

## ANTIPASTI

Bruschetta (choice of any 4) | 15

- classic tomato, garlic, basil, parmesan cheese, balsamic glaze
- fresh mozzarella with blistered tomato
- lavender ricotta with dried cherries
- burrata & romesco

Calamari Fritti | 17

*calamari fries with spicy marinara, lemon basil aioli*

Burrata & Prosciutto | 13

*fig, honey, micro basil, olive oil, balsamic glaze*

Trio of House-Made Meatballs | 15

*house meatballs covered with tomato sauce & cheese*

Caprese Salad | 12

*heirloom tomatoes, olive oil, balsamic glaze, frisée & arugula*

Italian Sausage, Peppers & Onions | 15

*hot or mild sausage, peppers, onions in tomato sauce & cheese*

Steamed Mussels | 17

*white wine, garlic, butter, shallots, toast*

## SALAD

add shrimp 9 | chicken 8 | salmon 12 | octopus 10

Panzanella | 11

*italian bread, bell peppers, tomato, onion, fontina, kalamata olive, balsamic*

Italian Chopped Salad | 12

*mixed greens, arugula, radicchio, kalamata olive, pepperoncini, parmesan cheese*

Mixed Green Salad | 9

*cherry tomatoes, cucumbers, radish, carrot, red onion, croutons*

Caesar Salad | 9

*crisp romaine, parmesan cheese & crisps, croutons, sun-dried tomatoes, creamy caesar dressing*

## SOUP

Italian Wedding Soup | 9

*noodles, vegetables, meatballs, spinach, & broth*

Soup of the Month | 9

## CHEF'S FEATURE

Frutti di Mare | 38

*scallops, mussels, clams, shrimp, & lobster in white wine marinara sauce, tossed with squid ink pasta*

## HOUSE SPECIALTIES

Veal 27 | Chicken Parmesan 23

*spaghetti, mozzarella, marinara*

Chicken Francese | 18

*lightly breaded chicken in lemon white wine sauce, broccolini, garlic whipped potatoes*

Veal 27 | Chicken Marsala 23

*garlic whipped potatoes, broccolini, mushroom marsala sauce*

Eggplant Fontina | 17

*lightly fried eggplant with fontina cheese, marinara sauce, spaghetti*

High Roller Chicken | 21

*sautéed chicken, black olive, sundried tomatoes, pine nuts, & parmesan cheese, tossed with cavatelli*

Shrimp Scampi | 27

*jumbo shrimp sautéed in garlic & white wine lemon sauce, tossed in capellini*

## HAND MADE PASTA

add shrimp 9 | chicken 8 | salmon 12 | octopus 10 | meatball 4 | hot or mild italian sausage 5  
gluten free available upon request

Spaghetti & Meatballs | 15

*meatballs, tomato sauce, cheese*

Hollywood's Penne Diablo | 16

*hot peppers, onion, garlic, spiced tomato, alfredo sauce*

Bolognese | 19

*fettuccine, beef & veal ragu sauce, topped with parmesan cheese*

Lasagna | 21

*layered pasta, ricotta cheese, italian ground beef & sausage, tomato sauce*

Capellini Marinara | 13

*capellini tossed in marinara sauce, topped with parmesan cheese*

Fettuccine Trilussa | 16

*spinach, chicken, broccoli, sun-dried tomatoes, pesto cream sauce*

Baked Cavatelli | 19

*cavatelli tossed in your choice of sauce, covered in cheese & baked*

Fettuccine Alfredo | 18

*fettuccine, creamy alfredo sauce*

## TABLE SIDE EXPERIENCES

Cacio E Pepe | 38

*spaghetti with butter, black pepper, brandy,  
in a parmigiana reggiano wheel*

Hand Carved Prosciutto | 22

*italian ham aged minimum of 18 months*

## STONE-FIRED PIZZA

gluten free available upon request

Cheese | 12

*cheese blend, tomato sauce*

Pepperoni | 14

*pepperoni, cheese blend, tomato sauce*

Margherita | 15

*fresh mozzarella cheese, tomato sauce, fresh basil*

Prosciutto | 16

*prosciutto, arugula, tomato sauce, fresh mozzarella cheese*

Carni | 19

*soppressata, italian sausage, pepperoni, tomato sauce, cheese blend*

## DIRECTOR'S CUTS

From the Farm

choose your preparation: grilled or blackened  
comes with broccolini and garlic whipped potato

Airline Chicken | 28

Bone in Pork Chops | 32

8 oz. Flat Iron | 36

From the Sea

choose your preparation: grilled, blackened, cedar planked  
comes with broccolini and wild rice

Branzino | 26

Red Snapper | 31

Salmon | 34

### Accompaniments

*blackberry whiskey demi, horseradish creme, béarnaise, lemon beurre blanc, caper brown butter*

## CONTORNI | 8

Sautéed Broccolini

*lemon, sea salt, garlic*

Garlic Whipped Potatoes

*potato puree, roasted garlic, cream*

Sautéed Funghi

*wild mushrooms, white wine,  
garlic, olive oil*

Pasta with Sauce

*house pasta, marinara sauce*

Cavolfiore Gratinati

*cauliflower with alfredo, parmesan*

Wild Rice

*carrots, onion, celery fresh herbs*