

ANTIPASTI

Polpette Di Manzo 8

Beef Meatballs with, Mozzarella, Basil and Pecorino Cheese over Marinara Sauce

Coppa Con Formaggi 10

Coppa with Fresh Selection of Cheeses

Arancino Di Riso Con Carne 9

Traditional Sicilian Rice balls filled with Cheese and Beef

Fritto Misto 14

Fried Combination of Gulf Shrimp and Calamari with Marinara and Artichoke Dips

Burrata e Frisella (v) 14

Burrata and Heirloom Tomato Salad, Entimio Olive Oil, and A "Frisella" Crouton

INSALATE

Insalata Di Polpo 14

Mediterranean Octopus Salad with Black Olives, Potatoes, Crunchy Yams

Insalata Della Casa 8

Greens with Shaved Beets, Crispy Fennel, Balsamic Mushrooms, Avocado, Mustard Vinaigrette

Insalata Cesare 8

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons

PASTE

Cavatelli Ai Quattro Formaggi (v) 13

Cavatelli Pasta with Parmigiano, "Lira Rossa" Formdi Frant, Gorgonzola And Burrata

Bucatini Puttanesca Di Mare 25

Bucatini Pasta a Puitanesca Sauce and Seared Diver Scallops

Strozzapreti Pasta Al Ragu Di Carne 19

Non-Traditionally Cooked Strozzapreti Pasta, Shredded Short Rib Ragout, Parmigiana

Spaghetti Nero Con Aragosta 26

Squid Ink Spaghetti Tossed with Lobster in a Light Tomato Sauce with Roasted Garlic

Orecchiette Con Frutti Di Mare 24

Orecchiette Pasta with Fresh Seafood and Basil Pesto

Ravioli Di Salsiccia E Carne 19

Ravioli Stuffed with Italian Sausage Served with a Southern Style Hearty Meat Sauce

Executive Chef: Angelo Cuppone

SECONDI DI PESCE

Brodetto Quasi Fanese 26

Tradational Seafood Soup with Grouper, Shrimp, Clams, Mussels and Cuddlefishin a light Pomodoro Broth

Capesante E Gamberi 27

Seared Sea Scallops Served and Shrimp Served with Sardinian Fregola

Polpo Con Lenticchie E Peperoni Friggitelli 26

Slow Cooked Octopus Served with a Lentil Ragout and Crispy Friggitelli Peppers

Filetto Di Dentice 27

Pan Seared Grouper Fillet Topped with a Lemon Fennel Sauce and Served with Asparagus and Fingerling Potatoes

Salmone Con Cavolo Rosso Brasato 23

Filet of Salmon on a Bed of Citrus Braised Red Cabbage

Pesce Al Forno Mkt

Mediterranean Whole Fish Carved Table-Side (Ask Your Server For Today's Fresh Selection)

SECONDI DI CARNE

Cotolette Di Pollo Alla Palermitana 19

Breaded Chicken Breast with Roasted Potatoes and Mushrooms, Side Mixed Green Salad

Reale Di Manzo 26

Hereford Beef Short Ribs and "Frascatula" on top of Pureed Broccoli and N'duja Sausage, topped with Roasted Baby Carrots

Costolette D'Agnello Ai Pistacchi Di Bronte 42

Grilled Colorado Lamb Chops, Pistachio Crusted Served with Asparagus and Fingerling Potatoes

Saltimbocca Alla Romana 24

Veal Scaloppine with Prosciutto Di Parma and Sage in a White Wine Sauce Served with Sauteed Artichokes

CONTORNI

Lentils 6

Roasted Potatoes 6

Mixed Greens 5

Baby Carrots 6

Friggitelli Peppers 6

Sauteed Artichokes 6

Executive Chef: Angelo Cuppone

