

ANTIPASTI

Prosciutto con gamberi 13.95
Prosciutto wrapped prawns on a bed of marinated eggplant.

Sautéed Calamari 13.95
Calamari sautéed in a plum tomato sauce, white wine, garlic, & olive oil.

Funghi Trifolati 10.95
Sautéed mushrooms, spinach, tomato, olive oil & lemon juice over crostini.

Antipasto Classico 12.95
Cold cuts and marinated vegetables.

Caprese 9.95
Sliced tomato layered with fresh mozzarella and basil, drizzled with extra virgin olive oil.

Vongole 13.95
Fresh Manila clams sautéed with garlic, lemon juice and white wine broth.

INSALATA

Casa 5.95
House salad with crisp Romaine, carrot, tomato, lemon or balsamic vinaigrette.

Caesar 6.95
Crisp Romaine tossed with Parmesan, & croutons in our signature house-made dressing.
Entrée size With~ Chicken 12.95
With~ Shrimp 15.95

• Caesar dressing contains raw egg.
Consuming raw or undercooked foods may cause food borne illness.

INSALATA

Duck Salad 19.95
Pan seared breast of duck, fresh arugula, red beet & goat cheese crostini.

Mediterranean Salad 14.95
Grilled eggplant, artichoke hearts, sun dried tomato, red peppers, cucumber, Kalamata olives, and feta cheese, olive oil, lemon juice and basil.

PASTA

Fusilli Russo 17.95
Sautéed crabmeat in a creamy, basil tomato sauce.

Linguine Pesto 15.95
Fresh pasta in house made Pesto sauce with pine nuts, basil, and garlic.

Capellini Puttanesca 14.95
Sautéed Kalamata olives in a lightly spiced plum tomato sauce.

Spaghetti alle Vongole 17.95
Manila clams, garlic, olive oil, & fresh parsley or a light tomato sauce.

Fusilli ai Funghi 15.95
Wild mushrooms with Italian sausage, & sun-dried tomatoes in a rosemary cream sauce.

Fettuccine Bolognese 16.95
A hearty meat sauce made with beef, carrots, celery, and onion in tomato sauce.

Lasagna Tradizionale 17.95
Layered homemade lasagna with meat sauce, béchamel sauce, Parmesan and mozzarella cheese.

PASTA

Il Classico 16.95
Spaghetti & Marinara sauce with
sausage & homemade meatballs.

Fettuccine all'Anatra 21.95
Duck breast pan seared with
mushrooms and artichoke hearts in a
light cream marsala sauce.

Spaghetti Gamberi 18.95
Shrimp sautéed with garlic and spinach
in light tomato sauce.

Penne Rustica 15.95
Italian sausage, fennel, bay leaves in
tomato cream sauce.

Capellini Pomodoro 13.95
Tomato sauce, garlic, basil,
parmesan cheese.

Fettuccini 3 ways 16.95
Smoked salmon cream sauce, or
Chicken Alfredo, or Shrimp in lemon
cream sauce.

Linguini Pescatore 28.95
Clams, mussels, calamari, salmon,
halibut and prawns simmered in
tomato sauce, garlic, & herbs.

Eggplant Parmiggiano 12.95
Layered eggplant baked with tomato
sauce basil & Mozzarella.

GNOCCHI

Baked Gnocchi 14.95
Choice of Gorgonzola cream sauce or
Mozzarella Marinara sauce.

RISOTTO

Risotto Gorgonzola 19.95
Arborio rice, spinach and chicken
simmered in creamy gorgonzola sauce.

ENTRÈES

Veal 21.95
or Chicken Piccata 18.95
Lemon caper sauce over spinach and
roasted potatoes.

Halibut Puttanesca or Piccata 27.95
Seasonal white fish in a zesty tomato
sauce with kalamata olives, & capers.
Or Piccata, lemon caper sauce
over pasta.

Salmon Mostarda 23.95
Sautéed salmon filet with artichoke
hearts, and garlic in a Dijon mustard
cream sauce over potatoes and spinach.

Veal 21.95
or Chicken Marsala 18.95
With sautéed mushrooms in Marsala
sauce on a bed of roasted potatoes
and spinach.

Anatra Dolce Vita 32.95
Duck breast oven roasted in a lemon
white wine honey demi-glaze.

DOLCE

Tiramisu
Coconut Cake
Chocolate Cake
Creme Brûlée
Ice cream & Sorbet

BEVANDE

Coke, Sprite, Root beer
Lemonade, Iced Tea,
Coffee, Hot Tea, Espresso
Cappuccino, Café Latte
Sparkling Mineral Water

- All Meat and Seafood are cooked to order. Consuming raw or under cooked food items may increase your chance of food borne illness.

- *Split charge 5.00
- *18% Gratuity on parties of six or more.