



MAR.25 '21

Insalata (Cena)

Antipasti

SPINACH & ARTICHOKE DIP 12

Toasted Naan Bread

HEIRLOOM TOMATO BRUSCHETTA 12

Goat cheese, basil, balsamic glaze

STUFFED BANANA PEPPERS 14

Sausage, tomato sauce, mozzarella, garlic bread

FRIED CALAMARI 11

Sweet chili glaze, lemon aioli

CRISPY SHRIMP 14

Lightly breaded and fried shrimp topped with a sweet chili and siracha aioli.

MEATBALL TRIO 12

Tomato sauce, parmigiano reggiano

FRIED BUFFALO MOZZARELLA 12

Roasted tomato infused fresh mozzarella, pesto cream sauce

Zuppa & Insalata

ZUPPA DEL GIORNO 4

CRAB BISQUE 6

Lump crab, sherry, crème

CLASSIC CEASAR 4

Romaine, croutons, parmigiano reggiano

HOUSE SALAD 4

Mixed greens, tomatoes, red onion, dried cranberries, candied walnuts, Feta, citrus vinaigrette

CUCUMBER CAPRESE 7

Marinated heirloom tomato, cucumbers, red onion, fresh mozzarella, arugula, sea salt, balsamic glaze

STEAK SALAD 18

Sliced filet, Romaine, tomato, red onion, cucumber, pork belly croutons, smoked cheddar, jalapeno ranch

SALMON SALAD 18

Mixed greens, asparagus, candied walnuts, Feta cheese, Cherry tomato, raspberry balsamic vinaigrette

CHICKEN SALAD 15

Mixed greens, marinated chicken, apple chips, dried cranberry, red onion, tomatoes, bleu cheese crumbles, apple vinaigrette

Pizza

MARGHERITA 13

Marinated tomato, fresh mozzarella, olive oil, basil

SALSICCIA 14

Sausage, ricotta, caramelized fennel, tomato sauce, basil

CARDINALE 14

Sausage, bacon, pancetta, sweet cherry peppers, mozzarella, marinated tomatoes

PEPPERONI & BANANA PEPPER 14

Pepperoni, banana peppers, mozzarella, tomato sauce

PESTO CHICKEN 14

Chicken, heirloom tomatoes, artichokes, mozzarella, citrus arugula salad

Piatti Speciali

CHICKEN PARMIGIANA 19

Breaded chicken, mozzarella, tomato sauce, spaghetti

VEAL DIABLO 22

Breaded veal, tomatoes, red peppers, banana peppers, onions, Spicy tomato cream sauce, herb butter spaghetti

LASAGNA 18

Bolognese, herb whipped ricotta, mozzarella, tomato sauce

CRAB CAKES 25

Jumbo lump crab cake, sundried tomato & pesto rice, sweet corn & zucchini salad, roasted red pepper beurre blanc

Pasta

SPICY SHRIMP 20

Shrimp, parmigiano reggiano, spicy tomato cream sauce, spinach, fresh cavatappi

WILD MUSHROOM 17

Assorted wild mushrooms, white wine truffle cream sauce, fresh pappardelle

SHRIMP AND LOBSTER ALFREDO 22

Bacon, spinach, tomatoes, Romano cheese, spaghetti

PEPERONCINO ARROSTITO 18

Chicken, sweet peppers, mushrooms, spinach roasted red pepper cream sauce, fresh cavatappi

TRADITIONAL BOLOGNESE 18

Beef, hot sausage, tomato cream sauce, fresh pappardelle

AMATRICIANA

Pancetta, hot sausage, spicy tomato sauce, spaghetti

Specialità alla Griglia

FILET 32

8oz center cut, roasted vegetables, smashed potato, portabella cabernet demi-glace

DELMONICO 28

14oz Delmonico, roasted vegetables, smashed potato, Cognac peppercorn cream sauce

SALMON 22

Sundried tomato and pesto rice, Roasted vegetables, lemon caper sauce.

Desserts

TIRAMISU 8

Ladyfinger, mascarpone mousse, espresso

ITALIAN LEMON CRÈME CAKE 9

White cake, lemon crème filling

BELGIAN WAFFLES 9

Sugar coated waffles, strawberries, vanilla gelato, whipped cream

TORTA AL CIOCCOLATO 7

Fancy for chocolate cake

GELATO 5

Vanilla or Chocolate

COLOMBIAN COFFEE 3

CAPPUCCINO 5

LATTE 5

ESPRESSO 3

****Roasted Tomato Dipping Oil
Available for purchase \$11***



Wine List

DRY RED



| | | |
|---|-----------|-------------------|
| <u>Stella 2018</u> | ABV:15.5% | \$21.5/7.5 |
| Sangiovese and Cabernet Sauvignon in a "Super Tuscan" style blend. Firm tannins, notes of toasted oak, tart cherry and fig, with a crisp, lingering finish. | | |
| <u>Cabernet Sauvignon 2019</u> | ABV:13.9% | \$20/7.5 |
| Notes of blackcurrant and vanilla, subtle smoke flavor from a gentle oak aging period. Full bodied complexity, medium tannins and acidity, smooth finish. | | |
| <u>Noiret 2019</u> | ABV:12.5% | \$20/7.5 |
| Floral, berry & currant notes. Soft & velvety with a persistent tannic structure. A medium to full bodied red with mint elements and a typical peppery finish. | | |
| <u>Petite Sirah 2019</u> | ABV:13.2% | \$20/7.5 |
| Extraordinary deep color and full-body complexity. Notes of blueberry, chocolate, plums, black pepper and black tea from the characteristic high tannin content. Smoky and incredibly smooth in the finish. | | |

DRY ROSÉ

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| <u>Sangue di Giove 2019</u> | ABV:14.3% | \$18/7 |
| A very aromatic Sangiovese based Rose' refreshing and easy to drink with notes of roses and honeydew. | | |
| <u>Brezza Marina 2018</u> | ABV:14.9% | \$18/7 |
| A traditional Italian rosato, Cabernet Sauvignon based. Aromas of strawberry & scents of roses. Medium-body, light tannins with a crisp refreshing finish. | | |

SEMI-DRY RED

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| <u>Granato 2019</u> | ABV: 11.5% | \$16/7 |
| Our own blend of dry red & blush wine, Granato brings aromas of cherry & berries with light tannins. | | |
| <u>De Chaunac 2019</u> | ABV: 12.5% | \$16/7 |
| A medium bodied red with distinct notes of orange peel, plum and cherry. Balanced acidity and a uniquely tart and refreshing finish. | | |

SWEET RED

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| <u>Sangria N.V.</u> | ABV:12.5% | \$15/6 |
| A perfectly balanced blend of red wine & citrus. Fresh flavor with aromas of orange peel & spices. Medium body with a tangy finish. | | |
| <u>Concord 2019</u> | ABV:11.5% | \$14/6 |
| A sweet & fruity red with superbly rich character. Grape jelly aroma & notes of candied strawberry. Medium body, silky finish. | | |

DRY WHITE

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|---|------------|---------------|
| <u>Chardonnay 2019</u> | ABV:12.7% | \$17/7 |
| Fruit forward with crisp "tingling" mineral tones. Aromas of green apple, apricot, and citrus and the traditional Chardonnay buttery finish. | | |
| <u>Rosabella 2019</u> | ABV: 12.0% | \$16/7 |
| A proprietary blend of white wines defined by a rose bouquet. Tones of citrus, hints of peach & a buttery-rich honey finish. | | |
| <u>Gewürztraminer 2019</u> | ABV: 12.5% | \$18/7 |
| Great balance of acid and sugar in this very fragrant wine with a distinctive floral and spicy aroma. Tones of roses with a biting mineral finish. | | |
| <u>Pinot Grigio 2019</u> | ABV:12.9% | \$16/7 |
| Zesty and refreshing with punchy acidity and aromas of lemons, limes, green apples and honeysuckle. Complex mineral texture and a lengthy puckery finish. | | |

SEMI-DRY WHITE

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| <u>Riesling 2019</u> | ABV:11.8% | \$16/7 |
| A German classic, with a perfect balance of acidity and fruitiness. Crisp apricot aromas, with a smooth finish. | | |
| <u>Moscato 2018</u> | ABV:12.8% | \$16/7 |
| Rich & intensely aromatic. Bright & floral to the nose with flavors of peach & orange blossom. Crisp with a tart finish. | | |

SWEET WHITE

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|---|------------|---------------|
| <u>Niagara 2019</u> | ABV: 10.0% | \$14/6 |
| This sister grape of Concord produces a sweet refreshing white. Flowery jasmine notes, a Riesling-like aroma with a honey finish. | | |

BLUSH

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| <u>Catawba 2019</u> | ABV:12.0% | \$14/6 |
| A refreshingly fruity, moderately acidic wine. Characteristic sweetness & aromas of tropical fruits with a tangy finish. | | |
| <u>Steuben 2019</u> | ABV: 12.8% | \$16/7 |
| Delicately spicy. A well balanced wine with overtones of apricot with a smooth grape finish | | |

SWEET FRUIT

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| <u>Peach N.V.</u> | ABV: 12.0% | \$15/6 |
| This delicately sweet wine mirrors the flavor of juicy peaches with notes of pear & honey. Sweet & crisp with a refreshing finish. | | |
| <u>Black Raspberry N.V.</u> | ABV: 11.5% | \$15/6 |
| A sweet, fruity wine with black raspberry flavors. Rich with a distinct berry bouquet. Medium body, slightly tart and crisp finish. | | |

Wine Flights



Dry Reds + Rose'

Stella - Cabernet Sauvignon - Noiret - Sangue Di Giove

Dry Whites

Chardonnay - Rosabella - Pinot Grigio - Gewürztraminer

Semi Dry

Granato - Dechaunac - Riesling - Moscato

Fruit and Sweet

Peach - Black Raspberry - Sangria - Niagara

Blush and Sweet

Catawba - Steuben - Concord - Black Raspberry

Tour Flight

Stella - Rosabella - Riesling - Granato

Red, White & Rose'

Cabernet Sauvignon - Stella - Chardonnay - Sangue Di Giove

\$16 *tax included*

No substitutions