

Antipasti

APPETIZERS

Burratta, Prosciutto and Melon | 24

HONEY DEW AND MELON CHUNKS WITH
PROSCIUTTO BURRATTA WITH HONEY AND
BALSAMIC REDUCTION

Bruschetta | 19

ITALIAN BAGUETTE, DICED TOMATO, BASIL,
GARLIC, OREGANO, EVOO

Calamari Fritti | 23

LIGHTY FRIED, SERVED WITH MARINARA

Scallops Frutti di Bosco | 26

BERRY INFUSED RISOTTO TOPPED WITH
TWO SEARED SCALLOPS FINISHED WITH A
CITRUS AND VANILLA CREAM SAUCE

Insalata Di Polipo | 27

OCTOPUS, PARSLEY, POTATOES, ARUGULA,
BLACK OLIVES, ROASTED RED PEPPER,
PEPPERONCINI, LEMON OLIVE OIL

Rollatini Di Melanzana | 24

EGGPLANT, RICOTTA, MOZZARELLA,
LIGHT MARINARA

Insalate

SALADS

Mona Lisa | 15

ENDIVES, ARUGULA, RADICCHIO, OLIVES,
TOMATO, GORGONZOLA, LEMON OLIVE
OIL DRESSING

Di Cesare | 18

HEARTS OF ROMAINE, CREAMY
PARMIGIANO DRESSING, CROUTONS,
SHAVED PARMIGIANO

Pera e Arugula | 18

PEARS, ARUGULA, CARAMELIZED WALNUTS,
GORGONZOLA, LEMON CITRETTE, SABA

Zuppe

SOUP

Pasta E Fagioli | 11

Lobster Bisque | 15

Specialita Della Casa

CHEF SPECIALTIES

Sea Bass Almondine | 58

ALMOND ENCRUSTED SEA BASS,
CHAMPAGNE CREAM SAUCE, SPINACH

Osso Buco | 70

BRAISED VEAL SHANK, RISOTTO,
ASPARAGUS, MARSALA WINE
DEMI-GLAZE SAUCE

Beef Short Rib | 50

BRAISED SHORT RIBS, BRANDY DEMI-GLACE
SAUCE, TRUFFLE FONDUE GNOCCHI

Branzino Lipari With Mediterraneo | 49

BUTTERFLIED BRANZINO STUFFED WITH
THIN SLICED ZUCCHINI AND PEPPERS IN
A GARLIC THICK TOMATO SAUCE OVER
SEASONED COUSCOUS

Veal Chop Milanese | 65

THINLY POUNDED BREADED VEAL CHOP,
ARUGULA, TOMATOES, RED ONIONS, LEMON
OIL CITRETTE

Veal DaVinci | 43

THINLY POUNDED VEAL, PROSCIUTTO,
SLICED TOMATOES, BASIL, MOZZARELLA,
LIGHT TOMATO SAUCE

Veal Saltimboca | 43

THINLY POUNDED VEAL, PROSCIUTTO,
FONTINA, WHITE WINE SAUCE, SAGE,
SPINACH

Surf and Turf | 72

FILET AND 6OZ LOBSTER TAIL SERVED WITH
PORCINI SAUCE

Pasta

SPECIALTY HOMEMADE PASTA

Lasagna | 34

LAYERS OF PASTA, BOLOGNESE SAUCE,
RICOTTA, MOZZARELLA

Penne Salsa Rosa | 42

SHRIMP, BROCCOLI, BABY PORTOBELLO
MUSHROOMS, SUN DRIED TOMATOES,
LIGHT PINK BRANDY SAUCE

Linguine Alle Vongole | 38

FLORIDA MIDDLENECK CLAMS - GARLIC &
OLIVE OIL OR LIGHT TOMATO SAUCE

Lobster Fradiablo and Black Linguini | 54

6OZ LOBSTER TAIL SERVED OVER SQUID INK
INFUSED LINGUINI AND FRADIABLO SAUCE
FINISHED WITH ONE CLAM AND ONE MUSCLE

Zuppa di Pesce | 56

WHITE SHRIMP, MUSSELS, FLORIDA MIDDLENECK
CLAMS, CALAMARI, CHEF'S CHOICE OF FISH, LIGHT
MARINARA SAUCE, CROSTINI OR LINGUINE

Agnoloti | 40

FILLED WITH BEEF SHORT RIBS, MUSHROOMS,
GREEN PEAS, PROSCIUTTO, CREAM SAUCE

Lobster Ravioli | 56

FILLED WITH MAINE LOBSTER, TOPPED WITH
SEARED SEA SCALLOPS, TRUFFLE FONDUE,
CREAMED CORN, LEEKS