

# APPETIZERS

<b><i>Crispy Fresh Mozzarella Fra Diavolo</i></b> Panko, Marsala, olives, garlic, banana pepper, tomato ragu	12
<b><i>Calamari Steak</i></b> Arugula, lemon, sriracha aioli	14
<b><i>Beef Carpaccio*</i></b> Rye crisp, Dijon cream, capers	17
<b><i>Diver Scallops</i></b> Chianti beurre blanc, carrot & green onion salad	17
<b><i>Jumbo Garlic Shrimp</i></b> Pan seared, Worcestershire reduction, braised cabbage	18
<b><i>Stuffed Mushrooms</i></b> Smoked bacon, caramelized onions, béchamel, mozzarella	12
<b><i>Burrata</i></b> Seasonal Presentation	14

# SECOND COURSE

<b><i>Classic Caesar*</i></b> Garlic croutons, shaved parmesan	11
<b><i>Chopped Salad</i></b> Red onion, candied pecans, raisins, crispy shallots, prosciutto, ricotta salata, house-made Italian dressing	11
<b><i>Lobster Bisque</i></b> Smoked paprika vinaigrette, goat cheese mousse	12
<b><i>French Onion Skillet</i></b> Havarti, Swiss, croutons	11

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

<b><i>Lasagna</i></b>	<b>21</b>
Sixteen layer, Italian sausage, mozzarella, ragu	
<b><i>Chicken Parmesan</i></b>	<b>24</b>
Pink vodka sauce, smoked mozzarella, bucatini	
<b><i>Norwegian Salmon</i></b>	<b>32</b>
Potato gnocchi, pesto creme, roma tomato	
<b><i>Prosecco Chicken</i></b>	<b>24</b>
Roasted potato, garden vegetables	
<b><i>Veal Isabella</i></b>	<b>MP</b>
Roasted Veal NY Strip, grilled eggplant, portabella, fontina, port wine marinara, roasted red pepper, Kalamata olives	
<b><i>Beggars' Purses</i></b>	<b>21</b>
Ricotta, mozzarella, "Uncle Luigi style"	
<b><i>Halibut</i></b>	<b>38</b>
Preserved lemon, capers, sundried tomato, basil polenta	
<b><i>Mount Vesuvius Jumbo Shrimp</i></b>	<b>28</b>
Spicy lobster creme, steamed rice, asparagus, crispy parmesan crusted baguette	
<b><i>Oscar Style Beef Tenderloin</i></b>	<b>MP</b>
Barrel cut, jumbo lump crab, asparagus, Béarnaise	
<b><i>Gorgonzola Beef Tenderloin</i></b>	<b>MP</b>
Barrel cut, tomato chutney	
<b><i>Orecchiette</i></b>	<b>24</b>
Spicy sausage, mushroom, roasted peppers, parmesan brodo, ricotta salata	
<b><i>Tagliatelle</i></b>	<b>21</b>
Bolognese, basil ricotta	
<b><i>Fruits de Mere Risotto</i></b>	<b>35</b>
Jumbo shrimp, scallops, mussels, sea bass, sundried tomato, garlic creme	
<b><i>Veal Sweetbreads</i></b>	<b>32</b>
Chef Todd's Favorite — brandy creme, prosciutto, tri-color orzo	

# RED WINES

***Santa Margherita Chianti (Italy)*** \$64

***Ciacci Piccolomini Fabivs Syrah (Italy)*** \$16 / \$64

***Elvio Tintero Langhe Arneis (Italy)*** \$40

***La Spinetta Nero di Casanova (Italy)*** \$56

***Imagery Pinot Noir (California)*** \$40

***Clay Shannon Cabernet Sauvignon (North Coast)*** \$13 / \$52

***Barolo Monsignore (Italy)*** \$72

***Conte di Volle Amarone Valpolicella (Italy)*** \$125

***Klinker Brick Old Ghost Old Vine Zinfandel (California)*** \$110

# WHITE WINES

***Gianni Gagliardo Favorita Fallegro (Italy)*** \$11 / \$42

***Lunaria "Pettirosce" Cerasuolo d'Abruzzo (Italy)*** \$44

***Eric Cevalier Val de Loire Chardonnay (France)*** \$52

***Presqu'ile Chardonnay (Santa Maria Valley)*** \$72

***Von Winning Sauvignon Blanc II (Germany)*** \$62

***Scarpetta Pinot Grigio (Italy)*** \$12 / \$48

***Terra Viva Rosé Cuvee (Italy)*** \$45