

SPLIT CHECK NOT ALLOWED (BUT AS MANY CARDS AS YOU WISH)

FREDDI

ORTAGLIA DI STAGIONE (GF) 🌿 10.95
Grilled eggplant, zucchini, mushrooms
bell peppers, asparagus, fresh mozzarella
and basil marinated in olive oil & garlic

CARPACCIO DI MANZO (GF) 14.95
Raw tenderloin of beef thinly sliced, served
with arugula, mushrooms & shaved parmesan cheese
drizzled with olive oil & lemon

TAGLIERE DI AFFETTATI (GF) 17.95
Variety of Italian cured meat thinly sliced
served with mature cheeses, olives and
artichokes marinated in olive oil.
Serving for two

CEVICE DI CONCH 14.95
Fresh conch marinated with chopped
onions, green olives, olive oil & lemon (GF)

SALMONE MARINATO 14.95
AL BASILICO
Raw fresh salmon thinly sliced served with
basil, drizzled with olive oil & lemon (GF)

TONNO ORIENTALE 14.95
Tuna sashimi-style with soya sauce
and sesame seeds

COCKTAIL DI GAMBERONI 14.95
Jumbo shrimp cocktail served with classic
sauce (GF)

DAILY FRESH FISH CEVICHE 14.95
Ask your server for the daily fresh options! (GF)

CALDI

PANE CON BURRO ALL'AGLIO 🌿 4.95
Homemade garlic bread

CONCH FRITTERS 12.95
Deep fried seasoned conch ball
served with jerk mayonnaise

BOCCONCINO DI POLENTA 10.95
ALLA MARINARA
Melted fresh mozzarella with
home-style marinara sauce
served on toasted polenta

EGGPLANT PARMIGIANA 🌿 10.95
Deep fried sliced eggplant layered with
cheese and tomato sauce, baked in the oven

HOMEMADE MEATBALL 10.95
Served in Marinara & Basil Sauce cheese and tomato
sauce, baked in the oven

TRIFOLATA DI FUNGHI E 12.95
GAMBERETTI
Fresh mushrooms and baby shrimp sautéed
in white wine, garlic, butter & herbs

CALAMARI DORATI 12.95
Golden fried calamari with marinara sauce

COZZE OR VONGOLE A PIACERE
P.E.I Sautéed mussels 14.95
or clams in garlic white wine 24.95
or marinara sauce (GF)
(Only when available)

CAPELANTE GRATINATE 14.95
Grilled scallops & creamy mushroom sauce on a
bed of mashed potatoes, baked in the oven

ZUPPE E INSALATE

PASTA E FAGIOLI (V) 🌿 7.95
Southern Italian bean soup with pasta

MINISTRONE (V) 🌿 (GF) 6.95
Classic Italian vegetable soup

INSALATA FRESCA (V) 🌿 (GF) 8.95
Mixed greens, fresh tomatoes
and cucumber in an extra virgin olive
oil & balsamic dressing

CAESAR SALAD 9.95
The princess of salads!

INSALATA GRECA 🌿 (GF) 10.95
Fresh tomatoes, onions, cucumbers
Kalamata olives & feta cheese in
an oregano & olive oil dressing

AVOCADO SALAD 10.95

INSALATA CAPRESE 🌿 (GF) 10.95
Freshly sliced tomatoes & mozzarella in a
pesto extra virgin olive oil dressing

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VEGETARIAN



VEGAN




GLUTEN-FREE

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LE NOSTRE PASTE

GLUTEN FREE AND DAILY FRESH HOMEMADE PASTA
AVAILABLE
(Ask your server)

SPAGHETTI POSITANO Spaghetti tossed in our fresh tomato marinara sauce made with garlic & fresh basil, topped with fresh mozzarella	16.95	PENNE AL SALMONE Penne with salmon and asparagus in a pink vodka sauce	21.95
SPAGHETTI ZI PEPPE Original spaghetti and our homemade meat balls in a garlic & fresh basil marinara sauce	16.95	PAPPARDELLE DEL BRIGANTE Fresh pappardelle lamb stewed and fresh herbs in a marinara sauce	24.95
SPAGHETTI ORTOLANA  V 16.95 Spaghetti tossed with fresh diced tomatoes, a variety of seasonal grilled vegetables, garlic & olive oil... Delicious for vegetarians!		TAGLIATELLE AI FUNGHI  Tagliatelle served with mixed wild mushrooms & porcinis in a truffle oil sauce topped with shaved parmesan cheese	24.95
LASAGNA TIPICA Original Italian Bolognese meat sauce	17.95	LINGUINI ALLE VONGOLE Linguini with fresh clams in a garlic olive oil, white wine & parsley sauce. Only when available!	24.95
SPAGHETTI ALLA GRECA  17.95 Spaghetti with fresh tomato sauce garlic, Kalamata olives, capers oregano & feta cheese		LINGUINI TUTTO MARE Linguini with lobster, shrimp calamari and baby clams in a light garlic marinara sauce... Simply the best!	24.95
PENNE CONTADINA Tender strips of chicken & mushrooms in a pink sauce with a touch of pesto	18.95	CREPELLA CASANOVA Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	24.95
RAVIOLI MAMMA ROSA Homemade cheese ravioli served with a creamy Bolognese meat sauce	18.95	RISOTTO AI FRUTTI DI MARE Risotto with lobster, shrimp calamari and clams in a garlic olive oil white wine sauce	24.95
GNOCCHETTI BOLOGNESE Homemade potato dumplings served in a meat based sauce originally from Bologna	18.95	HOMEMADE PASTA ALL' ARAGOSTA Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce.. Simply the best! WOW	39.95
GNOCCHETTI QUATTRO FORMAGGI ROSA  Homemade potato dumplings in a four cheeseS sauce	18.95		
SPAGHETTI CARBONARA Pancetta bacon, eggs, pecorino cheese and black pepper! With or without cream, Ask your server. Deliziosa	18.95		

Create your own pasta with
Chicken \$17.95 or Shrimp \$21.95 with
Alfredo, Pink, or Marinara

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FISH AND SEAFOOD

SALMONE ALLA GRIGLIA (GF) 24.95	ZUPPA DI PESCE 37.95
Fresh salmon steak grilled with fresh herbs, garlic and lemon	Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce. Served with toasted bread
GAMBERONI AROMATICI (GF) 24.95	GRIGLIATA DI PESCE (GF) 37.95
Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce	Grilled lobster tail, shrimp, calamari scallops, salmon & snapper in a delicious parsley lemon garlic sauce. Buonissimo!
PESCATA DEL GIORNO (GF) 27.95	ARAGOSTA DELLO CHEF MP
Ask your server for the “catch of the day”	Ask your server for our “Chef’s daily lobster creation”

LE NOSTRE CARNI

POLLO ALLA ERBE (GF) 18.95	VEAL SCALOPPINE PAPALI 29.95
Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil	Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream
POLLO ALLA PARMIGIANA 19.95	VEAL PICCATA AL LIMONE 29.95
Pan fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese	Veal sautéed in a light lemon butter sauce
POLLO RUSTICO (GF) 19.95	VEAL SCALOPPINE AMALFITANA 29.95
Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce	Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic & fresh basil
POLLO PRINCIPESSA 19.95	FILETTO DI BELL’ ANTONIO 37.95
Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce	Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce. Delizioso!
EGGPLANT PARMIGIANA ENTRÉE 19.95	FILETTO BEARNAISE (GF) 37.95
Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven 	Grilled 8oz filet mignon seasoned and served with our homemade béarnaise sauce
ENTRECOTE AL PEPE VERDE 27.95	CARRE DI AGNELLO 37.95
Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce	Grilled rack of lamb seasoned with fresh herbs served with a red wine reduction sauce

ALL OUR ENTREES ARE AVAILABLE WITH YOUR CHOICE OF DAILY FRESH VEGETABLES & ROASTED POTATOES OR PASTA IN MARINARA OR ALFREDO SAUCE

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PIZZA

FOCACCINA \$9

Garlic & Rosemary (No Mozzarella) Nice for Table to Share

MARGHERITA \$12

Tomato, Mozzarella & Fresh Basil

PEPPERONI \$14

Tomato, Mozzarella & Sliced Pepperoni

CHICKEN ALFREDO \$15

Tender Strips of Chicken & Alfredo Cream Sauce

PROSCIUTTO E FUNGHI \$15

Tomato, Mozzarella, Prosciutto Ham & Mushrooms
Drizzled with Oil & Fresh Basil

VEGETARIANA \$14

Tomato, Mozzarella, Roasted Peppers, Mushrooms
Spinach, Broccoli, Zucchini & Eggplant

HAVAIANA \$14

Tomato, Mozzarella, Ham, Pineapple & Mozzarella Cheese

SICILIANA \$14

Tomato, Mozzarella, Anchovies, Capers & Black Olives

RUSTICA \$16

Tomato, Mozzarella, Bacon & Jalapeño

QUATTRO STAGIONI \$16

Tomato, Mozzarella, Ham, Mushrooms, Artichokes & Fresh Basil

CALZONE \$17

Ricotta Cheese, Spinach and Ham Topped with Tomato Sauce

BOSCAIOLA \$16

Tomato, Mozzarella & Sautéed Wild Mushrooms

SALSICCIA \$18

Tomato, Mozzarella, Italian Sausage & Roasted Peppers

TRICOLORE \$18

Parma Ham, Cherry Tomatoes, Arugula & Gorgonzola

FRUTTI DI MARE \$25

Tomato, Mozzarella, Lobster, and Shrimp

**ADD CHICKEN \$7, SHRIMP \$10, PARMA HAM \$7, ITALIAN SAUSAGE \$6
EXTRA TOPPING \$3 (Design your Own)**

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