



Choice of Appetizer or Salad

GOAT CHEESE & BEETS

Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing | *Gluten Free***

PEI MUSSELS*

Served with white Tuscan beans, fregola pasta, white wine & touch of plum tomato & basil

MIXED GREEN SALAD

Tomato, cucumber, chi chi beans, sun-dried cranberries, red onion & balsamic dressing | *Gluten Free***

CAESAR SALAD

Traditional dressing with parmesan, croutons & anchovy

STUFFED MEATBALL

One fried meatball filled with chilled ricotta, served with our house gravy

Pastas

CAVATELLI & SAUSAGE

Chivalini sausage with provolone & parsley, sautéed kale, olives, tomato, garlic & oil

LINGUINI CLAM SAUCE

Shelled baby clams simmered with garlic, oil & fresh garden Italian parsley

FARFALLE PRIMAVERA

Bowtie pasta tossed with zucchini, fennel, shiitake mushrooms, peppers, garlic & oil

PASTA A LA PETE

Fettucini tossed with shrimp, fresh tomato & spinach, garlic & oil

PAPPARDELLE BOLOGNESE

Extra wide fresh pasta tossed with a beef ragu, topped with chilled ricotta

Entrées

PROSCIUTTO CHICKEN

Chicken breast wrapped with prosciutto, pan seared, served over pappardelle with a spicy plum tomato sauce topped with warm ricotta

CHICKEN GIAMBOTTA

Hot cherry peppers, mushrooms, sausage, potatoes & tomatoes with a garlic lemon white wine sauce

SALMON OREGANATTA

Topped with parmesan-garlic herbed bread crumb, served over a roasted tomato & fregola pasta

BRANZINO

Mediterranean sea bass filet, pan seared over a ratatouille sauté, finished with a lemon parmesan sauce

VEAL PARMESAN

Breaded cutlet topped with mozzarella & house gravy

VEAL SCALLOPINI

Marsala or piccata style served with broccolini

12-OZ. BONE IN PORK CHOP

Served over a truffle mash, sautéed peppadew peppers, garlic demi-glaze & fried zucchini

Available with a surcharge

OYSTERS DELLAROCCA*

Blue point baked with pancetta, spinach & parmesan cheese
\$6.00 surcharge | *Gluten Free***

LONG STEMMED ARTICHOKE HEARTS

Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers
\$6.00 surcharge | *Gluten Free***

GRILLED CALAMARI

Served with fregola pasta, peppadew pepper, caperberries, olives, garlic & lemon
\$6.00 surcharge

WILD MUSHROOM RAVIOLI & SHRIMP

Tarragon brandy cream sauce with roasted peppers & asparagus
\$9.00 surcharge

FRESH GNOCCHI

Truffle cream sauce, shaved parmesan
\$9.00 surcharge

PAPPARDELLE & SEA SCALLOPS*

Pan seared with a porcini mushroom cream sauce & sweet peas
\$8.00 surcharge

LINGUINI FRA DIAVOLO

Shrimp, clams, mussels in a spicy marinara
\$7.00 surcharge

Shrimp only \$10.00 surcharge

FLAT IRON STEAK & SCALLOPS*

Grilled with a pan seared diver scallops, served over a roasted corn & shiitake mushroom risotto, with a drizzle of truffle demi-glaze
\$10.00 surcharge

PORK OSSO BUCO

Slow roasted shank with root vegetables in a plum tomato, marsala demi-glaze, served over truffle mash
\$10.00 surcharge

GROUPEL

Wrapped with prosciutto, oven roasted, served with broccoli rabe, pink peppercorn shrimp sauce
\$10.00 surcharge

16-OZ. VEAL CHOP

Rib cut, grain fed, grilled over truffle mash & broccolini, topped with Italian chimichurri
\$20.00 surcharge

Desserts

CANNOLI

TIRA MISU

CHOCOLATE CAKE

NEW YORK-STYLE CHEESECAKE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have a medical condition.

**We are not a certified gluten-free kitchen. Gluten-free meals are prepared and cooked in a shared area where cross-contact can occur. We do not assume any responsibility for guests with food sensitivities or allergies.