

Antipasti

MARGHERITA FLATBREAD
thin crust, zesty pizza sauce, fresh mozzarella,
fresh basil, EVOO 14

* THE ITALIAN BOAT
Italian-cured meats & cheeses,
grilled vegetables, nuts & condiments 19

BRUSCHETTA
grilled Italian bread, marinated organic tomatoes,
arugula, Parmesan, EVOO, balsamic glaze 10

GRANDE MEATBOLLA
giant certified Angus beef, pancetta &
fennel sausage meatball, tomato ragù, ricotta
cheese, toasted pistachios, garlic crostini 13

SHRIMP GONDOLA
Gulf shrimp, garlic-butter-lemon sauce,
grilled Italian bread 15

MUSSELS & CLAMS
Maine mussels, littleneck clams, spicy cherry
tomato broth, garlic crostini 13

GRILLED OCTOPUS
w/sweet potato vegetable hash, lemon aioli 16

FRIED GREEN TOMATOES
crispy breaded fried green tomatoes, fresh
mozzarella, fresh basil, tomato coulis drizzle 12

CALAMARI & FRIENDS
fresh calamari, carrots, zucchini, hot cherry
peppers, lightly-dusted, flash-fried with
duo dipping sauces 14

* BEEF CARPACCIO
thinly-sliced raw filet mignon, arugula,
shaved Parmesan, crushed peppercorns,
capers, mustard aioli, garlic crostini 16

* BURATTA CAPRESE
creamy center mozzarella, heirloom tomatoes,
basil, balsamic glaze, EVOO 14

*not available for happy hour specials

Zuppe CREAM of CRAB 10
SOUP of the DAY

Insalate TOP YOUR SALAD OFF:
CHICKEN +8, SHRIMP +13,
SALMON +14

BISTRO
spring mix, tomatoes, cucumbers, red onions,
olives, shaved Parmesan, house dressing 9

GRILLED CAESAR
grilled Romaine lettuce, Parmesan,
foccacia croutons, Caesar dressing 10

MEDITERRANEAN
spring mix, tomatoes, cucumbers, red onions, feta,
olives, toasted pistachios, house dressing 11

PEAR & SPINACH
organic baby spinach, blueberry, raisins,
poached pears, candied walnuts, Gorgonzola
cheese crumbles, balsamic vinaigrette 11



Le Paste

PENNE CAPRESE
marinara sauce, fresh mozzarella, EVOO,
basil, Parmesan 17

GNOCCHI "YOUR WAY"
housemade potato dumplings with choice of:

MEATSAUCE, TOMATO & BASIL,
CREAMY PESTO OR
CREAMY GORGONZOLA TRUFFLE 22

FETTUCCINE BOLOGNESE
Bolognese-style creamy meat ragù,
Parmesan cheese, fresh basil 20

PACCHERI AMATRICIANA
pancetta, caramelized onions,
marinara sauce, fresh basil, Parmesan 18

PENNE SANTA LUCIA
wild mushrooms, zucchini, eggplant,
red roasted peppers, garlic-lemon-butter
sauce, shaved ricotta salata 20

LINGUINE 7 FISHES
littleneck clams, mussels, crab meat, shrimp,
scallops, fresh calamari, catch of the day,
light cherry tomato sauce 38

FETTUCCINE ZAFFERANO
Gulf shrimp, diver scallops, lump crab meat,
saffron cream sauce 38

LOBSTER RAVIOLI
saffron cream sauce, asparagus tips 32

SHRIMP SCAMPI
Gulf shrimp, organic cherry tomatoes,
garlic-lemon-butter sauce, linguine 28

LINGUINE con VONGOLE
littleneck clams, organic cherry tomatoes,
fresh arugula, EVOO, garlic, chili flakes,
white wine flambé 24

RISOTTO del GIORNO
Ask your server for the "Risotto of the Day"
daily price

A la Carte

BABY SPINACH 8/ea.
BROCCOLINI
ASPARAGUS
WILD MUSHROOMS
GARLIC MASHED POTATOES
ROSEMARY POTATOES

Mare

SALMONE LA VELA
herb-encrusted salmon filet, toasted fregola,
asparagus, light seafood consommé,
tomato relish 30

BRANZINO
Mediterranean sea bass, pan-seared crispy skin,
garlic-butter-lemon sauce, asparagus, rosemary
potatoes 38

CACIUCCO
traditional Sicilian fisherman stew of clams,
mussels, calamari, catch of the day, shrimp, &
scallops, in a light seafood saffron broth with
garlic crostini 37

Terra

HUNTER CHICKEN
chicken breast, venison sausage,
wild mushrooms, Marsala demi-glace,
broccolini, roasted garlic mashed potatoes 26

DUCK ai VINO
pan-seared duck breast, blueberry-port wine
reduction, roasted garlic mashed potatoes &
broccolini 35

VEAL SALTIMBOCCA
veal scallopini, prosciutto, mozzarella,
fresh sage, Marsala demi-glace, roasted garlic
mashed potatoes & asparagus 30

MIGNON ai PORCINI
8 oz. Angus beef filet mignon,
porcini mushroom demi-glace, roasted garlic
mashed potatoes & asparagus 45

CHICKEN PARMIGIANA
breaded chicken breast, tomato sauce,
mozzarella cheese, spaghetti 22

VEAL PARMIGIANA
breaded veal scallopini, tomato sauce,
mozzarella cheese, spaghetti 28

Lite Fare

SALMON ai FERRI
grilled salmon, salmoriglio sauce,
broccolini, rosemary potatoes 28

CHICKEN MILANESE
panko chicken breast, fresh arugula,
cherry tomatoes, shaved Parmesan,
EVOO, Meyer lemon 20

SHRIMPS & SCALLOPS
pan-seared scallops, Gulf shrimp,
garlic-lemon-butter sauce,
sautéed garlic spinach 30

*Menu Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
*All parties of 8 or more will have a 20% automatic gratuity added to the check.
* To ensure all our guests can have wonderful experience, tables are available for a 2-hour dining time.



JOIN US FOR

Happy
Hour

\$8 APPS!

\$1 OFF ALL COCKTAILS, WINE & BOTTLED BEER
WED - FRIDAY 4 - 6 PM

Wine

SPARKLING/ROSÉ

101 Lunetta PROSECCO BRUT Veneto, Italia	9	33
102 Saracco MOSCATO D'ASTI Piemonte, Italia	12	45
103 Veuve Clicquot, Yellow Label CHAMPAGNE BRUT France		175
104 Moët & Chandon CHAMPAGNE BRUT IMPERIAL France		180
105 Moët & Chandon NECTAR IMPÉRIAL ROSÉ France		220

WHITE

201 Bertani Valente PINOT GRIGIO Veneto, Italia	9	33
202 Luna Nuda PINOT GRIGIO Trentino-Alto Adige, Italia	10	37
203 Jermann PINOT GRIGIO Friuli, Italia		62
204 Mastroberardino FALANGHINA Campania, Italia	12	46
205 Tormaresca CHARDONNAY Puglia, Italia	9	34
206 Banfi Fontanelle CHARDONNAY Toscana, Italia	12	45
207 Lylo SAUVIGNON BLANC Marlborough, New Zealand	9	34
208 Glazebrook SAUVIGNON BLANC Marlborough, New Zealand	10	38

RED

301 Michele Chiarlo BARBERA D'ASTI Piemonte, Italia	10	38
302 Castello Banfi CHIANTI CLASSICO Toscana, Italia	10	38
303 Castello di Fonterutoli CHIANTI CLASSICO Toscana, Italia		86
304 Feudo Maccari NERO D'AVOLA Sicilia, Italia	11	42
305 Prunotto BAROLO Piemonte, Italia		140
306 Michele Chiarlo BAROLO TORTONIANO Piemonte, Italia		136
307 Col d'Orcia BRUNELLO DI MONTALCINO Toscana, Italia		140
308 Castello Banfi BRUNELLO DI MONTALCINO Toscana, Italia		190
309 Bertani AMARONE DELLA VALPOLICELLA Veneto, Italia		140
310 Villa Antinori TOSCANA ROSSO Toscana, Italia		56
311 Campo al Mare BOLGHERI RED BLEND Toscana, Italia		62
312 Ruffino Modus RED BLEND Toscana, Italia		62
313 King Estate PINOT NOIR WILLAMETTE VALLEY Oregon, USA	10	54
314 Erath PINOT NOIR Oregon, USA	12	46
315 Aruma MALBEC Mendoza, Argentina	11	42
316 The Prisoner MERITAGE California, USA		130
317 Bonterra MERLOT California, USA	10	38
318 Intrinsic CABERNET SAUVIGNON Columbia Valley, Washington, USA		54
319 Joel Gott CABERNET SAUVIGNON Napa Valley, California, USA	12	47

GLASS BOTTLE

Cocktails

NEW YORK SOUR

Bulleit bourbon, fresh-squeezed lemon juice, red wine floater 13

BLACK & BLUE SPRITZER infused blackberry & blueberry vodka, fresh lemon juice, prosecco 13

AMARO OLD FASHIONED

Bulleit rye bourbon, amaro Abano, lemon twist 13

CUCUMBER BASIL GIMLET

Hendrick's gin, fresh lime juice, cucumbers, housemade basil simple syrup 13

LIMONCELLO MARTINI

Tito's vodka, housemade limoncello, housemade lemon foam 13

LIMONCELLO BLUSH

housemade limoncello, cranberry juice, lemonade, soda, housemade lemon foam 13

SPICY CUCUMBER MARGARITA Jose Cuervo Traditional, fresh lime juice, triple sec, housemade cucumber foam, tajin 13

DESERT PEAR MARGARITA Jose Cuervo Traditional, Grand Marnier, fresh lime, Desert Pear syrup 13

PINEAPPLE SANGRIA Pineapple vodka, Pinot Grigio, pineapple juice, orange juice, muddled fruit 13

AMALFI SPRITZ Housemade limoncello, fresh mint, ginger beer, topped with prosecco 13

Bottled Beer

MILLER LITE 4

PERONI 5

BUD LIGHT 4

YUENGLING 4

BUDWEISER 4

SAM ADAMS 5

COORS LIGHT 4

DOG FISH 60 5

MICHELOB ULTRA 4

BLUE MOON 5

CORONA 5

Visit one of our sister restaurants

