

ANTIPASTI

✦ **FRESH BURRATA** 17

SPICY DRY CURED CAPICOLA, MARINATED ARTICHOKES AND HOUSE MADE ROASTED RED PEPPERS.

CALAMARI MODENA FRITTI 15

TENDER SQUID RINGS LIGHTLY FLOURED AND PAN FRIED WITH CHERRY PEPPERS FINISHED IN A BALSAMIC GLAZE.

INVOLTINI DI MELANZANE 14

FRESH RICOTTA AND SPICES WITH PROSCIUTTO DI PARMA ROLLED AND FINISHED IN THE OVEN AND TOPPED WITH FILETTO DI POMODORO.

STUFFED MUSHROOMS 11

A MEDLEY OF MIXED VEGETABLES AND RITZ CRACKER STUFFING BAKED IN THE OVEN AND TOPPED WITH MELTED PROVOLONE CHEESE.

✦ **RABE E SALSICCE** 14

GRAZIANO SWEET ITALIAN SAUSAGE GRILLED WITH SAUTÉED BROCCOLI RABE.

✦ **AFFETTATO MISTO DI SALUMI** 16/28

CHEF'S SELECTION OF CURED MEATS, MARINATED OLIVES, STUFFED CHERRY PEPPER AND FIORE DI SARDEGNA.

INSALATE

✦ **MISTO** 8

MIXED GREENS, CHERRY TOMATOES, RED ONION, CUCUMBER, GORGONZOLA, OIL AND LEMON DRESSING.

✦ **BARBABIETOLE** 10

MARINATED BEETS, BERMUDA ONION, CARAMELIZED WALNUTS, SERVED OVER A BED OF MIXED GREENS FINISHED WITH A LIGHT BALSAMIC DRESSING.

✦ **TIEPIDA** 9

WARM SEASONED SPINACH, SHALLOTS, AND ROASTED WALNUTS, TOPPED WITH BOSCH PEARS AND GOAT CHEESE.

CAESER 11

ROMAINE, HOMEMADE CROUTONS, SHAVED PARMIGIANO TOSSED IN A TRADITIONAL CAESER DRESSING.

SALAD ADD ONS

CHICKEN 6
SHRIMP 3 EACH
SALMON 9
SCALLOPS 3
SAUSAGE 6

LINGUINE GAMBERONI ALLA SCAMPI 20

EVOO, SHRIMP, GARLIC, SAUTÉED IN A WHITE WINE BUTTER SAUCE.

TAGLIATELLE BOLOGNESE 18

A BLEND OF PORK, VEAL, AND BEEF WITH CARROTS, CELERY, ONION, RED WINE, BAY LEAF AND SAN MARZANO TOMATO.

CANNELLONI LAZZARINO 17

HOUSE MADE CANNELLONI STUFFED WITH SWEET ITALIAN SAUSAGE, BABY SPINACH AND MIXED RICOTTA, BAKED AND TOPPED WITH A MARSCARPONE POMODORO SAUCE.

ORRECHIETTE PUGLIESE 19

PASTA SAUTÉED WITH BROCCOLI RABI, EVOO, A TOUCH OF GARLIC, RED PEPPER FLAKES AND GRAZIANO SWEET SAUSAGE.

PENNE ALLA VODKA 16

SAN MARZANO TOMATO, EVOO, GARLIC, VODKA, PECORINO ROMANO, FINISHED WITH A TOUCH OF CREAM.

CARNE

BRACIOLA DI MANZO 21

POUNDED TENDER BEEF STUFFED WITH PINE NUTS, RAISINS, PARSLEY, GARLIC, PECORINO ROMANO, PAN SEARED AND FINISHED WITH A RED WINE FILETTO DI POMODORO SAUCE.

STEAK ALLA MAMA 27

14 OZ GRILLED SIRLOIN TOPPED WITH A TRADITIONAL WHITE WINE GARLIC BUTTER SAUCE.

PORK CHOP AGLIO OLIO 23

14 OZ GRILLED COWBOY PORK CHOP SAUTÉED WITH BABY TRI COLOR PEPPERS, GARLIC, EVOO, AND SHITAKE MUSHROOMS.

MARSALA

CHICKEN 19 VEAL 22

SAUTÉED MEDALLIONS IN A RICH MUSHROOM MARSALA WINE REDUCTION.

VEAL MILANESE 23

TENDER VEAL POUNDED, BREADED, AND FLASH FRIED UNTIL GOLDEN BROWN TOPPED WITH BABY ARUGULA, CHERRY TOMATOES, SHAVED PARMIGIANO, FINISHED WITH A FRESH LEMON DRESSING.

FRANCESE

CHICKEN 19 VEAL 22

TENDER MEDALLIONS DIPPED IN FLOUR AND EGG, PAN SEARED AND FINISHED IN A TANGY LEMON WHITE WINE BUTTER SAUCE WITH A TOUCH OF CREAM.

PARMIGIANO

CHICKEN 18 VEAL 21

PAN FRIED TOPPED WITH FILETTO DI POMODORO AND MELTED MOZZARELLA.

PESCE

MERLUZZO RAVELLO 19

FILET OF COD SAUTÉED WITH EVOO, GARLIC, BLACK OLIVES, CAPERS, WHITE WINE, DICED FRESH TOMATO, FINISHED WITH FRESH HERBS.

CAPELANTE E GAMBERONI ALLA GRIGLIA 25

MARINATED SCALLOPS AND SHRIMP GRILLED TO TENDER PERFECTION AND SERVED WITH SAUTÉED SPINACH TOPPED WITH A FRESH LEMON DRESSING.

SOLE ALLA CUCINA 23


FRESH FILLET OF SOLE, LIGHTLY BREADED, PAN SEARED, AND TOPPED WITH SAUTÉED SHRIMP, CHERRY TOMATOES, GARLIC, AND FINISHED IN A WHITE WINE BUTTER SAUCE.

SALMONE ALLA GRIGLIA 21

FILET OF FRESH SALMON GRILLED TO PERFECTION WITH A HOMEMADE CITRUS DRESSING.

*Some items on our menu are served raw or partially cooked and can increase your risk of food borne illness. Customers who are especially vulnerable (i.e. children, women who are pregnant, elderly) should notify their server and only eat seafood and other foods thoroughly cooked.

***Please inform your server of any food allergies or dietary restrictions.

 ITEMS WITH THIS LOGO CAN BE MADE GLUTEN FREE. PLEASE MENTION TO YOUR SERVER ANY DIETARY NEEDS OR RESTRICTIONS SO THAT WE CAN TAKE THE APPROPRIATE MEASURES TO MEET YOUR NEEDS.



**WHITE WINE
GLASS / BOTTLE**

ENRICO SERAFINO GAVI DI GAVI 7 / 32
INAMA SOAVE CLASSICO 7 / 32
BASTIANICH CHARDONNAY 8 / 38
ALOIS LAGEDER PINOT GRIGIO 9 / 42
ZORZETTIG PINOT GRIGIO 7 / 32

**RED WINE
GLASS / BOTTLE**

CAPARZO ROSSO DI MONTALCINO 9 / 42
SCARBOLO MERLOT 7 / 32
FRESCOBALDI CHIANTI CASTIGLIONE 8 / 34
LA MOZZA I PERAZZI CABERNET 9 / 42
TORREBRUNA SANGIOVESE 7 / 32

SPARKLING

DAL BELLO ASOLO PROSECCO .187 ML 9 / 30
MOET MINI .187 ML 24

BEER

SAM ADAMS 6 STELLA ARTOIS 6 BUD LITE 5 MICHELOB ULTRA 5
PERONI 6 LOCALLY BREWED WASH ASHORE MAYAMAE 8 BECKS N/A 4
HEINEKEN 6 RISE A.P.A. 7

COCTAILS

MARIA'S NEGRONI 10
MALFY GIN, CAMPARI, ANTICA RICETTA SWEET VERMOUTH, SERVED UP OR
ON THE ROCKS.

MARIAS VODKA MARTINI 13
BELVEDERE VODKA, DRY VERMOUTH, SHAKEN AND SERVED UP ICE COLD
GARNISHED WITH BLUE CHEESE STUFFED OLIVES.

THE OLD FASHIONED 11
FOUR ROSES BOURBON POURED OVER MUDDLES LUXARDO DARK CHERRY,
AND A DASH OF ANGOSTURA BITTERS AND GARNISHED WITH AN ORANGE.

APEROL SPRTIZER 12
APEROL LIQUEUR, PROSECCO, SPLASH OF CLUB SODA.

LIMONCELLO LEMON DROP 12
VODKA, FRESH LEMON JUICE, SIMPLE SYRUP, LIMONCELLO, SERVED WITH A
SUGAR RIM.

FRENCH KISS MARTINI 12
STOLI VANILLA, CHAMBOOARD, PINEAPPLE JUICE AND PROSECCO.

MARIAS ESPRESSO MARTINI 12
STOLI VANILLA, KALUHA, BAILEY'S, FRANGELICO, ESPRESSO, SERVED UP CHI.