

# Cold Appetizers

DE PARMA PROSCIUTTO 8.95  
*With Melon*

 SHRIMP COCKTAIL 10.95  
*(Low Carb)*

BRUSCHETTA 7.95  
*Topped with Roma Tomatoes, Fresh Mozzarella and Fresh Basil*

ANTIPASTO MISTO PROSCIUTTO de PARMA 8.95  
*Calamata Olives, Provolone Cheese, Roasted Peppers and Genoa Salami*

ANGUS BEEF TENDERLOIN CARPACCIO 9.95  
*Shaved Parmesan, Truffle and 12 yr. old Balsamic Vinegar*

# Hot Appetizers

CRAB CAKES 11.95  
*Served with Citrus Butter Sauce*

FRIED CALAMARI 9.95  
*Served with Marinara Sauce*

PROSCIUTTO WRAPPED ASPARAGUS 7.95  
*With Gorgonzola Cheese Sauce*

EGGPLANT ROLLATINI 9.95  
*Stuffed with Ricotta Cheese, served with Tomato Basil Sauce*

CRISPY ARTICHOKE HEARTS 9.95  
*Batter Fried Artichoke Hearts filled with Prosciutto and Gorgonzola with Herb Butter Sauce*

# Salads

GARDEN SALAD 5.95  
*Crisp Lettuce, Tomatoes, Cucumbers, Croutons and Choice of Dressing*

CAESAR ROMANO 6.95  
*Classic Caesar Salad with Shaved Parmesan Cheese*

ITALIAN SALAD 8.95  
*Mixed Greens with Goat Cheese, Calamata Olives and Grape Tomatoes*


TOMATO MOZZARELLA BASIL 9.95  
*Sliced Tomatoes, Fresh Mozzarella, Red Onions and Basil, drizzled with Truffle Oil and Balsamic*

PORTOBELLO SALAD 12.95  
*Fire Roasted Portobello, Buffalo Mozzarella, Roasted Pepper and Seasonal Greens, Virgin Olive Oil and Lemon Vinaigrette*

# Soups

ITALIAN WEDDING SOUP 6.95

CHEF'S SOUP 5.95

 These items have been selected to meet the diverse dietary needs of our guests.  
Your server will be happy to answer any questions you may have.

# Specialties

*Add Garden Salad, Caesar Romano or Chef's Soup for 2.95*

CHICKEN ROSSINI 16.95

*Chicken Breast stuffed with Spinach, Prosciutto  
and Provolone in a Basil Sauce*

CHICKEN PARMESAN 15.95

*Pan Seared Chicken Breast with Marinara Sauce  
and Fresh Mozzarella served with Pasta*

VEAL MARSALA 20.95

*Sautéed Veal Scaloppini with Wild Mushrooms  
in a Marsala Wine Sauce*

VEAL SALTIMBOCCA 19.95

*Veal Scaloppini sautéed with Prosciutto, Spinach,  
topped with Fontina Cheese in a Cherry Wine*

 RED SNAPPER 20.95

*Pan Seared over Crab Risotto Cake, served with  
Orange Butter Sauce and Fried Spinach  
(Low Fat)*

 SALMON FLORENTINE 18.95

*Pan Seared over Grilled Polenta and Garlic Spinach,  
topped with Tomato Truffle Basil  
(Low Cholesterol)*

FETTUCINI CARBONARA 14.95

*Pancetta, Peas, Onions and Bacon in a Romano Cream*

RIGATONI BOLOGNESE 14.95

*Zesty Meat Sauce with a touch of Cream and Parmesan Cheese*

 FILET MIGNON 28.95

*Two Petite Pan Seared Filets with Roasted Shallot,  
Dijon Sauce and Grilled Asparagus  
(Low Carb)*

NEW YORK STRIP 28.95

*14 ounce grilled with Marinated Portobello Mushroom in a Red Wine Demi*

## Signatures

SPINACH FETTUCINI 22.95

*With Shrimp, Clams and Scallops in a Lobster Cream Sauce*

SEAFOOD MARINARA 21.95

*Sautéed Calamari, Shrimp and Clams in a Plum Tomato  
Garlic Broth over Linguini*

*Chef Alberto Avila*