

## APPETIZERS

**OVEN BAKED PITA BRUSCHETTA 9**  
FRESH ROMA TOMATO, BASIL, GARLIC, OLIVE OIL  
TOPPED WITH SHAVED ASIAGO, SERVED ON 6" PITA

**(PER PERSON) FAMIGLIA 12**  
ARTICHOKES, KALAMATA OLIVES, PICKLED ONIONS, BOCCONCINI  
PROSCIUTTO, PANCETTA SALAMI & GRILLED FLATBREAD

**CORNMEAL CRUSTED CALAMARI 13**  
WITH PRESERVED LEMON & ROASTED RED PEPPER AIOLI ON A BED OF BABY ARUGULA

**GRILLED CALAMARI 13**  
WITH PRESERVED LEMON & LEMON AIOLI ON A BED OF BABY ARUGULA

**MANGO CHILI RIBS 13**  
BRAISED BABY BACK RIBS TOSSED IN A SWEET CHILI SAUCE ON A MANGO PURÉE

**SPICY MUSSELS 15**  
FRESH P.E.I. MUSSELS SERVED WITH CHOICE OF BROTH:  
- ARRABIATA - PINEAPPLE CHILI - CARAMELIZED ONION, MUSHROOM & SCOTCH BONNET

**GARLIC SHRIMP 16**  
TIGER SHRIMP WITH JULIENNED PEPPERS & ONIONS IN ROASTED GARLIC  
BROWN BUTTER WITH GRILLED FLATBREAD

## PIZZA (WHOLE WHEAT OPTION)

**POMODORO BIANCO 14**  
RED & YELLOW VINE TOMATO, BUFFALO MOZZARELLA IN BIANCO

**VISTA 16**  
GORGONZOLA CREAM SAUCE, SAUTÉED ZUCCHINI, EGGPLANT, BROCCOLI  
CAULIFLOWER GREEN PEAS & CHILI FLAKES TOPPED WITH  
OLD CHEDDAR & MOZZARELLA

**POLITICA'S BROTHER 17**  
TOMATO PESTO & BASIL SAUCE, ITALIAN SAUSAGE, RED ONION  
MUSHROOMS, ROASTED RED PEPPERS & GOAT CHEESE

**ANGELICO 17**  
GORGONZOLA CREAM SAUCE, RAPINI, PROSCIUTTO, GRILLED CHICKEN  
ROASTED GARLIC, SWEET PEPPERS, ASIAGO & OLD CHEDDAR

**IDA 18**  
BASIL TOMATO SAUCE, GRILLED CHICKEN, AVOCADO, ROASTED RED PEPPERS  
RAPINI, PORTOBELLO MUSHROOM & BUFFALO MOZZARELLA

**BIANCA 18**  
SMOKED MOZZARELLA, ANJOU PEAR, CANDIED WALNUTS, PROSCIUTTO  
TOPPED WITH ARUGULA SALAD

**CARIBANA 18**  
BASIL TOMATO SAUCE, GRILLED CHICKEN, PINEAPPLE, BABY SPINACH  
ROASTED RED PEPPER & BUFFALO MOZZARELLA

**QUATTRO FORMAGGIE 18**  
SMOKED MOZZARELLA, ASIAGO, GORGONZOLA  
ROASTED GARLIC & HERB RICOTTA

**LAMB SAUSAGE 18**  
ROASTED VINE TOMATO, CARAMELIZED ONION  
SAUTÉED BABY SPINACH & BUFFALO MOZZARELLA

**ANATRA E FICO 18**  
DUCK CONFIT, GOAT CHEESE, FIGS, SAUTÉED BABY SPINACH IN A DEMI ROSÉ

ADD: BACON... 2 SPICY ITALIAN SAUSAGE... 3 GRILLED CHICKEN... 4

## SALADS

**HOUSE**  
ORGANIC GREENS  
TOSSED IN AN  
INFUSED BALSAMIC  
REDUCTION  
8

**CAESAR**  
BABY HEARTS OF ROMAINE  
IN CREAMY ROASTED  
GARLIC DRESSING, DOUBLE  
SMOKED BACON, HERB  
CROUTONS TOPPED WITH  
SHAVED ASIAGO  
9

**SPINACH**  
BABY SPINACH, APPLE  
GORGONZOLA, CANDIED  
WALNUTS WITH  
HONEY INFUSED  
BALSAMIC VINAIGRETTE  
11

**CRAB CAKE**  
ALASKAN CRAB CAKES  
ON ARUGULA &  
WATERMELON WITH  
MANGO-MELON  
VINAIGRETTE  
12

**GOAT CHEESE SALAD**  
GOAT CHEESE ROLLED IN CANDIED  
WALNUT, ASPARAGUS, TANGERINE  
& BABY HEART ROMAINE  
DRIZZLED WITH CITRUS  
BALSAMIC VINAIGRETTE  
15

**BUFFALO BEET SALAD**  
ROASTED BEETS, GREEN BEANS  
VINE TOMATO & BUFFALO  
MOZZARELLA, DRIZZLED  
WITH APPLE BALSAMIC VINAIGRETTE  
15

**LAMB**  
1/4 RACK FRENCHED LAMB  
SERVED ON SLICED VINE TOMATO  
SLIVERED BERMUDA ONION  
ON A BED OF ORGANIC GREENS  
TOSSED IN A RASPBERRY  
VINAIGRETTE WITH SHAVED  
BLUE CHEESE  
17

**MARE CASA**  
PORTOBELLO, GRILLED SEA  
SCALLOPS TIGER SHRIMP  
& PEI MUSSELS  
ON ORGANIC GREENS IN A  
HONEY TRUFFLE VINAIGRETTE  
18

AVOCADO AVAILABLE UPON REQUEST

# PASTA

**RAVIOLI OF THE DAY 20**

**GNOCCHI OF THE DAY 19**

ESCAROLE, FRESH HERBS, ROASTED GARLIC, VINE RIPENED TOMATO IN A GARLIC OLIVE OIL

**RIGATONI BOLOGNESE 17**

RIGATONI IN A MINCED TENDERLOIN BEEF & TOMATO SAUCE TOPPED WITH MOZZARELLA

**TRUFFLE WILD MUSHROOM PAPPARDELLE 17**

PAPPARDELLE, MARKET MUSHROOMS, FRESH HERBS IN A TRUFFLE WHITE WINE SAUCE

**MUSSELS ARRABIATA 17**

LINGUINE WITH P.E.I. MUSSELS IN A SPICY TOMATO SAUCE

**GRILLED CHICKEN FETTUCCINE 18**

SMOKED BACON, SWEET PEPPER, BABY SPINACH IN A SUN DRIED TOMATO ROSÉ

**PAPPARDELLE WITH BRAISED VEAL 18**

MARKET MUSHROOMS, GOAT CHEESE IN A LEEK ROSÉ

**PENNE TERRE MARE 18**

GRILLED TIGER SHRIMP, ITALIAN SAUSAGE, BABY SPINACH & ZUCCHINI IN A LEMON SAFFRON ROSÉ

**RIGATONI TENDERLOIN 18**

RIGATONI, TENDERLOIN TIPS, BROCCOLI & PORTOBELLO MUSHROOMS IN A DEMI ROSÉ

**FETTUCCINE SCALLOP CARBONARA 19**

GRILLED SEA SCALLOPS IN A DOUBLE SMOKED BACON CARBONARA WITH PEAS & PARSLEY

**POLITICA ZUPPA DI PESCE 22**

LINGUINE WITH TIGER PRAWNS, MUSSELS, SEA SCALLOPS, CALAMARI, CATCH OF THE DAY IN A TOMATO SAFFRON BROTH WITH GRILLED FLATBREAD

GLUTEN FREE PASTA SUBSTITUTE... 4

ADD: 2 SEA SCALLOPS... 6

3 TIGER SHRIMP... 6

GRILLED CHICKEN... 4

SPICY ITALIAN SAUSAGE... 3

# ENTRÉE

ALL LUNCH ENTRÉES SERVED WITH HOUSE SALAD OR FRESH CUT FRIES  
SUBSTITUTE A CAESAR SALAD... 3      SUBSTITUTE SWEET POTATO FRIES... 2

**OMELETTE OF THE DAY**

THREE EGGS WITH THE CHEF'S DAILY INGREDIENTS

**GRILLED VEGETABLE WRAP 13**

GRILLED PORTOBELLO MUSHROOMS, ZUCCHINI, TOMATO, GOAT CHEESE

**GRILLED CHICKEN OR BUFFALO CHICKEN WRAP 14**

STUFFED WITH GRILLED MEDITERRANEAN VEGETABLES TOSSED IN A RANCH DRESSING OR BUFFALO SAUCE

**CHICKEN OR EGGPLANT PARMESAN PANINO 14**

ON TOASTED BAGUETTE OR WRAP WITH TOMATO SAUCE, SAUTÉED MUSHROOM, ONION & SHREDDED MOZZARELLA

**BREADED VEAL PARMESAN SANDWICH 14**

ON A TOASTED BAGUETTE WITH MOZZARELLA, ROASTED PEPPERS, MUSHROOMS, TOMATO SAUCE

**MANGO CHILI CHICKEN SALAD 15**

MIXED ORGANIC GREENS TOSSED IN A BALSAMIC VINAIGRETTE

**8OZ CERTIFIED ANGUS BEEF BURGERS 16**

ELIANA... SAUTÉED MUSHROOMS, AVOCADO SALSA, OLD CHEDDAR

NATASHA... WITH GORGONZOLA & TOPPED WITH SAUTÉED MUSHROOMS, ONIONS

ADAM... SPICY ANDOUILLE SAUSAGE, DICED CUCUMBER, MARINATED

BUFFALO MOZZARELLA, BABY ROMAINE, SAUTÉED MUSHROOMS & ONIONS

**6OZ STRIPLOIN STEAK WRAP OR PANINO 18**

WITH SAUTÉED ONIONS, MUSHROOMS & MOZZARELLA TOPPED WITH CRISPY ONIONS

**GRILLED SALMON 18**

SERVED ON AVOCADO, STRAWBERRY & PINEAPPLE SALAD, TOSSED IN A VIRGIN OLIVE OIL PINEAPPLE VINAIGRETTE

**FOR PARTIES OVER SIX, 15% GRATUITY WILL BE ADDED**