

## ASSAGGINI PER DUE

(FOR TWO)

CHOICE OF 3 \$15

CHOICE OF 5 \$19

Seafood salad  
Stuffed mushrooms  
Baked scallops  
Grilled zucchini  
Roasted peppers  
Marinated tomatoes

Crab claws  
Capicollo  
Marinated olives  
Grilled shrimp  
Gorgonzola  
Polpetti

Salami  
Parmigiano  
Prosciutto  
Bocconcini  
Malenzani  
Artichokes

Add Wood Burning Margarita pizza for \$10

## ANTIPASTI

**Pane all'aglio \$5 add cheese \$2**

Toasted Italian loaf with garlic and herbs

***Bruchetta \$5 add cheese \$2***

Diced tomato's marinated in basil garlic olive oil

***Zuppa Del Giorno \$5***

Fresh made soup of the day

***Insalate D' Casa \$7 for 2 \$13***

Mixed baby greens tossed in extra virgin olive oil, aged balsamic  
Vinaigrette

***Insalate D' Cesare \$8 for 2 \$15***

Crisp romaine hearts tossed with croutons, fresh bacon in a creamy  
dressing, topped off with parmigiano

***Insalate D' Arugola \$11 for 2 \$19***

Thinly sliced pears, walnuts, orange segments, dried figs,  
crumbled gorgonzola cheese with lemon white balsamic vinaigrette

***Insalata D' Caprese \$9***

Bocconcini cheese, tomatoes, black olives, red onion, balsamic glaze, extra virgin  
olive oil

***Calamari Fritti \$9 for 2 \$17***

Lightly dusted with Michele's special seasoning,  
Served with a creamy garlic sauce

***Calamari alla Griglia \$9 for 2 \$17***

Grilled calamari marinated in olive oil and garlic,  
with black olives, diced tomato and a balsamic reduction

***Cozze \$10***

Mussels steamed in a tomato sauce or in a garlic white wine herb sauce

***Carpaccio Di Manzo e rucola \$15***

Peppered beef tenderloin thinly sliced with extra virgin olive oil, fresh  
lemon juice, shaved parmigiano and arugula.

## PRIMI PIATTI

### *Spaghetti Pomodoro e Basilica \$13*

Fresh basil tomato sauce

### *Spaghetti Bolognese \$14*

Traditional southern Italian meat sauce

### *Penne Alla Sausage \$15*

Hot Italian sausage, chilli peppers in a spicy tomato sauce

### *Penne Alla Vodka \$16*

Pancetta in a vodka tomato cream sauce

### *Fettuccini al Pesto \$15*

Grilled chicken, pine nuts, sundried tomatoes in a parmesan pesto cream sauce

### *Gnocchi al Gorgansola \$15*

Potato dumplings in a spinach gorgansola cream sauce

### *Linguini de Aglio e olio \$18*

Veal strips, rapini and mushrooms, shaved Parmagiano cheese, truffle olive oil

### *Ravioli \$17*

Filled with meat in a tomato basil sauce

### *Linguini alla Vongole \$20*

Clams with your choice or tomato basil or white wine , diced tomato olive oil sauce

### *Linguine all Pescatore \$24*

Shrimps, calamari, mussels, scallops and clams in a garlic white wine tomato sauce

### *Fettuccine Con Aragosta e Gamberi \$26*

Lobster and Shrimp in a light saffron cream sauce

### *Risotto del Griono \$24*

Risotto special of the day

### *Agnolotti \$17*

Filled with ricotta and spinach in a pesto cream sauce

Pasta plater for 2 choice of any 3 for \$39

**CATERING AVAILABLE**

**PLEASE INQUIRE WITH MANAGEMENT**

15% Gratuity will be included on groups of 7 or more

## SECONDI PIATTI

### *Vitello al Limone \$21*

Pan seared veal scaloppini with lemon butter white wine sauce

### *Vitello alla Marsala \$26*

Veal scaloppini with sautéed mushrooms in a marsala wine sauce

### *Vitello alla Griglia \$21*

Veal scaloppini with lemon herb olive oil

### *Pollo alla Griglia \$21*

Grilled chicken breast with fresh rosemary and extra virgin olive oil

### *Petto di Pollo \$24*

Oven roasted chicken breast in a white wine lemon butter sauce

### *Agnello al Forno \$36*

Rack of Lamb with a panko dijon crust, porcini mushrooms red wine sauce

### *Costola Bistecca \$31*

12oz black angus rib eye steak served with a roasted garlic cremini mushrooms

### *Fileto di manzo \$36*

Beef tenderloin with balsamic cipolini

### *Bistecca ai Ferri \$35*

Grilled 12oz Black Angus NY strip (add a cognac green peppercorn sauce for \$5)

### *Mari Monte \$39*

Grilled 8oz Black Angus strip loin & a 6oz Lobster Tail

### *Filletto di Salmone \$26*

Grilled Atlantic Salmon with a extra virgin olive oil and a balsamic glaze

### *Aragota al Forno \$38*

Two 6oz Cuban Lobster tails in a lemon garlic sauce

### *Zuppa di Pesce \$36*

Shrimps, lobster tail, mussels, clams,  
calamari in a light white wine saffron broth

### *Pesce Grigliato per due \$52*

Salmon, shrimps, scallops, calamari in white wine garlic olive oil  
(Add 2 lobster tails for \$20)

### *Carne Grigliato per Due \$65*

Grilled lamb, fillet and veal

### *Terra e Mare per due \$72*

Calamari, Salmon, Shrimps, Fillet and Lamb Chop

## PIZZA

### *Margarita \$11*

Mozzarella cheese, with fresh tomato sauce

### *Napoletan \$11*

Marinated tomatoes and bocconcini

### *Americana \$12*

Pepperoni, sautéed mushrooms, mozzarella cheese  
tomato sauce

### *Quattro Formaggi \$14*

Asiago, mozzarella, provolone & gorgonzola cheeses

### *Diavola \$14*

Spicy Italian sausage, jalapeño peppers, red onion with mozzarella cheese, tomato sauce

### *Umbra \$15*

White pizza, bocconcini cheese, arugula salad, prosciutto di parma,  
truffle oil and shaved parmigiano

### *Calabrese \$15*

Sopressata, roasted red peppers, red onions, black olives mozzarella cheese, tomato sauce

### *Putanesca \$13*

*Anchovy, black olive, capers and mozzarella cheese with a spicy tomato sauce*

### *Vegitarian \$14*

Grilled zucchini, roasted red peppers,  
mushrooms, red onions, mozzarella, pesto sauce

### **CAPRICIOSA \$13**

**HAM, ARTICHOKE, BLACK OLIVES AND MUSHROOMS**

## CALZONE

### **DADDY \$14**

**BACON, PEPPERONI, MUSHROOM AND CHEESE**

### **JOSEPH'S \$15**

**GRILLED CHICKEN, ROASTED RED PEPPERS AND MUSHROOMS**