



Happy Thanksgiving

Menu served from 12pm-8pm November 26, 2020
(No Discounts or Coupons Apply)

Antipasto

Cocktail di Gamberi | 23

Jumbo prawns, bay shrimp, avocado, cucumbers and red onions in a cocktail sauce.

Fritto di Calamari e Gamberetti | 18.75

Deep-fried baby calamari and rock shrimp served with marinara sauce.

Carpaccio di Bue Originale | 22

Thinly sliced raw prime filet mignon topped with arugula, capers, shaved Parmigiano-Reggiano and extra virgin olive oil.

Insalata e Zuppa

Insalata alla Caprese | 19.75

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic.

Add Prosciutto di Parma, 5

The Wedge | 18.5

Iceberg lettuce, crispy bacon and crumbled gorgonzola cheese in a creamy ranch dressing.

Insalata Arugula e Bietole | 19.5

Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden beets, red onions, candied hazelnuts, herb croutons and feta cheese.

Zuppa di Zucca | 13

Butternut squash soup with Feta crumbles and herb croutons.

La Pasta

Lasagna Rustica | 30

Fresh homemade pasta sheets layered with Italian sausage, ricotta, Parmigiano, mozzarella and besciamella sauce.

Penne Vodka con Porcini e Gamberoni | 34

Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce with rock shrimp and topped with a jumbo prawn.

Pappardelle con Funghi e Capesante | 35

Homemade wide ribbon pasta with porcini, shiitake, portobello, field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

Cappellacci di Zucca | 30

Homemade hat shaped pasta filled with butternut squash, walnuts, ricotta & Parmigiano Finished with brown butter, sage & a touch of marinara.

Speciale

Hand Carved Turkey Breast | 38

Sliced turkey breast served with mashed potatoes, herbed bread stuffing, mushroom gravy, green beans wrapped with pancetta and cranberry sauce.

Risotto di Pasqua | 45

Carnaroli Rice Simmered with white wine, green peas, asparagus, mint, lemon, rock shrimp and pancetta. Served in an acorn squash gourd. Topped with two jumbo prawns and pesto sauce.

Branzino | 55

Pan seared Chilean Sea Bass served with spinach mashed potatoes. Topped with a Jumbo Prawn and finished with a duo of brown butter sage and port sauce.

Il Pesce

Cioppino | 54

Fresh seasonal mussels, Manila clams, rock shrimp, calamari, fresh fish, scallop and jumbo prawns sautéed with roasted garlic in a zesty tomato sauce.

Salmon con Macadamia | 41

King salmon topped with a macadamia nut panko crust, served over roasted potatoes and garlic spinach. Finished with a lemon butter sauce and rock shrimp.

Capesante ai Pomodorini Secchi | 49

Pan-seared diver scallops sautéed with minced red onion, pancetta, cherry and sun-dried tomatoes, cream and a touch of spicy seasoning. Served atop risotto cakes and sweet corn relish.

La Carne

*Served with seasonal vegetables and your choice of baked potato, French fries, fettuccine Alfredo or spaghetti aglio e olio with chili pepper flakes.

***Prime Filet** 8oz | **MP**

***Prime Rib Eye** 20oz | **MP**

***Pollo alla Parmigiana** | **39**

Dolce

Pumpkin Cheesecake | 15

New York style Pumpkin cheesecake.

Apple Pie | 15

Traditional apple pie. Served with vanilla gelato.

Tortino Al Cioccolato | 16

Chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.

Cannoli | 14

A Sicilian specialty. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.