Appetizers

TUNA TARTARE 20
Diced yellowfin tuna with avocado, arugula, lemon juice, and a hint of cilantro

BURRATA CON BASILICO 20
Creamy burrata cheese served with vine-ripened tomatoes in a fragrant basil sauce

EGGPLANT ROLLATINI 18
Ricotta cheese, basil, parmesan and mozzarella in marinara sauce

CRAB CAKE 18
Golden crab cakes with roasted peppers and corn

HOT ANTIPASTI 26
Shrimp, clams oreganata, eggplant rollatini, portabello mushrooms and roasted red peppers

VEAL MEATBALLS 19
Veal meatballs served in a tomato basil sauce topped with ricotta cheese

CRISPY FRIED CALAMARI 18
Lightly breaded fried calamari served with spicy arrabbiata sauce

GRILLED OCTOPUS 22
Grilled octopus with roasted fingerling potatoes, sautéed string beans and pearl onions with roasted red pepper sauce

STEAMED MUSSELS 20
Fresh mussels in a garlic-infused, spicy tomato sauce, served with toasted artisanal bread

SOUP OF THE DAY MP
Made daily with fresh seasonal ingredients

Salads

CAPRESE SALAD 17
Parma ham, caprese, mozzarella, cherry tomatoes, roasted peppers with balsamic reduction

CLASSIC CAESAR SALAD 15
Romaine hearts, garlic croutons, shaved parmesan, drizzled with our house made Caesar dressing

HEART OF PALM SALAD 20
With avocado, mixed greens, grilled corn in an orange lemon dressing

ENDIVE AND GORGONZOLA SALAD 16
With apples, arugula, walnuts, dried cranberries, and crumbled gorgonzola in a balsamic dressing

BEET AND GOAT CHEESE SALAD 16
Roasted beets, arugula, candied pecans, red onions, goat cheese, finished in a champagne vinaigrette

ADD ONS
Salmon 15 | Shrimp 15 | Chicken 10

Pasta

SEAFOOD RAVIOLI 28
Seafood ravioli served in a rich creamy tomato sauce

CAVATELLI WITH SHRIMP & SALMON 30
Cavatelli tossed with shrimp and salmon in a spicy arrabbiata sauce

RIGATONI BOLOGNESE 27
Rigatoni in a hearty bolognese sauce with slow cooked beef and tomatoes

PAPPARDELLE WITH SWEET SAUSAGE 27
Pappardelle tossed in a savory ragú with sweet Italian sausage and a drizzle of truffle oil

SPAGHETTI CARBONARA 27
A blend of crispy bacon and parmesan in a creamy sauce over perfectly cooked spaghetti

RIGATONI WITH GRILLED CHICKEN 30
Breaded chopped chicken with stracciatella in a vodka sauce

SQUID INK LINGUINE 29
Squid ink pasta with clams, tomatoes, and garlic in a white wine sauce

PENNE ALLA NORMA 26
Penne with sautéed eggplant, tomatoes, and melted mozzarella in a spicy tomato sauce

FETTUCCINE MEDITERRANEAN 26
Fettuccine with asparagus, olives, capers, tomatoes, basil, and garlic, evoking the flavors of the Mediterranean

If you have a food allergy, please speak to the owner, manager, chef or your server.

Entrées

Meat

BRAISED SHORT RIBS 46
Braised short ribs with mushrooms with homemade fettuccine in a red wine reduction sauce

ROASTED FREE RANGE CHICKEN 32
Served with truffle mashed potatoes, haricot verts, and carrots, finished with a savory chicken jus

CHICKEN MILANAISE 32
Arugula, red onion, cherry tomatoes, chopped mozzarella

CHICKEN PICCATA 30
Sautéed chicken cutlets in a lemon caper sauce, served over mashed potatoes

COQ AU VIN 34
Classic French dish of chicken braised in red wine with bacon, mushrooms, carrots and mashed potatoes

NEW YORK STRIP LOIN 48
New York strip steak with roasted fingerling potatoes, broccoli rabe in a peppercorn sauce

PORK CHOP 36
Served with mashed potatoes, seasonal mixed vegetables, with marsala mushroom gravy

WAGYU TRUFFLE BURGER 24
Served with caramelized onions and gruyere cheese, crispy bacon, garlic ailoi truffle mayonnaise with side of fries

GRILLED LAMB CHOPS 52
Marinated in garlic, lemon, rosemary, oregano and served with roasted potatoes, grilled zucchini and eggplant in a demi-glaze sauce

Seafood

GRILLED JUMBO SHRIMPS 34
Served with brussels sprouts and tomatoes in a saffron sauce

GRILLED SALMON 36
Fresh salmon fillet served with broccoli rabe and cauliflower in a tangy Dijon mustard sauce

SESAME CRUSTED AHI TUNA BURGER 28
Served with avocado coleslaw and your choice of fries or a garden salad

BRANZINO OREGANATA 38
Roasted fingerling potatoes, spinach, in a lemon butter white sauce

ZUPPA DI PESCE 38
Hearty seafood stew with garlic and fine herbs in a spicy tomato sauce, served with garlic toast

RED SNAPPER 38
String beans and carrots over mashed potatoes with sautéed tomatoes in white wine sauce

SEAFOOD RISOTTO 38
Shrimp, mussels, calamari and clams in a light tomato sauce

SIDES 10
Mashed Potatoes | Brussels Sprouts | Sautéed Spinach | Broccoli Rabe
French Fries | Roasted Potatoes | Grilled Asparagus

Kids Menu

GRILLED CHICKEN BREAST & BELGIAN FRITES 13
Grilled chicken served with homemade Belgian frites

SPAGHETTI WITH TOMATO SAUCE 12
Spaghetti with a classic tomato sauce

CHEESEBURGER AND BELGIAN FRITES 15
A kid-friendly cheeseburger with homemade Belgian frites

MOZZARELLA STICKS 10
Golden mozzarella sticks served with tomato dipping sauce

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