













DESIGN YOUR OWN/GROUP SHARABLE MENU \$55 and up

Individually Plated Meals Available upon request



ANTIPASTI-min 4 people per choice

PANE e OLIVE/Rustic Bread, Taralli, herbed olive oil dip, marinated Cerasuole olives 
BRUSCETTA FLATBREAD/fresh vine ripened tomatoes, basil, garlic, oregano, olive oil & parmigiano 
ARANCINI/mozzarella risotto balls, spicy Arrabbiata sauce, Grano Padano 
CALAMARI FRITTI/hand cut calamari, crispy jalapenos, citrus Aioli
CARMELA SALAD/Black Kale, cannellini beans, red pepper, fruit & nut pesto, balsamic, crispy bread crumb 
MARIO SALAD/mixed greens, radicchio, cherry tomatoes, red onion, fennel, olives, lemon vinaigrette (GF) 
RUCALA SALAD/organic Arugula, fennel, shaved Grano Padano, E.V.O.O & lemon, balsamic reduction 
PULCINELLA SALAD/twist on a Caesar, Romaine, chive & roasted garlic dressing, bacon, croutons, parmigiano
CAPRESE SALAD/Bufala mozzarella, fresh vine ripened tomatoes, crostini, basil pesto (nut free) 
CHARCUTERIE Imported & Artisanal cured meats, cheeses with accompaniments & breads
PIZZA MARGHERITA/tomato sauce, Fior di latte mozzarella, fresh basil 
PIZZA ANDREA/tomato sauce, mozzarella, leccino olives, banana peppers, Grano Padano 
LORNA/tomato sauce, mozzarella, pepperoni, green peppers, mushrooms

PASTA-min 4 people per choice

PENNE POMODORO/fresh tomato & basil sauce 
JULIETTA/fresh potato Gnocchi, San Marzano tomato sauce, fresh basil 
ALLA VODKA/Penne, vodka spiked tomato cream sauce, shallots, smoked bacon
CAMPi/bell shaped pasta, tomato & cashew cream sauce, sundried tomato Pangratatto 
ALFIO/Gigli Rustichella, rapini & roasted garlic sauce, crumbled sausage, hot chili flakes 
CINGHIALE/Rigatoni Rustica/3 hour Chianti wine braised Ragu of Angus beef & farm raised Boar
Gluten free corn pasta available

MAINS-min 4 people per choice

EGGPLANT PARMIGIANA/fried eggplant, San Marzano tomato, mozzarella, Parmigiano (GF) 
RISOTTO FUNGHI/Carnaroli rice, porcini crema, mixed mushrooms, black truffle essence, Grano Padano (GF) 
POLLO MARSALA/chicken breast scallopine, mixed mushrooms
CHICKEN PARM/breaded breast, San Marzano tomato, mozzarella & parmigiano
PICCATA/premium veal scallopine, lemon, white wine & caper butter sauce
CIOPPINO/fisherman's stew of shrimp, scallops, Atlantic clams, P.E.I. mussels, calamari, tomato Brodino, fried fish filet & grilled bread
BISTECCA/Sliced Angus Striploin
PESCE/pan seared Branzino Filets

VEGETABLES-min 4 people per choice

Sauteed Mushrooms
Truffled Shoestring Fries & Parmesan Aioli
Crispy Brussel Sprouts with hot honey
Fresh Market Vegetables
Roasted Fingerling Potatoes

DESSERTS-1 choice for the group contain egg

TIRAMISU/creamy whipped mascarpone, espresso & Kahlua dipped lady fingers  contain egg
DESSERT PLATTER/ an assortment of our Delicious Desserts
SORBET  available upon request

 Vegan  Vegetarian  Spicy