

# Dinner

## Appetizers

### CARPACCIO OF BEEF \*

*Cured raw paper thin slices of beef, topped with arugula, parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing*

\$18

### CARPACCIO OF SALMON \*

*Fresh paper thin raw salmon, topped with arugula and parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing*

\$19.50

### TUNA TARTAR \*

*Fresh tuna with olive, capers, sun dried tomatoes tapenade, on top mango tartare, with avocado on top and delicious crispy wonton crostini*

\$19.50

### CALAMARI AND ZUCCHINI

*Deep fried rings of calamari and french fried zucchini served with spicy marinara*

\$19.50

### MUSSELS MARECHIARO

*Fresh mussels, sautéed in a delicate tomato and basil sauce with a touch of garlic and white wine reduction, served with crostini bread*

\$19.50

### MUSSELS WHITE CLAM SAUCE

*In white wine sauce, garlic and shallots*

\$19.50

### MEATBALLS

*American grass fed beef and pork meatballs mixed together with parmigiano and pecorino in a savory tomato sauce, topped with ricotta*

\$18.50

### MOZZARELLA ROMANA

*House made mozzarella dipped in egg, lightly breaded, served with tomato sauce*

\$17.50

## Salads

### MISTA

*Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil*

\$12

### TRADITIONAL CAESAR SALAD

*Classic romaine lettuce leaves and hearts tossed in our homemade Caesar dressing and topped by broiled seasoned croutons and parmigiano cheese*

\$12

### BEET SALAD

*Roasted beets with goat cheese, toasted walnuts, mixed greens and balsamic vinegar*

\$15

## Soups

### LENTIL

*Lentil soup with spinach served with ditalini pasta*

\$11.50

### PASTA FAGIOLI

*Tuscan white bean soup served with ditalini pasta*

\$11.50

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness especially if you have certain medical condition

# Pasta

ADD ONS *Chicken* \$4 or *Shrimp* \$6

## CAPELLINI POMODORO

*Angel hair pasta tossed in our delicate homemade marinara sauce, tossed with parmigiano*

\$20.75

## FETTUCCINI ALFREDO

*Fettuccini pasta tossed in a delicate butter cream sauce, topped with parmigiano reggiano*

\$25

## SPAGHETTI MEATBALLS

*Spaghetti tossed in our fresh marinara sauce topped with our homemade delicate meatballs*

\$25

## LINGUINE VONGOLE

*Flat thin pasta tossed with fresh clams, garlic, extra virgin olive oil in a tomato sauce or white clam sauce*

\$27.50

## RAVIOLI OLIVIA

*Homemade round pasta filled with a delicate ricotta cheese mousse and spinach, served in a cream sauce and a touch of tomato*

\$25

## CAPELLINI PRIMAVERA

*Angel hair pasta tossed with seasonal fresh vegetables*

\$25

## SPAGHETTI BOLOGNESE

*Spaghetti pasta in a homemade pork & beef sauce, topped with parmigiano*

\$25

## LINGUINE MARE

*Flat thin pasta served with an array of fresh seafood in a delicate tomato sauce or white white sauce*

\$30

## PAPPARDELLE WITH SHORT RIB RAGU

*Flat ribbon noodles in a braised short rib tomato sauce*

\$31

## TORTELLINI AURORA

*Pillows of tortellini pasta stuffed with veal and beef, tossed in a delicate creamy sauce with a touch of marinara and parmigiano*

\$29

## GNOCCHI QUATTRO FORMAGGI

*Gnocchi made with flour and potato tossed in a cream sauce with gorgonzola, parmigiano, ricotta and fontina cheese*

\$29.50

## BEET LOBSTER RAVIOLI

*Beet infused ravioli stuffed with fresh Florida lobster, sautéed in a delicate pink lobster bisque*

\$31.50

## PENNETTE A LA VODKA

*Penne pasta tossed in a velvety creamy sauce with a touch of marinara tomato sauce and vodka*

\$31

## SPAGHETTI CARBONARA

*Spaghetti tossed in a delicate egg, italian bacon, parmigiano, touch of creamy sauce, topped with black pepper*

\$31

# Flatbread

## CHICKEN FLATBREAD

*A light thin crust, rolled by hand, topped with a touch of marinara sauce, diced grilled chicken, roasted bell peppers, mozzarella cheese, basil and drizzled with extra virgin olive oil baked in our oven with a sprinkle of parmigiano reggiano*

\$18.50

## SHRIMP FLATBREAD

*A light thin crust made by hand, baked in our oven topped with chopped shrimp, spinach, goat cheese, a touch of marinara sauce and drizzled with extra virgin olive oil*

\$19

## FLATBREAD PARADISO

*A light thin crust made by hand, baked in our oven, baked with mozzarella, topped with prosciutto, arugula, shaved parmigiano and drizzled with extra virgin olive oil*

\$19.50

## FLATBREAD FRA DIAVOLO

*A light thin crust made by hand, baked in our oven with spicy tomato sauce, mozzarella and topped with spicy sausage, roasted portobello mushrooms*

\$18.50

## MEATBALLS FLATBREAD

*A light thin crust made by hand, baked in our oven with spicy tomato sauce, mozzarella and topped with our delicious homemade meatballs*

\$19.50

# Mozzarella Bar

## PROSCIUTTO SAN DANIELE

*Aged 24 months topped with wedges of fresh tomato, marinated in extra virgin olive oil, lemon juice, sweet onions and a touch of garlic*

+ Burrata +\$3.00

\$20.50

## FRESH VEGETABLES

*Roasted marinated peppers with mushrooms and artichokes in extra virgin olive oil, lemon juice and balsamic vinegar*

+ Burrata +\$3.00

\$20.50

## MOZZARELLA CAPRESE

*Fresh Mozzarella mini tower served in seasoned Pesto dressing with basil and tomatoes drizzled with balsamic reduction*

+ Burrata +\$3.00

\$19.50

# Risotto

## RISOTTO FRUTTI DI MARE

*With shrimp, clams, mussels, scallops, calamari and salmon*

\$29

## RISOTTO PORCINI MUSHROOMS

*Tossed with porcini mushrooms in a delicate butter parmigiano sauce*

\$29

## DOLCE VITA

*Chop shrimp, touch of spinach and goat cheese*

\$30



# Main Course

## Veal

### VEAL PICCATA

*Veal medallions sautéed in delicate white wine lemon butter caper sauce*

\$30

### VEAL MARSALA

*Veal lightly sautéed tossed in mixed mushroom marsala wine sauce with a touch of demi-glace sauce*

\$30

### VEAL SALTIMBOCCA

*Tender veal scallopini sautéed in butter white wine sauce with a touch of sage and topped with prosciutto*

\$30.50

### LOMBATA PARMIGIANA

*Veal chop on the bone lightly pounded, breaded, sautéed and topped with fresh mozzarella in a delicate tomato sauce, served with a side of angel hair pasta in our marinara sauce*

\$39

### LOMBATA MILANESE

*Veal chop on the bone lightly pounded, breaded, and sautéed. Chopped radicchio, arugula, endive, diced tomatoes, diced onions, garlic, extra virgin olive oil in a balsamic vinaigrette and lemon juice dressing.*

\$39

## Steak

### BISTECCA AI FERRI

*12 oz. Black Angus aged beef skirt steak rubbed with house seasoning and grilled to your liking*

\$ MP

### BISTECCA VENEZIANA

*12 oz. cut Angus NY strip steak, sautéed in cognac, peppercorn, and a touch of cream & demi-glace sauce*

\$ MP

### BISTECCA ALLA GRIGLIA

*12 oz. cut Angus NY strip simply done on the grill*

\$ MP

## Pollo – Chicken

### CHICKEN PARMIGIANA

*Organic breast of chicken lightly breaded in a delicate tomato sauce and topped with fresh mozzarella and parmigiano cheese, served with a side of angel hair pasta in our marinara sauce*

\$35

### CHICKEN MARSALA

*Breast of organic chicken lightly sautéed, tossed in a mixed mushroom Marsala wine sauce with a touch of demi-glace sauce*

\$29

### CHICKEN MILANESE

*Served with spring mixed greens with radicchio, arugula, frisee and cherry tomatoes, caressed in a balsamic vinaigrette wrapped in a shaved cucumber*

\$29

### CHICKEN PICCATA

*Organic chicken in a white wine lemon butter caper sauce*

\$29

## Pesce – Fish

### SALMON GRILLED

*10 oz. fresh Alaskan salmon grilled with vegetables of the day*

\$32

### SALMON RUBINO

*10 oz. fresh Alaskan salmon grilled, topped in a delicate pink lobster bisque with chopped shrimp on top*

\$32

### SHRIMP FRA DIAVOLO

*Jumbo shrimp sautéed in a spicy marinara sauce, served with a side of angel hair pomodoro*

\$35

### SHRIMP FRANCESE

*Dip in egg wash and flour, lightly sautéed in a lemon butter wine sauce*

\$35

### BRANZINO GRILL

*Grilled Mediterranean Bass with vegetables of the day*

\$37

### BRANZINO PICATTA

*Mediterranean Bass in delicate white wine lemon butter caper sauce*

\$37