

ANTIPASTI E INSALATE

BRUSCHETTA TOSCANA

Grilled Tuscan Bread with fresh plum Tomatoes, garlic, basil and Pecorino cheese
\$6.50

INSALATA CAIO GIULIO CAESARE

Romaine lettuce with our homemade dressing
(Add Chicken- \$4.00 or Shrimp - \$6.00)
Small portion \$6.50 Regular Portion \$ 9.00

INSALATA DI SPINACH

Baby Spinach w/ bacon, mushrooms, warm vinaigrette, goat cheese (add blue cheese \$1.50) Small \$7.25 Regular \$ 9.50

INSALATA CAPRESE

Fresh Buffalo Mozzarella, tomato, basil, extra virgin olive oil \$9.25

INSALATA DELLA CASA

Organic Spring Mix, tomato, cucumbers, dressed with our homemade vinaigrette
(Add Blue Cheese Crumble \$1.50)
Small portion \$5.50 Regular portion \$8.50

ANTIPASTO ITALIANO

An array of Prosciutto, salame, cheese, pickles, vegetables on the grill. Regular Portion \$12.75 Large Portion \$17.50

CALAMARI FRITTI

The classic flash fried calamari with spicy marinara sauce \$10.00

COZZE ALLA TARANTINA

Fresh Prince Edward Island Mussels sautéed in garlic, oil, white or red sauce (mild or spicy)
Small portion \$9.20 Regular portion \$14.80

CARPACCIO AU SALMONE

Paper thin sliced Nova Scotia Salmon dressed with lemon, extra virgin olive oil, onion, capers
\$8.95

GAMBERI ALLA SCAMPI

Sweet Jumbo Shrimp in garlic sauce. Also available in a white wine or marinara sauce.
\$13.00

PASTA

PENNE ALLA VODKA/OR ARRABIATTA

Penne in a rich pink vodka sauce or, if you prefer, a spicy zesty tomato sauce. Add chicken: \$4.00 more, Add shrimp \$6.00 more.
\$12.50

PENNE ALLA SALSICCIA

Homemade Italian Mild Sausage simmered with marinara, red wine, mushrooms, served with Penne.

CANNELLONI RICCHEZZE DEL MARE

Tender pasta rolls stuffed with sweet King Crab, Gulf shrimp and a blend of ricotta impastata and Mascarpone cheese, baked in a rich tomato cream with a hint of sherry \$19

LINGUINE ALLE DONGOLE

Middle neck clams sautéed with garlic, extra virgin olive oil, white wine, over Linguine. Available with Marinara Sauce. \$17.40

RAVIOLI D'ARAGOSTA

Lobster stuffed pasta pillows with a delicate tomato and cream sauce \$18

FIOCCHI ALA PARMA

Tender pasta purses filled with fresh sweet Bosc pears and Robbiola cheese tossed with grilled chicken breast, Parma ham and sweet cream \$19

SPAGHETTI AL FRUTTI DI MARE

Shrimp, Mussels, Clams, Calamari, Scallops, sautéed with extra virgin olive oil, garlic, over spaghetti. \$24.40

CAPELLINI FRA"DIABUOLO

Large gulf shrimp sautéed in a delicate spicy marinara sauce served over angel hair.
\$19.45

TORTELLONI DI PORCINI CON SALSA AL BOSCO

Large tortelloni filled with fresh porcini mushrooms tossed in a rich and hearty meat sauce \$19

LASAGNE ALL EMILIANA

Homemade pasta sheets layered with Bolognese style meat sauce, ricotta, parmesan cheese, buffalo mozzarella.

If you have a favorite dish not listed on the menu, ask your server for it. If we have the ingredients we will be happy to make it.

LINGUINE CREMA DE MARE

Jumbo shrimp, tender scallops, and fresh blue crab meat tossed with linguine in a rich and creamy Salsa Rosa \$22

PESCE

FILLETO DI SOGLIOLA AMALFITANA

Sautéed Sweet Lemon Sole with Jumbo Shrimp in a tangy lemon caper sauce with a hint of garlic \$22.50

MERLUZZO ALLA SIRACUSANA

Cod with a sauté of fresh local tomatoes, sweet shrimp, sicilian olives and capers \$22.25

SAN PIETRO ALL CARTOCCIO

Filet of John Dory baked with spinach, orange segments, shrimp, fennelbulb, touch of Sambucca in parchment paper bag. \$24

TORTE DI MARE

Amalfi style crab cakes studded with shrimp and scallops and served with roasted sweet pepper sauce \$23.50

SALMONE ALL'ANETO

Baked Atlantic Salmon filet with white wine dill sauce. \$24.85

SCAMPI AL LIMONE

Jumbo Gulf Shrimp sautéed in extra virgin olive oil, garlic, lemon, white wine. \$21.45

CERNIA ALL LIVO ANESE

Filet of Grouper simmered in light marinara sauce with capers and kalamata olives. \$19.75

CARNE

SCALOPPINE PICCATA OR MARSALA

Piccata-Paper thin Veal Scaloppine sautéed in a lemon butter capers sauce \$22.95
Marsala - Sautéed with mushrooms in a Marsala demiglaze \$23.50

BITELLO ALLA MILANESE

Breaded Veal I Chop served with Arrugula and fresh tomato. \$24.95

BITELLO ALLA PARMIGIANA

Veal cutlet breaded and topped with marinara and imported mozzarella cheese. \$17.25

GRIGLIATA DI POLLO ALLA BALSAMICO

Fresh breast of chicken marinated in fresh garlic and basil then grilled and sauced with a sweet and sour balsamic glaze \$17.00

POLLO ALLA CONTADINA

Tender Chicken Breast sautéed with artichokes, mushrooms, fresh tomatoe in a white wine sauce. \$18.25

POLLO AL LIMONE

Tender Chicken Breast sautéed in a tangy lemon white wine sauce. \$17.65

ROVATINA DI POLLO

Chicken Breast stuffed with provolone, mushrooms, spinach, wrapped in applewood bacon served with Barolo sauce. \$26.75

FILETTO AL PEPEVERDE

Center cut Filet Mignon finished with green peppercorn cognac sauce. \$31.00

TAGLIATTA DI MANZO ABRUZZI

Hand cut grilled NY steak sliced and fanned around fresh baby Arugula with shaved Reggiano and White Truffle essence \$23.85

*** Parties of 6 or larger, and discounted checks, will automatically be billed 18% gratuity on the original total. ***

****The State of Florida asks us to remind you that consuming raw or undercooked foods increases health risks ***

*** Please advise your server of any food allergies or sensitivities.

BEVERAGES

Soft drinks - \$ 2.50 Coffee - \$1.95
San Pelegrino Sm. \$ 3.95 Lg \$5.95
Cappuccino \$3.65 Espresso 2.00
Housewine \$6.75/glass

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