



Buon Appetito

Mains



OSSO BUCCO

Velvety tender braised veal shanks served with horseradish mashed potatoes and garnished with fresh gremolata

\$29

LEMON CHICKEN PICCATA

Fresh Italian Staple! Tender chicken breast pan seared and finished with fresh lemon juice, white wine and capers. Served with asparagus and fingerling potatoes

\$24

STUFFED CANNELLONI

Comfort food at its best! Stuffed with chicken, Italian sausage and ricotta cheese, baked in our house made marinara sauce and topped with mozzarella cheese

\$18

WILD MUSHROOM CAPELLI

Funghi Feast! Angel hair pasta topped with oyster, shiitake and portabello mushrooms tossed in a creamy garlic, fresh thyme and truffle oil sauce

\$15

Compliment with:

Grilled Chicken **\$7** • Shrimp **\$7** • 8oz Salmon **\$12**

GRILLED SWORDFISH

Grilled swordfish steak served with fire roasted grape tomatoes and hearty lemon basil infused risotto

\$28



Antipasti

TAPENADE TRIO

Shareable antipasto trio! Marinated artichokes, bocconcini, fresh bruschetta & delicious house made olive & caper tapenade. Served with toasted Italian garlic loaf

\$15

ARANCINO VEGETARIANO

Breaded mozzarella stuffed risotto balls, golden fried & served with house made marinara sauce

\$15

GRILLED RADICCHIO SALAD

Savory treat! Slightly charred radicchio wedges drizzled with honey balsamic reduction and topped with caramelized pears, prosciutto, toasted walnuts and crumbled blue cheese

\$15

Dolce

TIRAMISU

Italian Classic! Layers of espresso infused ladyfinger cookies, mascarpone cheese and sweet cocoa powder

\$8.50

Vino

Adesso Cesari, Merlot, Italy

Pairing: Cannelloni, Osso Bucco

6oz: \$7.50 8oz: \$9.75 BTL: \$30

Chianti Classico Riserva, Italy

Pairing: Swordfish & Osso Bucco

6oz: \$13 8oz: \$15 BTL: \$46

Verdicchio Dei Castelli, Italy

Pairing: Lemon Chicken, Capelli

BTL: \$35

Folonari Pino grigio, Italy

6oz: \$11 8oz: \$13 BTL: \$40

Santa Margherita, Italy

Pairing: Swordfish, Capelli

6oz: \$12 8oz: \$14 BTL: \$44