

APPETIZERS

BURRATA & PROSCIUTTO 19

creamy ball of soft mozzarella served on a bed of spring mix. topped with prosciutto de parma, basil pesto, & balsamic reduction glaze

SPINACH & RICOTTA GNUDI 16

tuscan style pillow-soft dumplings, lightly fried & served with marinara sauce

TUNA AVOCADO STACK 18

marinated sashimi grade tuna with avocado, toasted almonds & basil, topped with cherry heirloom tomatoes, balsamic reduction, EVOO, & microgreens

WARM GOAT CHEESE DIP 14

with tomato relish & toast points

HEIRLOOM TOMATO BRUSCHETTA 13

basil, ricotta cheese and aged balsamic vinegar

CARCIOFI ROMANA - ROMAN ARTICHOKE 14

flash fried, long stemmed artichoke hearts with basil aioli & sundried tomato pesto

TOASTADI RAVIOLI (4) 13

cheese, meat or combination

BATTERED EGGPLANT FRIES 16

served with marinara & topped with parmesan cheese

CAPRESE 15

sliced fresh mozzarella & heirloom tomatoes. Garnished with balsamic glaze & fresh basil

CALAMARI 16

served with marinara & garlic aioli

SOUPS & SALADS

To Any Salad Add: Anchovies \$3, Avocado \$4, Applewood Bacon \$2, Chicken \$8, Shrimp \$10, Salmon \$11

SOUP OF THE DAY Cup 10 / Bowl 12

LOBSTER BISQUE Cup 13 / Bowl 16

AVGOLEMONO Cup 8 / Bowl 10

Greek soup with lemon, chicken, & orzo

SIDE HOUSE or CAESAR SALAD 10

WILD STRAWBERRY & PECAN SALAD 17

mixed greens tossed in a house made white balsamic Vinaigrette. topped with strawberries, candied pecans, & goat cheese

GRECA 16

mixed greens topped red onions, bell peppers, cucumbers, kalamata olives, pepperoncinis, roma tomatoes & feta. served with Italian Vinaigrette

CHOPPED 16

romaine chopped with basil, sundried tomatoes, cucumbers, pepperoncinis, kalamata olives, roma tomatoes, red bell peppers, red onions, parmesan, & mozzarella cheese. served with house recipe champagne vinaigrette

ROMAINE 15

romaine heart topped with applewood bacon, red onions, roma tomatoes, & gorgonzola cheese. topped with blue cheese dressing

PASTAS

LOBSTER RAVIOLI 36

lobster ravioli, roasted red peppers and capers with tuscan seafood sauce.

BEEF BRISKET GNOCCHI 28

brised beef, portobello mushrooms, basil, pine nuts, veal reduction cream sauce

CAPELLINI TOSCANA 18

garlic, roma tomatoes, basil, roasted red peppers, artichoke hearts, kalamata olives, capers, olive oil, white wine. (*Chicken-8 / Shrimp -10*)

SMOKED CHICKEN RAVIOLI 25

smoked chicken ravioli in a white wine mushroom cream sauce with spinach & roasted garlic

CHICKEN ALFREDO 23

grilled chicken, alfredo, & linguini

BASIL PESTO TORTELLINI 25

three-cheese tortellini pasta tossed in a basil pesto cream sauce with roasted red peppers, kalamata olives and artichoke hearts (*Chicken-8 / Shrimp -10*)

MANICOTTI 22

pasta stuffed with ricotta, mozzarella, & parmesan. topped with marinara

MANICOTTI CON SPINACI 23

pasta stuffed with spinach, ricotta, mozzarella, & parmesan topped with marinara

LASAGNA 25

layers of ground beef & ricotta, topped with marinara, melted mozzarella, & parmesan

CANNELLONI 24

ground beef, mozzarella, parmesan, & marinara

SPAGHETTI & MEATBALLS 26

house-made meatballs simmered in our marinara sauce. served over spaghetti

PENNE BOLOGNESE 26

ground beef in a *San Marzano tomato*. served over penne

GOAT CHEESE ORECCHIETTE 26

orecchiette pasta tossed with creamy goat cheese, sun-dried tomatoes, & fresh Baby Spinach with a garlic and white wine sauce

SAUSAGE AND TRUFFLES 28

rigatoni, ground sausage, caramelized onion, & garlic sautéed and tossed with Black Truffle Cream Sauce

ENTREES

GRILLED FILET WITH WILD MUSHROOM BORDELAISE 46
8-ounce grilled Filet Mignon over roasted garlic mashed potatoes topped with Wild Mushroom Bordelaise Sauce. garnished with microgreens

CIOPPINO 34
stew of clams, lobster, shrimp & mussels in a tomato based seafood broth. served with grilled baguette

BLOOD ORANGE SALMON 34
grilled or pan seared salmon with a blood orange balsamic reduction, heirloom tomatoes, basil, goat cheese, & capellini

CHICKEN SANTORINI 28
greek marinated chicken, flash fried and baked, over orzo pasta with kalamata olives, & capers. topped with crispy spinach, feta cream sauce with lemon oil & oregano

SOUVLAKIA 26
marinated pork tenderloin, grilled in lemon & olive oil Served with spanakopita, grilled pita, with tzatziki dipping sauce.

CHIANTI BRAISED SHORT RIB 36
romano cheese risotto, topped with a fried egg & microgreens

BOSCAIOLA—CHICKEN 26 / SHRIMP 29
chicken scallopini or sauteed shrimp with applewood smoked topped bacon, caramelized onions, mushrooms, & white wine. served over capellini

MARSALA—CHICKEN 25
chicken scallopini with mushrooms, marsala wine demi- glaze, & linguine. served with sauteed spinach

PICCATA—CHICKEN 24
chicken scallopini with lemon butter, capers, & capellini

EGGPLANT PARMIGIANA 25
sliced breaded eggplant over spaghetti pasta with marinara. topped off with mozzarella & parmesan cheese. garnished with a side of Italian spinach

CHICKEN PARMIGIANA 26
fried chicken scallopini, mozzarella, parmesan, marinara, & spaghetti. served with Italian spinach

PAN-SAUTEED REDFISH 35
florentine risotto, tuscan cream sauce, & tomato relish

BRAISED LAMB SHANK 48
braised lamb shank over Italian polenta with braised vegetables. topped with gremolata and microgreens

PIZZAS, FLATBREADS, & CALZONES 12”

Selections available in Pizza, Calzone, or Flatbread. Substitute Gluten Free Pizza Crust for No Extra

Charge

MILLE SPEZIATO 22
bold pepperoni, sweet and fiery Calabrian hot honey, mozzarella, with a marinara base

OCEANO ROYALE 26
Argentina shrimp, lump crab meat, mozzarella, roasted cherry tomatoes, fresh basil, and garlic oil on a roasted red pepper cream base.

RYAN TASHIE SPECIAL 23
pepperoni, kalamata olives, mushrooms, & mozzarella with a marinara base

FIG & PROSCIUTTO BALSAMIC 25
prosciutto, figs, arugula, gorgonzola, mozzarella, parmesan, & balsamic vinegar reduction glaze with an olive oil base

BBQ Chicken / Brisket 23
braised beef brisket or roasted chicken with roma tomatoes, red onions, smoked cheddar, mozzarella, parmesan, BBQ sauce & marinara

WHITE 24
roasted chicken, garlic, spinach, ricotta, feta, mozzarella, parmesan

ROASTED GARLIC & SAUSAGE 21
ground italian sausage, roasted garlic cloves, spinach, roasted red peppers, mozzarella, parmesan, & olive oil

ORTOLANA 22
spinach, artichokes, black olives, roma tomatoes, feta, mozzarella, parmesan, & marinara

PICCANTE 22
Italian sausage, pepperoni, mushrooms, red onions mozzarella, parmesan, & marinara

GREEK 22
roasted chicken, spinach, kalamata olives, roma tomatoes, bell peppers, oregano, garlic, feta, & olive oil

MARGHERITA 22
basil, fresh mozzarella & marinara

CREATE YOUR OWN

ADDITIONAL INGREDIENTS-2.00 EACH

Baby Spinach, Banana Peppers, Black Olives, Extra Mozzarella, Green Olives, Jalapenos, Kalamata Olives, Mushrooms, Pepperoni, Pineapple, Red Bell Peppers, Red Onions, Ricotta, Roasted Garlic, Roasted Red Peppers, Roma Tomatoes, Yellow Bell Peppers, Calabrian Chilies

ADDITIONAL INGREDIENTS-2.50 EACH

Anchovies, Applewood Bacon, Artichokes, Arugula, Basil, Feta, Fresh Mozzarella, Goat Cheese, Heirloom Tomatoes, Italian Sausage, Chicken, Meatballs, Pine Nuts, Porta Bello Mushrooms, Prosciutto, Ground Beef, Smoked Cheddar, Sun-Dried Tomatoes, Shrimp

SIDES

RISOTTO 12
florentine, goat cheese or parmesan

VEGETABLE MEDLEY 9

BROCCOLI ROMANO 10
broccoli, sauteed with white wine, garlic & grated Romano cheese

SPANAKOPITA 10

ITALIAN OR SAUTEED SPINACH 9

MEATBALLS (4) 12

SAUSAGE (2) 12

GARLIC PARMESAN MASHED POTATOES 10

18% gratuity added to parties of 6 or more

\$15 Corkage Fee

No Separate Checks for parties of 20 or more