

Appetizers / Salads

Arancini Cocktail (3) Risotto balls, parmesan, mozzarella, bread crumbs, tomato sauce, basil	16
Caesar salad Campagnola dressing, croutons, parmesan reggiano	18
Grilled house sausage of the moment	17
Arugula salad Baby arugula, aged balsamic, parmesan, crispy prosciutto	18
Burrata of the moment	24
Italian filet mignon tartare – 4 oz Traditional style, tomatoes, basil, parmesan, croutons	29
Sicilian grilled bracioli (4) Tomato sauce	29
Charcuterie board Deluxe House and imported charcuterie, Parma prosciutto, cheese of the moment, pickled vegetables and more	35



Seafood Appetizers

Campagnola Bloody Caesar	16
Mini appetizer served with vodka beverage	
Grilled Jumbo Shrimp – U10 (3)	25
Garlic butter, herbs, wine, lemon, tomatoes	
Jumbo Shrimp Sambucca – U10 (3)	28
Shallots, cream	
Fried Calamari	27
Tender squid, salt, pepper, duo sauce, lemon	
Grilled Octopus	37
Tunisian octopus, olive oil, chickpeas, tomatoes, onions, capers, herbs, spices, lemon	



Pasta

- Ravioli Osso Buco** 38
Homemade pasta stuffed with veal shank, marrow, sauce reduction of braising liquids, gremolata
- Spicy penne a la vodka** 32
Spicy tomato sauce, touch of cream, garlic
- Lemon spaghettini** 29
Zeste, bread crumbs, fine herbs, wine, parmesan
- Homemade pasta, sausage & rapini** 34
House sausage, rapini, spicy garlic oil
- Seafood spaghettini** 48
Jumbo shrimp, mussels, Sicilian clams, squid, garlic, shallots, olive oil, white wine, tomato sauce
- Hand rolled Gnocchi of the moment** 39
- Pasta Shrimp Fradiavolo** 45
Spicy tomato sauce, garlic, shallots

Pizza fina 11"

- Marinara** (Tomato sauce, sicilian oregano) 23
- Margherita D.O.C.** 25
- Sausage & peppers** 29
- House pepperoni & cheese** 29
- Margherita, burrata, basil** 36
- Margherita, arugula & prosciutto** 34
(+ burrata 12)

Butcher Shop

Served with spaghetti
or fresh vegetables
& potatoes

Veal scaloppina “Quebec milk fed”

- With lemon, wine sauce 43
- With Marsala, mushroom sauce 45

Rack of lamb “White Stripe” (4 pcs) 52 (organic, premium quality)-if available

Sicilian Grilled Bracioli 42
Served on home made pasta,
tomato sauce, basil

Steak & fries “Italian style” 49
8 oz filet mignon sliced, herbs,
garlic oil, parmesan

Sides

Norman Hole
Granita, vodka
9

- Fresh vegetables & Potatoes 11**
- Herb and Parmesan fries 10**
- Parmesan & roasted garlic potatoes 12**
- Sauteed rapini 14**
- Spaghettini garlic & oil 13**
- Hand cut fries / duo sauce 8**
- Spaghettini tomato sauce 14**
- Garlic butter mushrooms 14**



Premium Steaks

Peppercorn
Cognac sauce
& Side of your
choice included.

Our Quality beef is dry-aged 30 to 48 days
and is Prime certified.

Filet Mignonette – 4 oz 44

Filet mignon center cut – 8 oz 62

Most tender cut, lean but succulent,
more subtle flavor

Rib steak – 20 oz 79

Bone in rich, most flavorful steak,
lots marbling

Kansas “bone in strip” – 16 oz 64

Finely marbleds, full and rich flavor

Surf & Turf

(Any steak of your choice
+ 3 jumbo grilled shrimp)

+19

Steaks to share

Ask your server
for available cuts.
Sauce & 2 sides
included.

Cowboy

Thick rib steak bone in, French cut

Porterhouse

It's a thicker T-Bone and larger filet mignon

Tomahawk

Monster bone in rib steak, lots of marbling, lots of flavor
(But remember the large bone is part of the weight)

