



Classically Distinctive... Naturally Italian!



## Antipasti Appelizer

- Carpaccio Di Manzo 21**  
Thinly Sliced Raw Filet Mignon, Arugula, Shaved Parmigiano, Capers, Red Onion, Extra Virgin Olive Oil
- Burrata Caprese 19**  
Creamy Mozzarella, Prosciutto, Arugula, Sliced Tomato, Balsamic Reduction, Tomato & Bacon Jam
- Bruschetta 13**  
Toasted Italian Baguette, Diced Tomato, Basil, Garlic, Oregano, Extra Virgin Olive Oil
- Insalata Di Polipo 21**  
Octopus, Parsley, Fingerling Potatoes, Arugula, Black Olives, Roasted Red Pepper, Pepperoncini, Lemon Olive Oil
- Spiedini 18**  
White Bread, Mozzarella, Garlic, Capers, Anchovies White Wine Lemon Butter Sauce
- Calamari Fritti 19**  
Calamari Dusted with Flour, Lightly Fried, Served with Marinara
- Crab Cakes 21**  
Crab Cakes, Arugula, Aioli
- Rollatini Di Melanzana 18**  
Eggplant, Ricotta, Mozzarella, Light Marinara

## Insalate Salad

- Mona Lisa 14**  
Endive, Arugula, Radicchio, Olives, Tomatoes, Gorgonzola, Lemon Olive Oil Dressing
  - Di Cesare 12**  
Hearts of Romaine, Creamy Parmigiana Dressing, Croutons, Shaved Parmigiano
  - Insalata Di Barbabietola 14**  
Beets, Arugula, Red Onions, Crumbled Goat Cheese, Pistachios, Extra Virgin Olive Oil, Lemon
  - Pera e Arugula 14**  
Pears, Arugula, Caramelized Walnuts, Gorgonzola, Lemon Citrette, Saba
- Add to any salad**  
Grouper \$20, Salmon \$18, Shrimp \$16, or Chicken \$13

## Pasta Specially Homemade Pasta

- Pappardelle Bolognese 25**  
Pappardelle In Our Signature Bolognese Sauce, Topped With Ricotta
- Tagliatelle Carbonara 24**  
Tagliatelle, White Cream Sauce, Pancetta, Parmigiano
- Spaghetti Con Polpette 25**  
Spaghetti, Beef Meatballs, Tomato Sauce
- Gnocchi Boscaiola 29**  
Potatoes Dumpling, Sausage, Porcini Mushrooms, Tomato Sauce, Pecorino Cheese
- Linguine Alle Vongole 27**  
Linguine, Florida Middleneck Clams Garlic & Olive Oil or Light Tomato Sauce
- Tortelloni Di Carne 28**  
Beef & Veal Tortelloni, Green Peas, Prosciutto, Mushrooms, White Cream Sauce
- Casarecce Al Pesto 25**  
Gragnano Casarecce, Pesto, Light Cream, Pistachio, Burrata
- Lasagna 26**  
Layers of Pasta, Bolognese Sauce, Ricotta, Mozzarella
- Cavatelli Alle Cime Di Rape 27**  
Cavatelli, Broccoli Rabe, Sliced Italian Sausage, Garlic & Olive Oil Sauce
- Penne Salsa Rosa 31**  
Gragnano Penne, Shrimp, Broccoli, Baby Portobello Mushrooms, Sun-Dried Tomatoes, Light Pink Brandy Sauce
- Tagliatelle Porcini e Tartufo 30**  
Tagliatelle, Porcini Mushrooms, Asparagus Tips, Light Cream Sauce, Shaved Black Truffle
- Linguine Nere All'Aragosta 37**  
Squid-Ink Black Linguine, Maine Lobster Meat, Cognac Pink Sauce
- Cannelloni 26**  
Stuffed With Ground Veal And Ricotta, Bechamelle, Tomato Sauce
- Ravioli Alla Vodka 25**  
Cheese Ravioli, Vodka Pink Sauce

## Contorni Sides

- Penne Marinara or Garlic & Oil 11**
- Spinach 11**  
Sautéed, Garlic & Olive Oil
- Broccoli Di Rape 14**  
Sautéed, Garlic & Olive Oil
- Roasted Mixed Vegetables 9**  
Chef's Choice
- Salsiccia 8**  
Roasted Mild Italian Sausage, Marinara Sauce
- Polpette 4**  
One Beef Meatball, Marinara Sauce

## Zuppe Soup

- Pasta e Fagioli**  
Cup 6 Bowl 8
- Soup of the Day**  
Cup 7 Bowl 9

All pastas are served with a house salad. Upgrade to a Caesar or soup for \$4 extra. Add anchovies for \$2 extra. Add Gorgonzola cheese for \$2 extra. Whole wheat and gluten-free pasta available!

## Dal Forno a Legna From the Wood Oven

- Pizza Pera 20**  
Slices of Pears, Gorgonzola, Mozzarella, Walnuts, Pancetta, Crispy Parmigiano (W)
- Pizza Caprese 19**  
Sliced Tomatoes, Sliced Mozzarella, Fresh Basil, Extra Virgin Olive Oil (R)
- Pizza Campagnola 23**  
Sausage, Roasted Potatoes, Porcini Mushrooms, Smoked Mozzarella (R)
- Pizza Porcini 21**  
Porcini Mushrooms, Truffle Oil, Mozzarella, Shaved Parmigiano (W)
- Pizza Prosciutto 22**  
Fresh Arugula, Shaved Parmigiano, Prosciutto, Olive Oil (R)
- Pizza Al Salmone 24**  
Smoked Salmon, Caramelized Red Onions, Mascarpone Cheese, Mozzarella, Seasonal Truffle
- Pizza Emiliana 22**  
Mozzarella, Mortadella, Burrata, Pesto, Pistacchio (W)
- Pizza Tre Formaggi 20**  
Ricotta, Smoked Mozzarella, Gorgonzola, Spinach (W)
- Pizza Hawaii 20**  
Pineapples, Mozzarella, Ham (R)
- Calzone 19**  
Ricotta, Mozzarella, Ham (W)
- Pizza Calzone 21**  
Half Calzone / Half Pizza Caprese

## Build Your Own Pizza

- \$17**  
Each Added Topping \$2 (after three - \$1 each)
- Anchovies, Artichokes, Kalamata Olives, Pancetta, Garlic, Ham, Baby Portobello, Pepperoni, Fresh Mozzarella, Red Onions, Peppers, Pineapple, Fresh Tomatoes, Parmigiano, Porcini Mushroom, Sausage, Shrimp (\$5)

## Pesce Fish

- Zuppa Di Pesce 38**  
White Shrimp, Mussels, Florida Middleneck Clams, Calamari, Chef's Choice of Fish, Light Marinara Sauce, Crostini or Linguine
- Salmone 33**  
Scottish Salmon, Roasted Mixed Vegetables, Linguine Pesto
- Cernia Mediterraneo 37**  
Black Grouper, Onions, Black Olives, White Wine, Light Tomato Sauce, Fresh Spinach, Linguine
- Branzino Acqua Pazza 39**  
Wild Mediterranean Striped Bass, Garlic, White Wine Grape Tomatoes

## Pollame Poultry

- Parmigiana 26**  
Breaded Chicken Breast, Tomato Sauce, Mozzarella, Penne, Pomodoro
- Cordon Bleu 29**  
Stuffed Chicken, Fontina Cheese, Ham, Basil, Eggbatter, Marsala Mushroom Sauce
- Romana 27**  
Chicken Breast, Garlic, Baby Portobello Mushrooms, Artichoke Hearts, White Wine Lemon Sauce
- Duck A l'Orange 33**  
Crispy Half Duck, Broccoli Rabe, Fingerling Potatoes, Orange Grand Marnier Sauce

## Carni Meat

- Costoletta Alla Milanese 48**  
Thinly Pounded Breaded Veal Chop, Arugula, Tomatoes, Red Onions, Lemon Oil Citrette
- Osso Buco 46**  
Braised Veal Shank, Risotto, Asparagus, Marsala Wine Demi-Glace Sauce
- Costina Di Manzo 36**  
Braised Short Ribs, Brandy Demi-Glace Sauce, Truffle Fondue Gnocchi
- Brasato D' Agnello 38**  
Braised Lamb Shank, Red Wine, Rapini, Mashed Potatoes

## Vitello Veal

- DaVinci 31**  
Thinly Pounded Veal, Prosciutto, Sliced Tomatoes, Basil, Mozzarella, Light Tomato Sauce
- Porcini 31**  
Thinly Pounded Veal, Porcini Mushrooms, Marsala Wine Sauce, Touch of Cream
- Piccata 30**  
Thinly Pounded Veal, Capers, Lemon, White Wine Sauce
- Saltimbocca 31**  
Thinly Pounded Veal, Prosciutto, Fontina, White Wine Sauce, Sage, Spinach

All our entrées are served with our signature homemade bread and a house salad. Upgrade to a Caesar or soup for \$4 extra. Add anchovies for \$2 extra. Add Gorgonzola cheese for \$2 extra. All entrées are served with Chef's choice of potatoes and vegetables. Whole wheat and gluten-free pasta and pizza dough available!

**SPLIT DISHES \$8 (includes salad). SUBSTITUTIONS \$3. We reserve the right to add 20% gratuity. Please ask your server about nightly specials.**  
NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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## Cocktails

### Violetta

Tito's Handmade Vodka, Lemon Juice, Black Berries, Sage, Violet Berries Liqueur, Luxardo

### Island Girl

Coconut Rum, Elder Flower Liqueur, Lime Juice, Simple Syrup, Basil

### Mojito Mule

Bacardi Rum, Fresh Lime Juice, Simple Syrup and Mint, Topped with Ginger Beer

### Strawberry Basil Margarita

Lunazul Tequila, Fresh Strawberries, Basil, Fresh Sour and Salt Rim

### Amalfi Drop

Malfy Lemon Gin, Limoncello, Luxardo Maraschino, Lemon Juice, Sugar Syrup

### Coconut Lime Martini

Malibu Rum, Coconut Purée, Fresh Lime Juice

### Summer Spritzer

Ketel One Botanical Cucumber & Mint, St. Germain, Prosecco, Ginger Beer

### Bergamot Negroni

Malfy Grapefruit Gin, Campari, Italicus, Bonal

### Italiano Sour

Redemption Bourbon, Amaretto Disaronno, Lemon Juice, Egg Whites

### Afternoon in Sicily

Malfy Grapefruit Gin, Campari, Orgeat, Solerno, Soda

### Rucola and Rhubarb Old Fashioned

Redemption Rye, Rucolino, Zucca Rabarbaro, Peach, Peychaud's Bitters

### Gin Tonic Mediterraneo

Whitley Neil Blood Orange Gin, Solerno, Heirloom Crème De Flora, Dolin Geney, Lemon Juice, Fever-Tree Mediterranean Tonic

### Espresso Martini

Family's Signature Recipe

## Beers

### Domestic

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Coors Light  
Yuengling  
Lagunitas IPA

### Imports

Moretti  
Heineken  
Corona  
Corona Light  
Strongbow Cider GF  
Guinness  
Beck's N/A

### Draft

Stella Artois  
Cigar City Jai Alai IPA  
Michelob Ultra  
Peroni  
Beer of the Month - Ask Server  
Local Draft of the Month - Ask Server

## Champagne & Sparkling

		GLASS	BOTTLE
001	Domain Chandon, Brut, California	16	
002	Prosecco, Mionetto, Veneto, Split		15
003	Prosecco, Zardetto, Superiore Extra Dry, Veneto		55
004	Champagne, Moët Chandon, Impérial, France		122
005	Champagne, Vintage Brut, Dom Pérignon, France		320
006	Champagne, Veuve Clicquot, Yellow Label, France		130
007	Sparkling Rosé, Rotari, Italy	13	49

### House Wines by the Glass

\$9

Chianti • Merlot • Chardonnay  
Cabernet Sauvignon • Pinot Grigio

## White Wines

		GLASS	BOTTLE
010	Rosato, Pico Maccario, Asti, Piedmont	13	49
011	Pinot Grigio, Zenato, Veneto	11	42
012	Pinot Grigio, Alois Lageder, Terra Alpina, Friuli		45
013	Pinot Grigio, Santa Margherita, Alto Adige	16	62
014	Gavi Di Gavi, Fontanafredda, Piedmonte	15	53
015	Vernaccia, Terre, Terruzzi & Puthod, Tuscany		45
016	Greco Di Tufo, Mastroberardino, Campania		55
017	Sauvignon Blanc, Tramin, Alto Adige	13	48
018	Sauvignon Blanc, Oyster Bay, New Zealand	10	38
019	Chardonnay, Castello della Sala Bramito, Umbria	12	44
020	Chardonnay, La Crema, Sonoma		46
021	Chardonnay, Ferrari-Carano, Sonoma	15	58
022	Chardonnay, Far Niente, Napa		105
023	Vermentino, Argiolas Costamolino, Sardinia		44
024	Riesling, Clean Slate, Mosel, Germany	11	42
025	Moscato, Stella, Sicilia	11	42
026	Soave Classico, Suavia, Veneto		43
027	Roero Arneis, Vietti, Piedmont		45

## Red Wines

030	Montepulciano d'Abruzzo, Valle Reale, Abruzzo	14	51
031	Sangiovese, Di Majo Norante, Molise		41
032	Chianti Classico, Castello Di Bossi, -Tuscany	14	51
033	Chianti Classico, Marchese Antinori Rsv, Tuscany		105
034	Chianti Classico, Castellare, Tuscany		65
035	Chianti Classico, Ruffino Gold Label Rsv, Tuscany		95
036	Vino Nobile Di Montepulciano, Avignonesi, Tuscany		53
037	Super Tuscan, Frassinello, Le Sughere, Tuscany	15	58
038	Super Tuscan, Grattamacco, Bolgheri, Tuscany		72
039	Super Tuscan, Tignanello, Tuscany		215
040	Super Tuscan, Le Serre Nuove Dell'Ornellaia, Bolgheri, Tuscany		120
041	Super Tuscan, Tenuta San Guido, Guidalberto, Tuscany		115
200	Super Tuscan, Guado Al Tasso, Bolgheri Superiore, Antinori Tuscany		215
201	Super Tuscan, Siepi, Castello Fonterutoli, Mazzei Tuscany		225
202	Super Tuscan, Corbaia, Castello di Bossi, Tuscany		110
042	Baby Brunello, San Giorgio, Tuscany	16	60
043	Brunello Di Montalcino, Castello Di Banfi, Tuscany		130
044	Brunello Di Montalcino, Castiglion Del Bosco, Tuscany		105
045	Brunello Di Montalcino, Il Poggione, Tuscany		145
046	Brunello Di Montalcino, Fuligni, Tuscany		135
047	Baby Amarone, Ripassa Della Valpolicella, Zenato, Veneto	18	70
048	Amarone Della Valpolicella, Masi, Veneto		105
049	Amarone Della Valpolicella, Bertani, Veneto		185
050	Amarone Della Valpolicella, Zenato, Veneto		120
051	Barbera D Asti, Tre Roveri, Pico Maccario, Piedmont		51
052	Barbaresco, Castello Di Neive, Piedmont		78
054	Barolo, Vietti Castiglione, Piedmont		105
055	Barolo, Marchesi di Barolo, Cannubi, Piedmont		155
056	Barolo, Elio Altare, La Morra, Piedmont		120
057	Barolo, Fontanafredda, Serralunga, Piedmont		95
058	Pinot Noir, Domaine Drouhin, Dundee Hills, Oregon		85
059	Pinot Noir, Pali, Riviera, Sonoma Coast, California	14	51
060	Pinot Noir, J Vineyards, Russian River, CA		75
061	Pinot Noir, Flowers, Sonoma, CA		85
062	Pinot Noir, Cherry Pie, Tree Vineyards, CA		56
064	Merlot, Emmolo By Caymus, Napa, CA		65
065	Cabernet Sauvignon, Josh Cellar, by Joseph Carr, California	12	45
066	Cabernet Sauvignon, Faust By Quintessa, Napa		95
067	Cabernet Sauvignon, Silver Oak, Napa		205
068	Cabernet Sauvignon, Stags' Leap Winery, Napa		105
069	Cabernet Sauvignon, Ghost Block, Oakville, Napa		125
400	Cabernet Sauvignon, Nickel & Nickel, John C. Sullenger Vineyard, Napa		166
401	Cabernet Sauvignon, Caymus, Napa		168
070	Cabernet Sauvignon, Franciscan, CA		58
071	Cabernet Sauvignon, Unshackled, By Prisoner, CA	16	62
072	Cabernet Sauvignon, Duckhorn, Napa		110
073	Cabernet Sauvignon, Paul Hobbs, Napa		205
074	Cabernet Sauvignon, Antica By Antinori, Napa		105
075	Cabernet Sauvignon, Chimney Rock, Napa		155
076	Red Blend, Orin Swift, Abstract, CA	18	68
077	Red Blend, Chappellet, Mountain Cuvée, St. Helena, CA		65
078	Red Blend, Shafer Vineyards, Napa		105
079	Primitivo (Red Zin) Torcioda, Tomaresca, Puglia		41
080	Cote Du Ventoux, Chateau Pesque Quintessence, Rhone, France		65
081	Malbec, Mi Terruno, Mendoza, Argentina	13	50
082	Cannonau Costera, Argiolas, Sardinia		44
083	Etna Rosso, Planeta, Sicily		55
084	Nero d' Avola, Morgante, Sicily		45
086	Rioja, La Rioja Alta, Vina Ardanza Reserva, Spain		70