad.

Sausage & Peppers \$13

Charred Italian sausage with sweet seasonal peppers and sautéed in olive oil and garlic.

Burrata Cheese \$12

Burrata cheese topped with basil pesto, fresh tomato, and red onion mixture, drizzled with balsamic glaze and served with garlic toast points.

Clams ½ dozen \$8 / full dozen \$16

Fresh baked clams topped with seasoned bread crumbs.

Insalate e zuppe

Asparagus Salad \$13

Grilled asparagus topped with lump crab meat, drizzled with lemon oil and served over a bed of mixed greens..

Caesar Salad \$6

Fresh romaine lettuce tossed in house-made Caesar dressing with croutons and grated Parmesan.

Add chicken +\$5 / Add shrimp +\$9

Spinach Salad \$7

Baby spinach, walnuts, dried cranberries, mushrooms, and goat cheese tossed in a balsamic vinaigrette.

Add chicken +\$5 / Add shrimp +\$9

Caprese Salad \$11

Sliced tomatoes topped with fresh mozzarella, seasoned with basil and oregano, drizzled with olive oil and balsamic glaze.

House Salad \$6

Mixed greens served with house-made balsamic dressing and crumbled blue cheese.

Soup of the Day or Minestrone \$7

Pasta

Spaghetti ai Frutti di Mare \$32

Spaghetti with shrimp, mussels, clams, and calamari, sautéed in a choice of lightly spiced marinara or white wine garlic sauce.

Lobster Angelica \$38

Cold water lobster sautéed with angel hair pasta, spinach, ricotta, and cherry tomatoes in a white wine garlic sauce.

Cavatelli Agio \$30

Homemade cavatelli with shrimp, asparagus, and sun-dried tomatoes in a lemon pepper cream sauce.

Linguine Vongole \$26

Vongole clams sautéed in a choice of lightly spiced white wine garlic sauce or fresh marinara.

Penne alla Vodka Burrata \$22

Penne with spinach and mushrooms sautéed in vodka sauce, topped with burrata cheese. (Add chicken +\$6 / Add shrimp +\$10)

Cappellini Primavera \$20

Angel hair pasta with broccoli, asparagus, and cherry tomatoes in a white wine garlic sauce. (Add chicken +\$6 / Add shrimp +\$10)

Fettuccine Alfredo \$19

Homemade fettuccine tossed in a Parmesan cream sauce. (Add chicken +\$6 / Add shrimp +\$10)

Lobster Ravioli \$35

Homemade lobster-filled ravioli topped with lobster cream sauce.

Linguine Shrimp Diavolo (spicy) \$29

Linguine with Parmesan-crusting shrimp with chopped tomatoes sautéed in spiced olive oil, garlic, and basil sauce.

Fettuccine alla Bolognese \$19

Homemade fettuccine pasta served with a traditional beef and pork meat sauce.

Lasagna \$20

Classic lasagna layered with meat, ricotta, mozzarella, and Parmesan, baked with tomato sauce.

Eggplant Parmigiana \$20

Layers of eggplant with mozzarella and ricotta, served with spaghetti and topped with fresh marinara.

Spinach Ravioli \$20

Spinach-filled ravioli in Alfredo sauce, topped with crispy prosciutto.

Cheese Ravioli \$19

Cheese-filled ravioli served with creamy marinara sauce.

Gnocchi alla Vodka \$24

Potato dumplings sautéed with pancetta, sausage, and shiitake mushrooms in a tomato cream sauce.

Carne

*8oz Choice Filet \$45**

A hand-cut filet mignon, grilled and topped with our signature red wine reduction sauce. Served with roasted garlic mashed potatoes and the vegetable of the day.

Braised Short Rib \$34

Slow-braised short rib topped with our signature red wine reduction sauce. Served over roasted garlic mashed potatoes.

*Grilled Skirt Steak Vesuvio \$39**

Marinated skirt steak sautéed in garlic white wine sauce. Served with crispy Vesuvio potato wedges..

*Double Bone-In Pork Chop \$27**

A 12oz French center cut pork chop, grilled and topped with gorgonzola red wine reduction sauce. Served with roasted garlic mashed potatoes and the vegetable of the day.

Half Duck \$32

Roasted half duck served over mushroom risotto with cranberry red wine reduction sauce.

Veal Saltimbocca \$34

Veal layered with prosciutto and sage, topped with mozzarella. Served with roasted garlic mashed potatoes and the vegetable of the day.

Veal Marsala \$30

Sautéed veal in Marsala wine sauce with mushrooms. Served with penne marinara.

Veal Parmigiana \$30

Lightly breaded veal topped with tomato sauce, mozzarella, and Parmesan cheese. Served with spaghetti marinara.

Veal Piccata \$30

Sautéed veal in lemon butter caper sauce. Served with roasted garlic mashed potatoes and the vegetable of the day.

Chicken Vesuvio \$24

Bone-in chicken sautéed in garlic white wine sauce. Served with roasted Vesuvio potatoes.

Chicken Marsala \$23

Chicken breast sautéed with mushrooms in Marsala wine sauce. Served with penne marinara.

Chicken Piccata \$23

Chicken breast sautéed in lemon butter caper sauce. Served with roasted garlic mashed potatoes and the vegetable of the day.

Chicken Parmigiana \$23

Lightly breaded chicken breast topped with tomato sauce, mozzarella, and Parmesan cheese. Served with spaghetti marinara.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pesce

Flounder \$29

Pan-seared flounder topped with lump crab served over orzo pasta and citrus butter sauce.

Mahi Mahi alla Puttanesca \$29

Mahi Mahi fillet sautéed with onions, capers, and kalamata olives in a lightly spiced tomato sauce, served over sautéed spinach.

Salmone \$29

North Atlantic salmon served over risotto with a champagne cream sauce.

Scallops \$36

Pan-seared sea scallops served on herbed couscous with a lemon butter caper sauce.

Contorni

Broccolini \$8

Sautéed with olive oil, white wine, and garlic.

Spinach \$7

Sautéed with olive oil, white wine, and garlic.

Grilled Asparagus \$8

Tossed in olive oil and garlic, topped with shaved Parmigiano.

Meatball alla Marinara \$6

House-made meatballs served with tomato sauce.

Risotto \$8

Imported Italian rice cooked with fresh herbs and white wine.

Steamed Broccoli \$7

Gluten Free preparation available on most dishes
Plate Sharing +\$5

Posted prices are our cash discounted prices, other forms of payment will incur a 4% non-cash adjustment
20% gratuity may be added to parties of 6 or more