APPETIZERS FROM THE SEA

CALAMARI Balsamic Grilled Classic Fried Spicy Diavola	21
GARLIC MUSSELS Sambuca, white wine, garlic, herb cherry tomato. Served with crosti	
BAKED CLAMS ½ Dzn. with lemon butter sauce	14
MISTO GRIGLIATA Grilled balsamic marinated octop shrimp, calamari	27 ous,
SHRIMP DEJONGE Garlic, breadcrumbs, white wine sauce, served with garlic crostini	22
OCTOPUS ALLA GRIGLIA Red onion, garlic, grape tomato, fresh arugula, pine nuts and lemo	24 n

PASTA CLASSICS

19

olive oil. Served with crostini

RIGATONI VODKA

Creamy tomato sauce	
FETTUCCINE ALFREDO	19
Housemade Creamy alfredo	
CARBONARA	20
Pancetta and parmesan butter	
sauce	
LASAGNA	20
Ricotta, mozzarella, meat sauce	
BAKED MOSTACCIOLI	20
Parmesan, ricotta, baked	
mozzarella, our meat sauce or	
marinara	
RAVIOLI	18
Cheese or Meat Ravioli with	
Cheese of Meat Ravioti with	
Homemade marinara or meat	
Homemade marinara or meat	19
Homemade marinara or meat sauce	19
Homemade marinara or meat sauce GNOCCHI SUGO	19
Homemade marinara or meat sauce GNOCCHI SUGO Potato pasta, topped with	19
Homemade marinara or meat sauce GNOCCHI SUGO Potato pasta, topped with mozzarella	



SALADS

PARMESAN CRUSTED CHICKEN 17
Arugula, tomato, cucumber,
bocconcini, with lemon vinaigrette

CHOPPED SALAD 18
Grilled chicken, bacon, onion, tomato,
bleu cheese, pasta, with ranch dressing

GULF GRILL SALAD 20
Grilled shrimp, artichoke, almonds,
tomato, provolone, olives, with Italian
dressing

ARUGULA SALAD 16
Roasted pine nuts, shaved parmesan, tomato, with olive oil

STEAK HOUSE SALAD 20
Seared filet, tomato, asparagus,
croutons, onion, bleu cheese, with
sweet balsamic dressing

CAESAR SALAD 10 chicken +5 | shrimp +12 | salmon +12

HOMEMADE SOUPS

SOUP of DAY

MINESTRONE

Bowl 7 | Cup 4

Bowl 7 | Cup 4

PASTA FAGIOLI

Bowl 10

Ditali pasta, beans, vegetables,

SIDES

herbs, in a hearty flavorful broth

Roasted Potatoes	5	Spinach	6
Baked Potato	5	Grilled Vegetables	8
Mashed Potatoes	6	Broccoli	8
Vesuvio Potato	7	Asparagus	8
Twice Baked Potato	7	Rapini	8

GLUTEN FREE

Can be prepared without gluten ingredients by request. Mention to your server when ordering.

Gluten ingredients are present in the kitchen. Alert you server of any allergies before ordering

+3 to substitute gluten free pastas

TRADITIONAL APPETIZERS

BRUSCHETTA 13 balsamic glaze, shaved parmesan, thick sliced garlic bread

ARANCINI 12
Baked risotto, mozzarella, peas,
meat sauce

CAPRESE 13
Sliced roma tomato, bocconcini,
basil, EVOO and balsamic glaze

EGGPLANT TOWER 14
Bocconcini, roma tomato,
balsamic glaze

SAUSAGE & PEPPERS 15

STEAK BRUSCHETTA 20 Gorgonzola cheese, housemade bruschetta mix, served on crostini with arugula salad

TOASTED RAVIOLI 13
Artichoke, spinach and 3 cheeses

PASTA SPECIALTIES

PAPPARDELLE FORMAGGIO 21 Sausage, sundried tomato, garlic, and four cheese cream sauce

CAPELLINI CAPRESE 21
Chicken, bocconcini, basil, garlic,
balsamic glaze, and pomodoro

PENNE SPEZIATO 21

Italian sausage penneroncini

Italian sausage, pepperoncini, portobello mushroom, onion, bell peppers, and spicy tomato sauce

PASTA ROCCO

19

Mostaggiali rigotta gningah

Mostaccioli, ricotta, spinach, tomato, and white wine garlic sauce

TORTELLINI VENETO 22
Prosciutto, mushrooms, peas, and

Prosciutto, mushrooms, peas, and tomato cream sauce

GOAT CHEESE CAVATELLI 24

Crumbled sausage, roasted eggplant, shallots, goat cheese, in creamy tomato sauce

STEAKS & CHOPS

39 RIBEYE

12oz. Hand cut Ribeye, served with twice baked potato and grilled asparagus

45 FILET MIGNON

8oz. Filet Mignon, served with twice baked potato and grilled asparagus

STEAK MILANESE

Breaded steak, in a burgundy mushroom sauce, topped with mozzarella cheese

STUFFED PORK CHOP 28

Bone-in pork chop, stuffed with fontina cheese and spinach, topped with mushrooms and sherry wine sauce

BBQ RIBS

Full Rack of Ribs, seasoned and hand rubbed, slow roasted, and basted in sweet and tangy BBQ sauce

SHORT RIB 28

Braised short rib, slow cooked in a hearty tomato over Polenta OR Linguine vegetable sauce



Lightly breaded, with shallots, garlic, capers, & artichoke hearts, in a white wine lemon butter sauce



CLASSICS

CHICKEN CAPRESE

28

Breaded and stuffed with bocconcini, spinach, sundried tomato, and prosciutto, with champagne cream sauce

CHICKEN RISOTTO

23

Portobello mushrooms, broccoli, onion, sundried tomato, and white wine butter sauce

TUSCAN GARLIC CHICKEN

26

Artichoke hearts, fresh garlic, sundried tomatoes, spinach & Italian herbs, in a garlic cream sauce over pappardelle pasta

EGGPLANT PARMIGIANA

21

Fresh sliced eggplant, topped with mozzarella cheese and marinara

EGGPLANT ROLLATINI

22

Ricotta, mozzarella, and parmesan, topped with homemade marinara

CHICKEN | VEAL

23 | 29

LIMONE

Lemon butter sauce

VESUVIO

Rosemary, garlic, and oregano, with Vesuvio potatoes

MARSALA

With sliced mushrooms, in marsala wine sauce

PARMIGIANA

Lightly breaded, topped with mozzarella cheese and marinara over pasta

SEAFOOD

26

33

33

32

Roasted bell peppers, capers, grape tomatoes, and leeks, with a garlic white wine sauce

WHITEFISH ITALIANO

Lemon, garlic, oregano, and white wine sauce

GRILLED SALMON

served with lemon butter sauce

SEAFOOD RISOTTO 36

Scallops, calamari, shrimp, and white wine tomato sauce

LINGUINE WITH CLAMS 26

Littleneck Clams in a white wine sauce or marinara

CAPELLINI GAMBERI 26

Jumbo shrimp, spinach, and olive oil garlic sauce

ZUPPA DI PESCE 42

Scallops, calamari, shrimp, octopus, mussels, clams, and tomato herb sauce over linguine pasta

THIN CRUST PIZZA

	12"	14"	16"
Cheese	18	21	25
+ ingredient	3	4	5
Signature	27	32	36

sausage pepperoni bacon chicken roast beef broccoli hot giardiniera bell pepper spinach tomato onion mushroom olives garlic jalapeno

SIGNATURE PIZZAS

MARGHERITA tomato, basil, bocconcini, olive oil SPECIAL sausage, mushroom, green pepper, onion BARESE prosciutto, arugula, bocconcini, roasted bell pepper VEGGIE spinach, tomato, mushroom, broccoli BEST roast beef, bacon, pepperoni, sausage COLORATA chicken, bacon, onion, tomato, basil, bocconcini ITALIANO spinach, tomato, garlic, parmesan, ricotta & mozzarella