Appetizers / Salads Aperitivo *Small Portion* Charcuteria = "

Aperitivo *Small Portion* Charcuterie, olives, croutons, nuts "Served quickly"	9
Simple green salad Mixed baby greens, romaine, cucumber, green onions, tomato, red wine vinaigrette	14
Arancini cocktail (3) Risotto balls, parmesan, mozzarella, bread crumbs, tomato sauce, basil	16
Grilled house sausage Cognac pepper corn sauce, roasted peppers, basil, house mustard	17
House chorizo pepperonata Peppers, onions, spicy tomato sauce, wine	17
Caesar salad Campagnola dressing, croutons, parmesan reggiano	19
Arugula salad Baby arugula, aged balsamic, parmesan, crispy prosciutto	19
Grilled vegetables salad Goat cheese, honey white balsamic	23
Burrata capresse Tomato, basil, arugula, parmesan, croutons	24
Italian filet mignon tartare – 4 oz Traditional style, tomatoes, basil, parmesan, croutons	29
Sicilian grilled braciole (4) Tomato sauce	29
Charcuterie board deluxe House and imported charcuterie, Parma prosciutto, cheese of the moment, pickled vegetables, olives	36



Seafood Appetizers

Grilled shrimp – U10 (3) Garlic butter, herbs, wine, lemon, tomatoes	23
Cajun honey shrimp – U10 (3) - U10 (3)	24
Shrimp fradiavolo – U10 (3) Spicy tomato sauce, garlic, shallots	27
Fried calamari Tender squid, salt, pepper, duo sauce, lemon	28
Grilled octopus Tunisian octopus, olive oil, tomatoes, onions, capers, herbs, spices, lemon	37
Seafood platter Grilled octopus & 4 grilled shrimps (U10)	59

FRESH FISH

"Branzino" mediteranean greek sea bass filet Lemon, cherry tomato, dill, capers, olive oil Served with spaghettini or fresh vegetables



Pasta

Spagnettini agilo & ollo Roasted & conflit garlic, parsley, olive oil, parmesan, toasted bread crumbs, red pepper flakes	21
Lemon spaghettini Zeste, bread crumbs, fine herbs, wine, parmesan	29
Spicy penne a la vodka Spicy tomato sauce, touch of cream, garlic	32
Homemade pasta, sausage & rapini House sausage, rapini, spicy garlic oil	35
Tagliatelli bolognaise "The original"	36
Ravioli osso buco Homemade pasta stuffed with veal shank, marrow, sauce reduction of braising liquids, gremolata	38
Tagliatelli shrimp & spicy chorizo Tomato, cream, garlic, wine, basil	45
Seafood spaghettini Jumbo shrimp, mussels, sicilian clams, squid, garlic, shallots, olive oil, white wine, tomato sauce	48
Pizza fina 11"	
Margherita D.O.C.	25
Sausage & peppers	29
House pepperoni & cheese	29
Capicollo & baked olives	29
Grilled vegetables (goat cheese, basil oil)	32
Pepperoni & spicy honey	32
Capresse, burrata, basil	34
Margherita, arugula & prosciutto	34

Butcher Shop

	Toscan baby back ribs Porchetta spices, glazed, lemon zest, herbs Served with fries or green salad	38
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	Organic chicken parm Vodka sauce, mozzarella, basil oil Served with pasta or fresh vegetables	39
	Sicilian grilled braciole Served on home made pasta, tomato sauce or fresh vegetables	45
	Veal scaloppina "Quebec milk fed" – If available	
	– lemon, wine sauce – Marsala, mushroom sauce	47 49
	Steak & fries "Filet Mignon AAA" "Italian Style" Sliced, garlic oil, parmesan, herbs	56
L	Rack of lamb "white stripe" (organic, premium quality)-if available Served with spaghettini or fresh vegetables & potatoes	65
	Sides	Norman Hole Granita, vodka 9
	Hand cut fries / duo sauce Parmesan fries Fresh vegetables & potatoes Parmesan & garlic potatoes Rapini sauteed Garlic mushrooms Balsamic mushrooms Spaghettini	8 10 11 12 14 14 14
	(Tomato sauce or garlic oil)	

10

14

Side green salad

Side ceasar salad

Premium Steaks

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

Peppercorn
Cognac sauce
& Side of your
choice included

	choice included.
Filet mignonette – 4 oz	47
Filet mignon center cut – 8 oz Most tender cut, lean but succulent, more subtle flavor	69
Kansas "bone in strip" – 16 oz Finely marbleds, full and rich flavor	69
Rib steak – 20 oz Bone in rich, most flavorful steak, lots marbling	88
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-if available

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

prices are subject to change without notice

