

Appetizers

Olive Pesto Dip ^v

Mediterranean mixed olives with candied walnuts, pesto, honey balsamic, cheese and olive oil \$4

Carpaccio ^{gf}

thin sliced beef filet with lemon, capers, and shaved parmaesan \$14

Mussels ^{gf}

steamed mussels with garlic and shallots in a white wine cream sauce \$15

Mushroom Gnocchi ^v

sautéed button mushrooms with herbs in a bleu cheese, black truffle cream sauce \$12

Bruschetta Trio ^v

toasted bread topped with artichoke and feta, mushrooms and gorgonzola, quattro formaggio \$10

Soup of the Day \$6

Salads

small \$6 / large \$10

Caprese ^{v gf}

sliced tomatoes topped with mozzarella cheese, and basil drizzled with balsamic vinaigrette

Beet ^{v gf}

roasted beets with goat cheese and candied walnuts in a honey mustard dressing

Caesar

romaine hearts in a classic Caesar dressing with parmesan cheese, croutons and tomatoes

Spinach ^{v gf}

baby spinach, candied walnuts, apples, grapes, and feta cheese in a honey mustard dressing

Mista ^{v gf}

mixed greens with bleu cheese and candied walnuts in a balsamic vinaigrette

Please note: not all ingredients are listed. Inform your server of any food allergies!

v = vegetarian

gf = gluten free

 = spicy

Executive Chef: Habibi Jacifi

Seafood

Gamberi Luna ^{gf}

Tiger Shrimp sautéed with mushrooms in a champagne dill cream sauce with roasted vegetables \$20

Pescatore

Clams, Mussels, Tiger Shrimp, Salmon, and Halibut in a tomato lobster sauce over risotto \$23

Gamberi

Linguine with Tiger Shrimp, Crab and spinach in a choice of garlic tomato sauce or creamy parmesan \$19

Cioppino

Clams, Mussels, Salmon and Shrimp in a lobster sauce with pernod liqueur \$20

Salmon Modomio

pan seared salmon with mushrooms in a champagne cream dill sauce \$19

Pasta

Carbonara

chicken, bacon, and peas in an alfredo cream sauce \$19

Ravioli ^v

porcini mushrooms and ricotta cheese in a marsala cream sauce with truffle oil \$18

Marchigiana Granchio ^{v gf}

prawns, crab meat, broccoli, mushrooms, sun dried tomatoes and crushed red pepper in an garlic olive oil \$20

Lasagna

classic meat lasagna with bolognaise and béchamel sauce topped with tomato cream sauce \$19

Penne Pesto

pan seared chicken, roasted tomatoes and spinach in a creamy pesto sauce \$17

Fettuccini Bolognese

fettuccini with meatballs in a classic meat sauce \$18

Fettuccini Pomodoro

spicy fresh tomato sauce with garlic, basil and mozzarella \$18

Classics – all served with roasted vegetable

Lamb Shank ^{gf}

braised lamb in a demi glaze and gorgonzola sauce \$23

Veal Scaloppini ^{gf}

in your choice of picatta or marsala wine sauce \$19

Chicken Marsala

pan seared chicken in your choice of piccata or marsala sauce \$18

Sorrentina ^{gf}

pan seared chicken breast with tomatoes, basil and mozzarella \$18

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