



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

STUFFED BACON WRAPPED SHRIMP....\$22

Jumbo shrimp stuffed with a fresh slice of jalapeno & creamy fontina cheese, wrapped with bacon & grilled to perfection, served with spinach almandine topped with hollandaise sauce

BAKED CLAMS....(6) \$15 • (12) \$30

Served with garlic butter sauce

TOASTED RAVIOLI....\$14

Artichoke and ricotta stuffed pasta, pan fried with garlic and parmesan, served with creamy pesto

BISTECCA TAGLIATA....\$22

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

ARANCINI....\$14

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 house made Italian dressing

CHOPPED SALAD....\$18

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

THE STEAKHOUSE....\$20

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

PARMESAN CRUSTED CHICKEN....\$18

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

CHEF'S SPECIALS

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

PESCE DEL GIORNO....38

8 oz. Walleye filet topped with a lemon citrus butter sauce with sliced celery, roasted red peppers, pine nuts, capers, and asparagus. Served with risotto and sauteed escarole

BRACIOLE DEL NONNO....42

Tender filet mignon brushed with olive oil & garlic then stuffed with salami, capicola, shaved parmesan & parsley, pan seared with Portobello mushrooms, red onion & black olives, in a fresh tomato sauce over potato gnocchi pasta

SURF & TURF....\$52

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

STUFFED CHICKEN ALLA CHEF GABRIEL....\$30

Pan seared chicken breast rolled with carrots, celery, green onions, provolone cheese, and shrimp, topped with a delectable lobster cream sauce & served over capellini pasta

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

CRÈME BRULÉE W/STRAWBERRY MARMALADE
COPA MASCAPONE

A Twist on Traditional Italian

Orland Park ● Harwood Heights ● 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}

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4% surcharge may be applied