


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

## FREDDI

**ORTAGLIA DI STAGIONE** 9.95  
Grilled eggplant, zucchini, mushrooms  
bell peppers, asparagus, fresh mozzarella  
and basil marinated in olive oil & garlic  (GF)

**PROSCIUTTO E FORMAGGIO** 11.95  
Aged Italian Parma ham served with  
olives & parmesan cheese (GF)

**CARPACCIO DI MANZO** 11.95  
Raw tenderloin of beef thinly sliced, served  
with arugula, mushrooms & shaved parmesan cheese  
drizzled with olive oil & lemon (GF)

**TAGLIERE DI AFFETTATI** 16.95  
Variety of Italian cured meat thinly sliced  
served with mature cheeses, olives and  
artichokes marinated in olive oil.  
Serving for two (GF)

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

**SALMONE MARINATO  
AL BASILICO** 12.95  
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** 8.95  
Deep fried seasoned conch ball  
served with jerk mayonnaise

**BOCCONCINO DI POLENTA  
ALLA MARINARA** 9.95  
Melted fresh mozzarella with  
home-style marinara sauce  
served on toasted polenta 

**EGGPLANT PARMIGIANA** 9.95  
Deep fried sliced eggplant layered with  
cheese and tomato sauce, baked in the oven 

**TRIFOLATA DI FUNGHI E  
GAMBERETTI** 11.95  
Fresh mushrooms and baby shrimp sautéed  
in white wine, garlic, butter & herbs

**CALAMARI DORATI** 9.95  
Golden fried calamari with marinara sauce

**COZZE OR VONGOLE A PIACERE**  
P.E.I Sautéed mussels APPETIZER 11.95  
or clams in garlic white wine ENTRÉE 19.95  
or marinara sauce (GF)  
(Only when available)

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

## ZUPPE E INSALATE

**PASTA E FAGIOLI**   5.95  
Southern Italian bean soup with pasta

**MINISTRONE**   (GF) 5.95  
Classic Italian vegetable soup

**INSALATA FRESCA**   (GF) 6.95  
Mixed greens, fresh tomatoes  
and cucumber in an extra virgin olive  
oil & balsamic dressing

**CAESAR SALAD** 7.95  
The princess of salads!

**INSALATA GRECA**  (GF) 8.95  
Fresh tomatoes, onions, cucumbers  
Kalamata olives & feta cheese in  
an oregano & olive oil dressing

**INSALATA CAPRESE**  (GF) 10.95  
Freshly sliced tomatoes & mozzarella in a

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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)

<b>SPAGHETTI POSITANO</b> Spaghetti tossed in our fresh tomato marinara sauce made with garlic & fresh basil, topped with fresh mozzarella	15.95	<b>PENNE AL SALMONE</b> Penne with salmon and asparagus in a pink vodka sauce	18.95
<b>SPAGHETTI ZI PEPPE</b> Original spaghetti and our homemade meat balls in a garlic & fresh basil marinara sauce	15.95	<b>PAPPARDELLE DEL BRIGANTE</b> Fresh pappardelle lamb stewed and fresh herbs in a marinara sauce	21.95
<b>SPAGHETTI ORTOLANA</b>  <b>V</b> 15.95 Spaghetti tossed with fresh diced tomatoes, a variety of seasonal grilled vegetables, garlic & olive oil... Delicious for vegetarians!		<b>TAGLIATELLE AI FUNGHI</b>  Tagliatelle served with mixed wild mushrooms & porcinis in a truffle oil sauce topped with shaved parmesan cheese	21.95
<b>LASAGNA TIPICA</b> Original Italian Bolognese meat sauce	16.95	<b>LINGUINI ALLE VONGOLE</b> Linguini with fresh clams in a garlic olive oil, white wine & parsley sauce. Only when available!	24.95
<b>SPAGHETTI ALLA GRECA</b>  15.95 Spaghetti with fresh tomato sauce garlic, Kalamata olives, capers oregano & feta cheese		<b>LINGUINI TUTTO MARE</b> Linguini with lobster, shrimp calamari and baby clams in a light garlic marinara sauce... Simply the best!	24.95
<b>PENNE CONTADINA</b> Tender strips of chicken & mushrooms in a pink sauce with a touch of pesto	17.95	<b>CREPELLA CASANOVA</b> Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	24.95
<b>RAVIOLI MAMMA ROSA</b> Homemade cheese ravioli served with a creamy Bolognese meat sauce	17.95	<b>RISOTTO AI FRUTTI DI MARE</b> Risotto with lobster, shrimp calamari and clams in a garlic olive oil white wine sauce	24.95
<b>GNOCCHETTI BOLOGNESE</b> Homemade potato dumplings served in a meat based sauce originally from Bologna	18.95	<b>HOMEMADE PASTA ALL' ARAGOSTA</b> Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce.. Simply the best! WOW	34.95
<b>GNOCCHETTI QUATTRO FORMAGGI ROSA</b>  Homemade potato dumplings in a four cheeseS sauce	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

<b>SALMONE ALLA GRIGLIA</b> (GF)	19.95	<b>ZUPPA DI PESCE</b>	33.95
Fresh salmon steak grilled with fresh herbs, garlic and lemon		Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce.	
<b>GAMBERONI AROMATICI</b> (GF)	24.95	Served with toasted bread	
Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce		<b>GRIGLIATA DI PESCE</b> (GF)	33.95
<b>PESCATA DEL GIORNO</b> (GF)	27.95	Grilled lobster tail, shrimp, calamari scallops, salmon & snapper in a delicious parsley lemon garlic sauce. Buonissimo!	
Ask your server for the "catch of the day"		<b>ARAGOSTA DELLO CHEF</b>	MP
		Ask your server for our "Chef's daily lobster creation"	

## LE NOSTRE CARNI

<b>POLLO ALLA ERBE</b> (GF)	17.95	<b>VEAL SCALOPPINE PAPALI</b>	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	
<b>POLLO ALLA PARMIGIANA</b>	18.95	<b>VEAL PICCATA AL LIMONE</b>	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	
<b>POLLO RUSTICO</b> (GF)	18.95	<b>VEAL SCALOPPINE AMALFITANA</b>	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	
<b>POLLO PRINCIPESSA</b>	19.95	<b>FILETTO DI BELL' ANTONIO</b>	34.95
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!	
<b>EGGPLANT PARMIGIANA ENTRÉE</b>	19.95	<b>FILETTO BEARNAISE</b> (GF)	34.95
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	
<b>ENTRECOTE AL PEPE VERDE</b>	27.95	<b>CARRE DI AGNELLO</b>	34.95
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** \$13

Tomato, Mozzarella & Sliced Pepperoni

## **CHICKEN ALFREDO** \$13

Tender Strips of Chicken & Alfredo Cream Sauce

## **PROSCIUTTO E FUNGHI** \$14

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

## **QUATTRO STAGIONI** \$15

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

## **CALZONE** \$15

Ricotta Cheese, Spinach and Ham Topped with Tomato Sauce

## **BOSCAIOLA** 🌿 \$16

Tomato, Mozzarella & Sautéed Wild Mushrooms

## **SALSICCIA** \$17

Tomato, Mozzarella, Italian Sausage & Roasted Peppers

## **TRICOLORE** \$18

Parma Ham, Cherry Tomatoes, Arugula & Gorgonzola

## **FRUTTI DI MARE** \$23

Tomato, Mozzarella, Lobster, and Shrimp

**ADD CHICKEN \$4, SHRIMP \$6, PARMA HAM \$6, ITALIAN SAUSAGE \$5**

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