

Appetizer

Bacon Wrapped Scallops \$13

Seared Scallops, Served with Cherry Tomato, Pesto Sauce & Balsamic Glaze

Arancini \$9

*Sicily's Favorite Street Food. Italian Arborio Rice Rolled & Stuffed with Cheese, Breaded & Fried.
Served with Marinara Sauce*

Home-Made Meatballs \$9

Our Fresh Daily Meatballs Served with Their Own Tomato Sauce

Charcuterie Board \$15

Assorted Artisan Meats, Cheeses, Caponata, Dried Fruit, Nuts, And Crostini

Bruschetta Prosciutto & Fig \$12

Prosciutto, Fig, Brie, Arugula, Walnuts, Berry Jam & Balsamic Glaze

Calamari Fried \$10

Lightly Floured Fresh Squid Served with Aioli Lemon Sauce

Salads

Proteins

Beet & Goat cheese \$9

Arugula. Goat Cheese, Mandarin Oranges, Walnuts, Balsamic Dressing

Spinach Salad \$9

Applewood Smoked Bacon, Mushrooms, Tomatoes, Egg, Vinaigrette

Caesar \$9

Baby Romaine, Shaved Parmigiano Cheese, Garlic Crostini, with Caesar Dressing

Fig & Gorgonzola \$9

Mixed Greens, Fig, Gorgonzola, & Walnuts, with Balsamic Dressing

Add Chicken For \$3 Or Shrimp For \$5 Any Salad

**Make Any of Our Pastas Gluten Free by Substituting our
Gluten Free Penne Pasta**

Gnocchi Salmon \$19

Potato Dumplings with Fresh Salmon, Cherry Tomatoes in Cognac Cream Sauce

Fettucine Bolognese \$19

Fettucine with Slowly Simmered, Rich Bolognese Sauce

Ravioli \$17

Fresh butternut Squash Ravioli with Walnuts, Brown Butter Sage Sauce

Cacio E Pepe \$17

Spaghetti Pasta with Pecorino & Parmigiano Cheese and Fresh Cracked Black Pepper Sauce

Orecchiette & Broccoli Rabe \$16

Small Round Pasta with Sausage & Broccoli Rabe Sauce

Soup of Day (MP)

Entrees

Served After 4pm

Veal Saltimbocca \$26

Veal Cutlet with Prosciutto Sage in White Wine Butter Sauce. Served with Roast Baby Red Potatoes & Grilled Asparagus.

Crab Scallops Risotto \$29

Arborio Rice, White Crab, Seared Sea Scallops

Chicken Milanese \$24

Milanese Style Breaded Chicken Cutlet, With Arugula Oven Dried Tomatoes & Shaved Parmesan Cheese



Pork Chop \$28

Pan Seared Pork Chop with Sweet Red Pepper and Red Onion. Served with Roasted Baby Red Potatoes

Filet Mignon 8 oz \$28

Pan Seared Filet Mignon Served with Sautee Spinach & Roasted Baby Red Potatoes finished in Green Peppercorn and Cognac Cream Sauce

Crispy Salmon \$26

Pan Seared Filet of Atlantic Salmon, Served with Crab Potato Salad, and Oven Roasted Tomatoes Finished in a Lemon Sauce

Ribeye 10 oz \$24

10 oz Grilled Ribeye Steak Served with Roast Baby Red Potatoes Topped with Gorgonzola, Finished with Shitake Mushrooms Sauce