



APPETIZERS

BRUSCHETTA....\$14

Thick cut garlic bread topped with our famous fresh bruschetta mix and shaved parmesan

CALAMARI....\$22

fritto • grilled • Diavola (spicy)

GF MISTO GRIGLIATA....\$30

Marinated & grilled baby octopus, shrimp, and calamari over a bed of fresh sautéed spinach

BAKED CLAMS....(6) \$15 • (12) \$30

Served with garlic butter sauce

BISTECCA TAGLIATA....\$19

Grilled strips of steak and portobella mushrooms in a balsamic garlic sauce, served with fresh sautéed spinach

ARANCINI....\$12

Breaded risotto stuffed with melted mozzarella, seasoned ground beef, peas and tomato sauce

OYSTERS ROCKEFELLER

Fresh oysters topped with spinach, shallots & diced bacon topped with a creamy hollandaise sauce (served raw by request)

{1/2 Dozen 18 | Full Dozen 34}

SALADS

GULF GRILL SALAD....\$22

Grilled shrimp, artichoke, kalamata olives, almonds, cherry tomato & provolone cheese with our homemade Italian dressing

THE STEAKHOUSE....\$22

Grilled steak, bleu cheese, asparagus, grilled tomato, croutons and red onion, topped with our homemade balsamic vinaigrette dressing

CHOPPED SALAD....\$20

with grilled chicken, bacon, onion, tomato, bleu cheese, chilled pasta, and ranch dressing

CHEF'S SPECIALS

includes choice of starter salad, minestrone or soup of the day

GNOCCHI....\$30

Fresh plump gnocchi pasta sautéed with spinach, roasted red peppers, portobella mushrooms and steak medallions in a light creamy gorgonzola sauce

LOBSTER RAVIOLI....\$32

House made ravioli stuffed with lobster and ricotta cheese topped in our Vodka sauce

BOW & ARROW....\$55

Two 3oz. filet medallions pan seared & topped in a shallot & sherry reduction wine sauce, alongside a 6oz. savory lobster tail with melted butter, served with a double baked potato and grilled asparagus

VEAL TI'AMO\$38

Tender veal cutlets & jumbo shrimp sautéed with asparagus and green onions in a delicious citrus butter sauce, served with a double baked potato

SWEETHEART CAPELLINI\$45

Whole 6oz. lobster tail served over a bed of angel hair pasta with shrimp & fresh leeks in our signature brandy cream sauce

FRUTTA AMOR....\$35

Fresh Atlantic salmon grilled to perfection in a hot honey infused with chilies glaze, served with grilled asparagus topped with a mango chutney

HAPPY VALENTINES DAY!

Savino "Nuccio" D'Argento & Rocco DeFrenza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
4% surcharge may be applied

PASTA SPECIALTIES

includes choice of starter salad, minestrone or soup of the day

FETTUCCINE ALFREDO....\$20

In classic creamy alfredo sauce

GF RIGATONI VODKA....\$20

In our creamy tomato-vodka sauce with basil

LASAGNA....\$22

Layered pasta with seasoned meat, ricotta, mozzarella, parmesan & our homemade meat sauce

RAVIOLI....\$20

Stuffed with meat or ricotta cheese, in your choice of our homemade marinara or meat sauce

SHORT RIB LINGUINE....\$28

Braised short rib in slow cooked hearty tomato sauce served linguine pasta

CHICKEN RISOTTO....\$25

Chicken strips, portobello mushrooms, broccoli, onion and sundried tomato with arborio rice in white wine sauce

GF PASTA ROCCO....\$23

Mostaccioli tossed with ricotta cheese, spinach and fresh tomato, in our delicious oil & garlic sauce

GF PENNE SPEZIATO....\$22

Penne pasta tossed with Italian sausage, spicy pepperoncini, Portobello mushrooms, bell peppers & red onions in our spicy marinara sauce

BAKED MOSTACCIOLI....\$20

Tossed with ricotta, parmesan & mozzarella cheese with your choice of marinara or meat sauce, baked to perfection

PAPPADELLE FORMAGGIO....\$23

Sausage, sundried tomato, garlic, and four cheese tomato cream sauce

CAPELLINI CAPRESE....\$23

Chicken, bocconcini, basil, slice garlic, balsamic glaze and whole peel tomato sauce

CLASSICS

includes choice of starter salad, minestrone or soup of the day

GF MARSALA

With mushrooms in a marsala wine sauce
Chicken....\$25 • Veal....\$30

GF LIMONE

In a lemon butter sauce
Chicken....\$25 • Veal....\$30

GF VESUVIO

Rosemary, garlic & oregano in our white wine sauce
Chicken....\$25 • Veal....\$30 • Pork....\$28

PARMIGIANA

Breaded, with baked mozzarella & marinara sauce
Chicken....\$25 • Veal....\$30 • Eggplant....\$28

GF GRILLED SALMON....\$28

Fresh Atlantic salmon grilled to perfection & topped with our delicious lemon & butter sauce, served with green beans & risotto

ZUPPA DI PESCE\$45

Fresh scallops, calamari, shrimp, octopus, mussels and clams tossed with linguine in our tomato herb sauce

FILET MIGNON....\$48

Three 3oz. filet mignon medallions, grilled to your liking & served with a double baked potato and grilled asparagus

RIBEYE....\$42

12oz. ribeye steak grilled to your liking & served with a double baked potato and grilled asparagus

CHICKEN CAPRESE...\$30

Breaded, stuffed with sundried tomatoes, spinach, prosciutto and bocconcini cheese, topped in our creamy champagne shallot sauce

STUFFED EGGPLANT\$22

Thinly sliced and lightly breaded, stuffed with a blend of ricotta, mozzarella & parmesan, served over fettuccini pasta & topped with marinara sauce

GF STUFFED PORK CHOP....\$30

Bone in pork chop stuffed with spinach & fontina cheese, topped in our sherry wine sauce with shallots & mushrooms

GF SEAFOOD RISOTTO....\$38

Fresh scallops, calamari & shrimp tossed with Arborio rice in our signature white wine sauce with a touch of tomato

DESSERT

CRÈME BRULÉE

CHOCOLATE PANNA COTTA

A Twist on Traditional Italian

Carol Stream ● Orland Park ● Harwood Heights ● Elk Grove Village

{**GF** these dishes can be made without gluten ingredients by request. Please mention when ordering. Gluten ingredients will be present in the kitchen. Please specify if there is an allergy. Gluten free items may take longer to prepare}

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