

## Antipasti

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| <b>Bruschetta Classica</b> .....   | \$ 9.50  |
| Tossed Italian bread with fresh marinated tomato,basil and garlic.   |          |
| <b>Smoked Gouda</b> .....  | \$ 13.00 |
| Lightly fried smoked Gouda served with spicy/sweet jam .   |          |
| <b>Burrata with fresh tomatoes</b> .....   | \$ 14.00 |
| Served with fresh tomatoes/basil/Italian herbs mixed in olive oil/lemon juice  |          |
| <b>Eggplant Rollatine</b> .....  | \$ 15.00 |
| Fresh eggplant rolled with imported ricotta,served with our signature house tomato sauce,mozzarella & parmigiana melted. |          |
| <b>Calamari Fritti</b> .....   | \$ 15.00 |
| Lightly fried calamari with side of marinara sauce and tartar sauce.   |          |
| <b>Calamari Steak</b> .....  | \$ 15.00 |
| Grilled calamari steak/fabulous sweet fig sauce/arugula/lemon.   |          |
| <b>Spicy Fried Shrimp (Daily News Shrimp)</b> .....  | \$ 16.00 |
| Fried tiger shrimp in creamy house hot sauce on bed of lettuce.  |          |
| <b>Grouper egg rolls</b> .....   | \$16.00  |
| House made fresh grouper egg rolls stuffed with grouper ,carrots,onion and zucchini.                                     |          |
| <b>Beef Carpaccio with arugula</b> .....   | \$ 20.00 |
| Thinly sliced marinated beef with arugula and aged Parmesan.   |          |
| <b>Grilled Octopus</b> .....   | \$ 20.00 |
| Italian mix of Herbs/lemon/olive oil   |          |

## Soups & Salads

Please ask your waiter or waitress for soup of the day

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| <b>Insalata Cesare</b> .....   | \$ 10.00 |
| Crispy hearts of romaine,house made dressing, padana Parmesan and homemade croutons.   |          |
| <b>House greens</b> .....  | \$ 10.00 |
| <b>Chopped Salad (Shopska Salad)</b> .....   | \$ 12.00 |
| Chopped tomatoes/cucumbers/sweet onions/basil/red peppers/tossed with olive oil/lemon juice & apple cider vinegar drizzled with feta cheese. |          |
| <b>Caprese Salad</b> .....   | \$ 12.00 |
| Tomatoes, imported mozzarella/fresh basil/olive oil glazed with balsamic vinegar.  |          |

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## Dinner favorite

### Grilled vegetables

Assortment of colorful veggies bathed in herb marinade then grilled to perfection.

### House Hamburger ..... \$ 19.00

Juicy Angus Beef Burger, the cheese melts as it cooks making the patty very juicy /sunny side up egg/onions/golden potato croquettes on side .

+ Side of house sauce/onion/lemon/pickles/mayo/mustard Add: bacon optional

### Grilled Mediterranean Plate

Grilled mix of meat(beef/lamb/chicken)served with baby potatoes and mushrooms.

### Lamb Chops ..... \$ 29.00

Grilled,marinated in garlic/fresh herbs and olive oil. Served with Truffle mashed potato & steamed vegetables/broccoli/carrots/zucchini.

### Ribeye Steak 14oz ..... \$ 40.00

Well marbled making it juicy and flavorful/Served with Truffle mashed potato & steamed vegetables/broccoli/carrots/zucchini.

### Filet Mignon Steak 9oz ..... \$42.00

Grilled Filet Mignon steak served with rosemary roasted potato and steamed broccoli.Mushrooms Au Poivre sauce on side .

### Fire Grilled T-bone Steak 16 oz ..... \$ 37.00

Fire grilled steak.Served with Truffle mashed potato & steamed vegetables/broccoli/carrots/zucchini.

### Short ribs ..... \$36.00

Slow-cooked boneless short ribs with the most incredible melt in mouth texture in our home made wine sauce . Served with portobello & porcini mushrooms risotto .

### Dry aged grilled pork chop (14-16 oz) ..... \$38.00

Dry aged grilled pork chop glazed with our signature roasted peppers sauce ,paired with fresh spinach and cured pancetta. Served with truffle mashed potatoes and steamed vegetables including fresh broccoli, delectable carrots and mouth- watering zucchini.

### Lamb Rack ..... \$ 45.00

Full rack of Lamb marinated in fine herbs ,Dijon mustard and white wine,roasted to perfection/Served withTruffle mashed potato & steamed vegetables/broccoli/carrots/zucchini.

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## Chicken or Veal

- Chicken or Veal Parmigiana** ..... \$ 23.00 - \$ 26.00  
Breaded with Romano cheese, homemade marinara sauce/mozzarella. Served with Truffle mashed potato & steamed vegetables/broccoli/carrots/zucchini.
- Chicken or Veal Schnitzel** ..... \$ 23.00- \$ 26.00  
Fried chicken/veal . Served with Truffle mashed potato & steamed vegetables/broccoli/carrots/zucchini.
- Chicken or Veal Marsala** ..... \$ 23.00-\$28.00  
Sautéed in Marsala wine with mushrooms. Served with Truffle mashed potato and steamed vegetables/broccoli/carrots/zucchini.
- Chicken or Veal Piccata** ..... \$ 23.00-\$ 28.00  
Grilled chicken topped with a lemon garlic butter sauce and capers. Served with Truffle mashed potato&steamed vegetables/broccoli/carrots/zucchini.
- Chicken or Veal Saltimbocca**  
Sautéed in white wine,sage & Demi glaze sauce topped with Prosciutto di Parma & melted Mozzarella. Served over fresh spinach/Pasta linguine on the side .

## Pasta

- Cacio e Pepe** ..... \$ 20.00  
Tagliatelle pasta with creamy Pecorino Romano Cheese and crushed black pepper.
- Shrimp Scampi** ..... \$ 24.00  
Garlic /olive oil /lemon butter wine sauce with,cherry tomatoes/artichoke & capers.Served with fettuccine pasta.
- Carbonara** ..... \$ 22.00  
Pancetta/Pecorino Romano cheese,egg yolk/black pepper and rigatoni pasta.
- Daily News Rigatoni a la Vodka Sauce** ..... \$ 24.00  
Pancetta/Italian sausages/peas in vodka sauce with Pecorino Romano cheese
- Penne Alla Norcina**  
Penne pasta with spicy Italian sausage, porcini mushrooms a touch of cream aged Parmesan and splash of truffle oil.
- Daily News Gnocchi** ..... \$ 25.00  
Chicken/peas/mushrooms/porcini mushrooms/cherry tomatoes/Pecorino Romano/touch of cream.
- Creamy Lobster Ravioli** ..... \$ 27.00  
Shrimps/scallops/mussels/grana padano cheese/herbs/roasted peppers homemade sauce.
- Linguine Alla Pescatore** ..... \$ 28.00  
Shrimp,whole clams,baby clams,scallops and mussels sautéed in fresh garlic and marinara vodka sauce.
- Gluten Free Penne Rigate Pasta** ..... \$ 18.00  
Mixed vegetables/Marinara sauce.

## Seafood

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| <b>Tuna stack (8oz)</b> .....   | \$ 26.00 |
| Cajun seared rare/sesame seaweed/ginger/arugula/pickled onions and wasabi sauce /Habanero mango sauce.  |          |
| <b>Salmon Grilled</b> .....   | \$ 26.00 |
| Salmon Grilled to perfection seasoned with whole grain honey mustard lemon sauce.Served with truffle mashed potato and steamed vegetables/broccoli/carrots/zucchini.                          |          |
| <b>Salmon Cacciatore</b> .....  | \$ 27.00 |
| Marinated Wild Caught salmon/Topped with black olives/capers/cherry tomatoes and red onions in tomato sauce.Served with Truffle mashed potato & steamed vegetables/broccoli/carrots/zucchini. |          |
| <b>Shrimp in creamy butter sauce (Tuscan shrimp)</b> .....  | \$ 27.00 |
| An Italian classic with our creamy garlic Parmesan sauce with hint of capers/spinach and lemon/Served with Truffle mashed potato & steamed vegetables/broccoli/carrots/zucchini.              |          |
| <b>Mediterranean Grilled Branzino</b> .....   | \$ 32.00 |
| Whole grilled Branzino with Mediterranean twist. Served with side of grilled vegetables.  |          |
| <b>Grouper oven baked</b> .....   | \$32.00  |
| Grouper oven-baked, finished with buttered ritz crackers and lemon butter sauce served with truffle mashed potatoes .   |          |
| <b>Zuppa di Mare (Seafood soup)</b> .....   | \$ 35.00 |
| The best combination of mussels/clams/shrimp/scallops/calamari/chef's catch in our marinara sauce. Served with grilled baguettes.   |          |
| <b>Chilean Sea Bass (6oz)</b> .....   | \$ 36.00 |
| Pan seared with scallops/basil/capers in garlic tomato sauce. Served with Truffle mashed potato & steamed vegetables/broccoli/carrots/zucchini.   |          |

## *Sides*

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| Truffle mashed potato ..... | \$ 10.00 |
| Steamed broccoli .....      | \$ 7.00  |
| Penne pasta .....           | \$ 5.00  |
| Potatoes /rosemary .....    | \$ 8.00  |
| Brussels sprout .....       | \$7.00   |

## *Kid's meal*

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| Kid's pizza .....                      | \$ 12.00 |
| Kid's pasta .....                      | \$ 10.00 |
| <b>Boneless wings with fries</b> ..... | \$ 12.00 |

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*Plate sharing fee \$7.50*

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For any parties of five or more, an automatic 18% gratuity will be added to the bill.