

# WINE

## WHITE

### DRY, LIGHT BODIED

	GLASS	BOTTLE
CAVALIERE D'ORO, PINOT GRIGIO, ITALY	7	27
CA'BOLANI, PINOT GRIGIO, ITALY	8	31
L'OSTAL CAZES, ROSÉ, PAYS D' OC, FRANCE	8	31

### DRY, MEDIUM BODIED

NOBILO, SAUVIGNON BLANC, MARLBOROUGH	8	31
BLACK STALLION, SAUVIGNON BLANC, NAPA	10	39

### DRY, FULL BODY

RODNEY STRONG, CHARDONNAY, CALIFORNIA	7	27
JOEL GOTT, UNOAKED CHARDONNAY, CALIFORNIA	11	40

### SWEET

SCHMITT SÖHNE, RIESLING, GERMANY	7	27
CASTELLO DEL POGGIO, MOSCATO D'ASTI, ITALY	8	31

### SPARKLING

LA MARCA, PROSECCO, ITALY	8	SPLIT
LE GRAND COURTÂGE, BRUT ROSÉ, FRANCE	9	SPLIT
LE GRAND COURTÂGE, BRUT CHAMPAGNE, FRANCE	9	SPLIT

## RED

### DRY, LIGHT BODIED

KNOTTY VINES, PINOT NOIR, CALIFORNIA	8	31
ELOUAN, PINOT NOIR, OREGON	11	40

### DRY, MEDIUM BODIED

GUENOC, MERLOT, CALIFORNIA	8	31
PERLITA, MALBEC-SYRAH, ARGENTINA	8	31
CASTELLO DI'ALBOLA, CHIANTI, ITALY	10	39
SECOLI, RIPASSO VALPOLICELLA, ITALY	10	39
FERRARI-CARANO, SIENA, RED BLEND, SONOMA	12	41

### DRY, FULL BODIED

BRAZIN, OLD VINES, ZINFANDEL, LODI	8	31
DAVE PHINNEY, LOCATIONS, RED BLEND, ITALY	11	40
BENZIGER, TRIBUTE, CABERNET SAUVIGNON, SONOMA	10	39
FRANCISCAN, CABERNET SAUVIGNON, NAPA VALLEY	12	41

PLEASE REFER TO OUR BOTTLE WINE LIST FOR  
ADDITIONAL SELECTIONS

# COCKTAILS

## PEACH BLOSSOM MULE 9

KETEL ONE BOTANICALS PEACH & ORANGE BLOSSOM VODKA, GINGER BEER, LIMES, SERVED IN A COPPER MUG

## ITALIAN SIDE CAR 13

HENNESSEY VSOP, FRESH LEMON, DASH OF COINTREAU & LIMONCELLO, SUGAR RIM, SERVED UP

## SANGRIA 9

CLASSIC RED OR WHITE SANGRIA WITH FRESH FRUIT

## ELDERFLOWER OLD FASHIONED 10

CLEVELAND BOURBON, ST. GERMAINE, MARASCHINO CHERRY, ORANGE, BITTERS, SIMPLE SYRUP

## SIGNATURE NEGRONI 13

THE BOTANIST GIN, CARPANO ANTICA VERMOUTH, CAMPARI, ORANGE TWIST

## ITALIAN WEDDING CAKE MARTINI 9

VANILLA VODKA, CRÈME DE CACAO, AMARETTO, CRANBERRY, PINEAPPLE

## PROSECCO MARGHERITA 12

DON JULIO BLANCO, LIME JUICE, COINTREAU, FRESH LIMES, LA MARCA PROSECCO, SEA SALT RIM

## MINOLA MANHATTAN 13

BASIL HAYDEN BOURBON, CARPANO ANTICA VERMOUTH, APEROL, BITTERS, LUXARDO MARASCHINO CHERRY

# BEER

## DRAFTS

### PINTS

MILLER LIGHT...4.5
FAT TIRE AMBER ALE...8
DORTMUNDER, GOLD LAGER...8.5
THIRSTY DOG, BLOOD ORANGE IPA...8
PERONI ITALIAN LAGER...6
BLUE MOON...8
COLUMBUS, IPA...8.5
GUINNESS...6.5

## BOTTLES

### CRAFT AND IMPORT

STELLA ARTOIS...5
LABBAT BLUE...3.5
CORONA...4
CORONA LIGHT...4
CRISPIN CIDER...5

### DOMESTIC 3.5

BUDWEISER
BUD LIGHT
MILLER LIGHT
COORS LIGHT
MICHELOB ULTRA LIGHT

# ANTIPASTI

## CALAMARI FRITTI

Crispy calamari with our signature house marinara and spicy tomato chutney.....13

## STUFFED PEPPERS

Hot banana peppers stuffed with ground veal, sausage and Fontina, over house marinara.....15

## SAUSAGE AND PEPPERS

Italian sausage sautéed with green and red peppers and house marinara.....14

## SEARED SCALLOPS

Pan seared scallops, roasted zucchini and squash, marinated tomato relish.....15

## MARGHERITA FLAT BREAD

Tomato, fresh mozzarella, olive oil, fresh basil.....14

## CLASSIC FLAT BREAD

Pepperoni, sausage, provolone, ricotta, marinara .....13

## SHRIMP SAMMY

Macadamia and coconut encrusted Jumbo Gulf Shrimp, sweet chili sauce, pickled red onion.....14

## BAKED BRUSCHETTA

Ciabatta bread, baked with herb marinated tomatoes, Italian cheese blend, with house marinara for dipping.....13

# SOUP

Italian Wedding...6

French Onion...7.5

Soup of the Day...7

# INSALATA

## CAPRESE 14

Fresh Mozzarella di Bufala Campana, basil and tomato layered and finished with aged balsamic and extra virgin olive oil

## WEDGE 13

Crisp iceberg lettuce, diced tomatoes, red onions, cucumber, bacon, crumbled blue cheese and creamy blue cheese dressing

## MEDITERRANEAN SALMON SALAD 24

Grilled Clare Island Organic Salmon, arugula, red onions, artichokes, sun dried tomatoes, and almonds with feta vinaigrette

## PECAN ENCRUSTED CHICKEN SALAD 18

Mixed greens, cucumber, onions, strawberries, grilled chicken and honey lime vinaigrette

## CLASSIC CAESAR....13

Chicken.....18

Salmon.....24

# the CLASSICS

## PARMIGIANA

Breaded, with provolone and marinara sauce

Chicken...24

Veal...28

## MARSALA

Lightly floured, with fresh mushrooms in Marsala wine

Chicken...24

Veal...28

## PICATTA

Lightly floured, with capers and green onions in white wine

lemon butter

Chicken...24

Veal...28

All Classics served with linguine marinara. See back page for a la carte options.

SEAFOOD

- SEA BASS ALLEGA 36  
Almond encrusted Chilean sea bass in a lemon butter sauce, with market fresh vegetables
- CALABRESE 35  
Scampi stuffed with crab meat, artichokes, grape tomatoes and spinach tossed in a spicy aglio e olio with fresh pappardelle
- FERENCINI 35  
Shrimp, calamari, clams, and scallops in a lobster chardonnay cream sauce tossed with linguine
- SCALLOP RISOTTO 34  
Pan seared scallops with sundried tomato risotto and spinach
- SALMON LOCONTI 30  
Clare Island Organic Salmon, blackened, with a lemon butter caper sauce, over a bed of sautéed spinach, market fresh vegetables

CLASSIC CUTS

- 14 oz. Center cut New York Strip Steak....39
- 10 oz. Filet Mignon....41

CHOOSE YOUR PREPARATION

- Marinated and Grilled, topped with onion straws
- Peppercorn encrusted, finished with dill gorgonzola cream sauce
- Grilled, served with crab meat béarnaise

Classic cuts served with potato of the day

\*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

- GOTTI 29
- Milk-fed veal, breaded, layered with crab meat stuffing, provolone, portabella mushrooms and diced tomatoes in a sherry basil pesto sauce
- SINATRA 28
- Milk-fed veal, lightly floured and topped with spinach, ricotta, eggplant and provolone, finished with marinara
- TRIVISONNO 29
- Milk-fed veal medallions, breaded, layered with prosciutto, fresh mozzarella, basil and roasted red peppers in sherry cream sauce with mushrooms
- FRATELLO 28
- Milk-fed veal, lightly floured, layered with prosciutto, eggplant and provolone, in house marinara
- LIZA 25
- Sautéed chicken encrusted with pine nuts and Asiago in a Romano Chardonnay cream sauce
- LUCIANO 25
- Chicken, served lightly floured and sautéed, with artichoke hearts, spinach, diced tomatoes and capers in a roasted red pepper sauce

All veal and chicken dishes served with linguine marinara. See back page for a la carte options.

VEAL & CHICKEN

SPECIALTIES OF THE HOUSE

- PENNE ALLA SICILIANA 24  
Italian sausage and chicken, green peppers, roasted red peppers and onions in a spicy aglio e olio tossed with penne pasta
- EGGPLANT ROLLATINI 20  
Eggplant layered with spinach and ricotta and topped with provolone and marinara. Served with a side of linguine marinara
- CHICKEN CARBONARA 24  
Grilled chicken, pancetta, spinach, early harvest peas and egg, with white wine butter sauce

# PASTA

## HOMEMADE LASAGNA 19~

Fresh spinach, ricotta, imported Parmesan-Romano and provolone, layered and finished with marinara

## PENNE ALLA VODKA 18~

Sweet onions flamed in vodka with a spicy marinara cream sauce (Add meatball, sausage or grilled chicken for \$4)

## LINGUINE MARINARA 18~

Served with meatball or sausage

## GNOCCHI 20~

Potato dumplings sautéed with mushrooms, onions and pancetta in a garlic butter sauce

## ITALIAN MAC-N-CHEESE 21~

Cavatappi with mozzarella, provolone, Parmesan, Pecorino-Romano and Asiago blended into a rich sauce, finished with crispy pancetta

## WILD MUSHROOM PAPPARDELLE 21~

Mushrooms, caramelized onions, spinach and cherry tomatoes with prosciutto and salami

## FETTUCCINE ALFREDO 22~

Fettuccine tossed with Alfredo, grilled chicken, artichokes and broccoli

# VEGAN & GLUTEN-FREE

## PORTOBELLO STEAK 19~

Portobello, eggplant, zucchini, tomato, spinach and squash, stacked and drizzled with balsamic reduction

## VEGAN STUFFED PEPPERS 18~

Hot banana peppers stuffed with ratatouille and quinoa, over a bed of marinara, drizzled with basil coulis

Additional menu items can be tailored to accommodate certain dietary restrictions.  
Please consult your server for more information.

# A LA CARTE

## PASTAS

Choice of linguine, penne, angel hair, fettuccine or substitute gnocchi for an additional \$3

HOUSE MARINARA.....	5~
AGLIO E OLIO.....	6~
ALFREDO.....	7~
BLUSH.....	6~
VODKA.....	6~

## SPECIALTY SIDES

ITALIAN MAC-N-CHEESE.....	9~
RISOTTO OF THE DAY.....	6~
POTATO OF THE DAY.....	6~

## VEGETABLES

BROCCOLI.....	4~
ASPARAGUS.....	5~
GRILLED VEGETABLE MEDLEY.....	6~
SAUTEED SPINACH.....	5~
VEGETABLE OF THE DAY.....	4.5~

## MEAT

MEATBALL.....	4~
SAUSAGE.....	4~

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.