

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 21

GNOCCHI OF THE DAY 20

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

RIGATONI BOLOGNESE 18

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

TRUFFLE WILD MUSHROOM PAPPARDELLE 18

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

MUSSELS ARRABIATA 18

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

GRILLED CHICKEN FETTUCCINE 19

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

PAPPARDELLE WITH BRAISED VEAL 19

MARKET MUSHROOMS, GOAT CHEESE IN A LEEK ROSÉ

PENNE TERRE MARE 19

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

RIGATONI TENDERLOIN 19

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

FETTUCCINE SCALLOP CARBONARA 22

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

POLITICA ZUPPA DI PESCE 24

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

BAKED PAESE 20

EGGPLANT FILLED WITH ZUCCHINI, BUTTERNUT SQUASH, PORTOBELLO, CARAMELIZED ONIONS TOPPED WITH FRESH TOMATO SAUCE & MOZZARELLA

GRILLED LEMON BUTTER SALMON 24

GRILLED SALMON WITH TRUFFLE INFUSED BASMATI RICE, TOPPED WITH AVOCADO & LEMON BUTTER SAUCE

BLACK SEA BASS 26

SERVED WITH WARM KALE, ROASTED SWEET PEPPER, MINI ROASTED POTATO, TOPPED WITH VINE TOMATO & OLIVE OIL

GRILLED AHI TUNA 32

GRILLED AHI TUNA ON GRILLED VEGETABLE PAPAIA, SWISS CHARD & SHAVED PLANTAIN DRIZZLED WITH CHERRY JALAPEÑO AIOLI

CHICKEN SUPREME 28

STUFFED WITH WILD MUSHROOM, TRUFFLE HERB GOAT CHEESE WITH ROSEMARY JUS GARLIC MASH POTATO & FRESH MARKET VEGETABLES

OSSO BUCO 28

SLOW COOKED VEAL IN WHITE WINE WITH CELERY & CARROTS SERVED ON WILD MUSHROOM RISOTTO & FRESH MARKET VEGETABLES

CERTIFIED ANGUS STRIPLOIN 30

SERVED WITH HERBED BUFFALO CHIPS, FRESH MARKET VEGETABLES, TOPPED WITH RED WINE JUS

BEEF TENDERLOIN 34

AAA TENDERLOIN FILET, POACHED PEAR, FRESH CUT FRIES, GOAT CHEESE ARUGULA, TOPPED WITH A PORT JUS

RACK OF AUSTRALIAN LAMB 34

FRENCHED AUSTRALIAN LAMB WITH HONEY MUSTARD CRUST MINI HERB ROASTED POTATOES, DRIZZLED WITH A SHIRAZ DEMI

SURF AND TURF 36

CHOICE OF 6oz AAA TENDERLOIN FILLET OR FRENCHED AUSTRALIAN LAMB WITH HONEY MUSTARD CRUST SERVED WITH A GRILLED LOBSTER TAIL ON SPICY MINI ROASTED POTATOES, DRIZZLED WITH A SHIRAZ DEMI

FOR PARTIES OVER SIX, 15% GRATUITY WILL BE ADDED