

ALL MAIN COURSE SELECTIONS ARE SERVED WITH OUR HOUSE ANTIPASTO, CRUSTY ITALIAN BREAD & HOMEMADE TOMATO PIE
ALL SERVED FAMILY STYLE & YOUR CHOICE OF ONE OF THE FOLLOWING
MIXED GREEN TOSSED SALAD - CLASSIC CAESAR SALAD - BLT WEDGE SALAD - STRAWBERRY SPINACH SALAD

Macaroni

PENNE ALLA VODKA

SWEET PEAS, CRISPY PANCETTA IN A BLUSH VODKA SAUCE \$35

HOUSE MADE FETTUCINE ALFREDO

WITH CHICKEN \$39 / WITH SHRIMP \$42

PAPPARDELLE BOLOGNESE

FRESH HOMEMADE WIDE PASTA TOSSED WITH BEEF, PORK & VEAL RAGU TOPPED WITH A SCOOP OF HOUSE RICOTTA, SHAVED PARMIGIANO & FRESH BASIL \$39

BURRATA CHEESE RAVIOLI

WITH POMODORO SAUCE & MEATBALLS \$35

LOBSTER RAVIOLI

WITH A LOBSTER BLUSH SAUCE TOPPED WITH SHRIMP & SCALLOPS \$69

RICOTTA GNOCCHI SORRENTO

BAKED WITH MOZZARELLA CHEESE & BASIL IN POMODORO SAUCE WITH MEATBALLS \$35

ASPARAGUS STUFFED GNOCCHI

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE, TOPPED WITH CRAB AND ASPARAGUS TIPS IN A DELICATE CRAB SAUCE \$69

SHRIMP SCAMPI

LINGUINI PASTA WITH WHITE WINE SAUCE & CRACKED BLACK PEPPER \$42

ALLA VONGOLE

LINGUINI PASTA WITH MIDDLENECK CLAMS IN A GARLIC WHITE WINE SAUCE \$42

ALLA PESCATORE

CHUNKS OF JUMBO LUMP CRABMEAT, JUMBO SHRIMP & SCALLOPS IN A PINK SAUCE OVER LINGUINI PASTA \$75

SEAFOOD FRADIAVOLO

SHRIMP, SCALLOPS, JUMBO LUMP CRABMEAT & MUSSELS IN A SPICY PINK SAUCE WITH A 4 OZ. SOUTH AFRICAN LOBSTER TAIL & ITALIAN LONG HOTS OVER LINGUINI PASTA \$99

Pollo e Vitello

EGGPLANT / CHICKEN / VEAL PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESES WITH HOMEMADE SPAGHETTI EGGPLANT \$35/CHICKEN \$39/VEAL \$49

CHICKEN / VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS CHICKEN \$45/VEAL \$55/ADD CRAB \$20

16 OZ. VEAL CHOP PARMIGIANO

LIGHTLY BREADED & PAN FRIED, BAKED WITH SMOKED MOZZARELLA CHEESE OVER POMODORO BASIL SAUCE WITH A SIDE OF HOUSE RICOTTA GNOCCHI \$69

VEAL DI PAOLO

TENDER MILK-FED VEAL, LEMON WHITE WINE GARLIC SAUCE, SUNDRIED TOMATOES, LARGE SHRIMP, CHUNKS OF JUMBO LUMP CRAB, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS \$79

14 OZ. BONE-IN CENTER CUT PORK CHOP

STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA WITH PORT WINE REDUCTION SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS \$59

Pesce

SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS

ORANGE SIZE CRABCAKES

ALL CRAB - TOPPED WITH A DELICATE WHITE CRAB SAUCE 2 FOR \$79 OR 1 FOR \$55



BAKED CHILEAN SEABASS

OVER BROCCOLI RABE, TOPPED WITH CHUNKS OF JUMBO LUMP CRABMEAT & A DELICATE CRAB SAUCE \$99

ROASTED KING SALMON

JUMBO SHRIMP, WHITE WINE LEMON CAPER SAUCE \$59

STUFFED SOUTH AFRICAN COLDWATER LOBSTER TAIL

LOADED & BAKED WITH JUMBO LUMP CRABMEAT \$99

Bistecca

SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS

ALL CERTIFIED ANGUS BEEF

20 OZ. CENTER CUT RIBEYE STEAK

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS \$79

CENTER CUT FILET MIGNON

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS 10 OZ. \$79 / 7 OZ. \$69

CENTER CUT FILET GORGONZOLA

IN A GORGONZOLA CREAM SAUCE WITH CRAB, RED ROASTED PEPPERS AND BABY PORTOBELLO MUSHROOMS 10 OZ. \$99 / 7 OZ. \$89

WHOLE RACK OF DOMESTIC LAMB

MARINATED WITH FRESH ROSEMARY, ROASTED GARLIC & EXTRA VIRGIN OLIVE OIL TOPPED WITH SWEET VIDALIA ONIONS & BABY PORTOBELLO MUSHROOMS \$89

32 OZ. PORTERHOUSE STEAK

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS \$99

SURF & TURF

7 OZ. CENTER CUT FILET WITH BABY PORTOBELLO MUSHROOMS & ONE ALL JUMBO LUMP CRABCAKE \$89



Drink Specials \$9



ESPRESSO'TINI

WHIPPED VODKA, COFFEE LIQUEUR, FRESHLY BREWED ESPRESSO & BAILEYS

SALTED CARAMEL'TINI

CARAMEL FLAVORED VODKA, BUTTERSCOTCH SCHNAPPS, RUMCHATA WITH SALTED RIM & DRIZZLED CARAMEL

KEY LIME PIE

WHIPPED VODKA, LICOR 43, BAILEYS & LIME JUICE

PEAR'TINI

ABSOLUT PEAR VODKA, SPRITE, WHITE CRANBERRY JUICE GARNISHED WITH LIME

LEMON DROP'TINI

CITRUS FLAVORED VODKA, GINGER BEER, LEMON JUICE & SPLASH OF CLUB

WATERMELON'TINI

PREMIUM VODKA, WATERMELON SCHNAPPS, FRESH WATERMELON JUICE, SIMPLE SYRUP & LIME JUICE

STRAWBERRY BASIL-RITA

TEQUILA, COINTREAU, LIME JUICE, DASH OF STRAWBERRY PUREE WITH MUDDLED STRAWBERRIES & FRESH BASIL LEAVES

CRAN-ORANGE WHISKY SOUR

BOURBON, ORANGE & CRANBERRY JUICES, SIMPLE SYRUP & GINGER BEER

ORANGE CRUSH

ORANGE FLAVORED VODKA, TRIPLE SEC, ORANGE JUICE & SPRITE

PEANUT BUTTER & JELLY

SCREWBALL PEANUT BUTTER WHISKEY, RASPBERRY SCHNAPPS & CRANBERRY JUICE