

Antipasti

Bruschetta

8

Torre

A tower of traditional Italian antipasti consisting of bruschetta, cheese, cured meats, giardiniera, prosciutto and melon

13 per person

Olivi

Warm assorted olives

7

Arancini

*Risotto balls stuffed four cheese,
bed of herb tomato sauce*

14

Calamari Fritti

Lightly floured deep fried squid with spicy tomato dipping sauce

14

Cozze

Steamed mussels cooked in a white wine or spicy tomato sauce

14

Gamberetti al Vino Bianco

Tiger Shrimp, white wine, cherry tomato

15

Insalate e Zuppe

Zuppa del Giorno

Soup of the day please ask you server

Classic Caesar

Crisp romaine lettuce tossed with our house made caesar dressing, parmesan cheese, crostini and crisp prosciutto crumble

12

Insalata Di Mario

Arugula greens, candied nuts, dried cranberries, shaved parmesan Tossed honey vinaigrette

13

Prosciutto Melone

Fresh cantaloupe, sliced prosciutto, shaved parmesan extra virgin olive oil and aged balsamic reduction

14

Beet e Mozzarella di Bufala Caprese

Roasted beets and buffalo mozzarella cheese, topped with fresh basil and extra virgin olive oil

14

Carpaccio di Manzo

Thinly sliced raw beef tenderloin, shaved parmesan, arugula greens, lemon vinaigrette dressing topped with aged balsamic

15

Split salads can be made for an additional charge of \$2

Pasta

Penne al l' Arrabbiata

Penne pasta in a spicy tomato sauce

15

Spaghetti Bolognese

Tomato basil and meat sauce

23

Penne e Piselli

Calamari, cherry tomatoes, green peas, basil tomato sauce

23

Tortellini con Salsiccia e Rapini

House made pork sausage, tossed rapini, light olive oil and garlic sauce

24

Spaghetti con Pollo e Funghi

Sliced chicken breast, mushrooms, sun dried tomatoes, cream sauce

24

Linguine Tutto Mare

*Tiger shrimp, scallop, baby clams, mussels tossed in a choice of light garlic
tomato sauce or olive oil white wine sauce*

26

Risotto

*Beef tenderloin strips, mushrooms, roasted pine nuts,
gorgonzola cream sauce*

26

*Gluten free substitutes are available for an additional charge of \$ 3

*Split dishes can be made with an additional charge of \$ 4

Secondi

Served with daily vegetables

Pollo al Marsala

Pan seared chicken breast, mushroom, marsala wine reduction

23

Vitello or Pollo Parmigiana

*Lightly breaded veal or chicken topped with mozzarella cheese, tomato sauce
and parmesan cheese served with pasta*

25

Vitello al Limone

Pan seared veal scallopini in a lemon white wine sauce

25

Vitello al Tartufo

*Pan seared veal scallopini, tossed chestnuts, mushrooms, White
truffle oil demi cream reduction*

26

Ossobuco di Vitello

Braised veal shank in a vegetable jus served with risotto

36

Agnello alla Griglia

Grilled rack of lamb, port wine reduction

37

Filetto

(Ask server for featured sauce of the day)

Pesce del Giorno

Fish of the day

(market price)