



## APPETIZERS

### CRAB CAKES....\$24

Pan seared patties of crab meat with mixed peppers, red onions, and Italian breadcrumbs, served with fresh arugula and Cajun ranch

### CALAMARI....\$22

fritto • grilled • Diavola (spicy)

### **GF** MISTO GRIGLIATA....\$30

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

### GARLIC MUSSELS ....\$22

Fresh Mussels steamed in white wine & Sambuca with garlic, herbs, and cherry tomatoes, served with crostini bread

### BAKED CLAMS....(6) \$15 • (12) \$30

Served with garlic butter sauce

### VONGOLE CLAMS | MUSSELS....\$18

Fresh clams or mussels, in a white wine garlic sauce or a marinara sauce

### BISTECCA TAGLIATA....\$22

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

### SHRIMP DEJONGE....\$26

Sauteed jump shrimp with garlic and fresh herbs, baked with breadcrumbs and butter, in a white wine sauce. Served with garlic crostini

### 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 house made Italian dressing

### CHOPPED SALAD....\$20

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

### THE STEAKHOUSE....\$22

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

### PARMESAN CRUSTED CHICKEN....\$20

Over arugula, tomato, cucumber, bocconcini, and lemon vinaigrette

## CHEF'S SPECIALS

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

### SURF & TURF....\$62

Two 3oz hand cut filet medallions grilled to perfection, alongside an 6oz baked lobster tail with melted butter, served with a twice baked potato & grilled asparagus

### MUSTARD CRUSTED SALMON....\$35

Pan seared salmon, coated in dry mustard, served over risotto, and grilled asparagus. Topped with sauteed shitake mushrooms and fried artichokes in a lemon butter sauce

### MADEIRA CHICKEN....\$28

Chicken breast sauteed with shitake mushrooms, shallots, and garlic, topped with fresh bocconcini cheese, in a Madeira wine/beef demi-glaze. Served with mashed potatoes & sauteed spinach

### VEAL PICATTA....\$40

Lightly breaded pan-fried Veal, topped with shallots, garlic, artichoke hearts & capers in a white wine lemon butter sauce. Served with roasted potatoes & grilled asparagus

### SWORDFISH....\$35

Fresh pan seared Swordfish, served over a bed of sauteed spinach, roasted bell peppers, and onions, topped with a lemon butter sauce. Served with risotto.

# 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

8oz. filet mignon 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

BANANA CAKE, CARROT CAKE, CHOC. FUDGE CAKE, HOMEMADE TIRAMISU, CANNOLI

*A Twist on Traditional Italian*

Harwood Heights ● Orland Park ● Carol Stream ● 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}

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