
Starters

BRUSCHETTA 9

House-made bread, tomatoes, evoo, basil

FILET MIGNON CARPACCIO 16

Arugula, capers, mustard aioli, shaved Reggiano

CAPRESE SALAD 15

Heirloom tomatoes, Burrata mozzarella, evoo, basil

BAKED CLAMS 17

Garlic, white wine, fresh herbs & evoo

CALAMARI 15

Lightly breaded, mild or spicy marinara sauce

HOUSE-MADE MEATBALLS 15

Our family recipe

House Specialty

EGGPLANT ROLLATINI 16

Ricotta, San Marzano pomodoro sauce, Reggiano

Soup and Salad

PASTA E FAGIOLI SOUP 12

Cannellini beans, house made broth, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD 12

Lemon-evoo dressing & Reggiano

PANZANELLA SALAD 12

House-made croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

CAESAR SALAD 12

Garlic croutons, cherry tomatoes, anchovies, Reggiano

ARUGULA CAESAR & TRUFFLE OIL 12

Garlic croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +6 | Grilled Salmon +16 to any salad

Pasta

Chef Gino Specialties

HOUSE-MADE RICOTTA GNOCCHI, VODKA SAUCE & CRISPY PROSCIUTTO 24

RIGATONI CARBONARA, PANCETTA, GREEN PEAS, REGGIANO 24

SPAGHETTI POMODORO 17

San Marzano pomodoro sauce, evoo

Add Meatballs +6

LASAGNA 22

Our family recipe

LOBSTER RAVIOLI 34

Our signature ravioli, pink sauce, sautéed lobster

LINGUINE & CLAMS 28

Fresh clams, white wine, garlic, evoo, red or white sauce

FETTUCCINE ALFREDO 22

Light cream sauce, grated Reggiano

BAKED ZITI 19

Our house specialty

Add Meatballs +6

PENNE A LA VODKA 20

A traditional favorite with prosciutto

RIGATONI BOLOGNESE 24

San Marzano pomodoro sauce, Ricotta Salata

Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +6 | Add Grilled Salmon +16

Seafood

SHRIMP SCAMPI 32

Jumbo shrimp, garlic seasoned stuffing, evoo, garlic, white wine, lemon, butter, served with linguine

SCOTTISH SALMON* 35

Grilled salmon, fresh herbs, seasonal vegetables

SWORDFISH SICILIANA* 37

Grilled swordfish, cherry tomatoes, capers, olives, garlic, seasonal vegetables

BRANZINO* 40

Whole roasted Branzino served with sautéed spinach and fingerling potatoes

Entrees

CHICKEN PARMIGIANA 22

Classic style, served with spaghetti

VEAL PARMIGIANA 36

Breaded veal loin, San Marzano pomodoro sauce, mozzarella, served with spaghetti

FILET MIGNON* 39

Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables

CHICKEN PICCATA 23

Pan-seared chicken breast, lemon, white wine butter sauce, capers, served with spaghetti

EGGPLANT PARMIGIANA 20

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, served with spaghetti

VEAL SCALOPPINI PICCATA 36

Pan seared in lemon butter sauce, capers, white wine, seasonal vegetables

CHICKEN FRANCESE 23

Sautéed chicken breast, lemon, white wine butter sauce, served with spaghetti

GRILLED CHICKEN 18

Balsamic marinated chicken breast, served with seasonal vegetables

GARDEIN CHICK'N PARMIGIANA ^v 21

Vegan Chick'n, San Marzano pomodoro sauce, vegan mozzarella, seasonal vegetables

Neapolitan Pizza

MARGHERITA 16

San Marzano tomatoes, bufala mozzarella, basil, evoo
Add Burrata +5

SALSICCIA-SAUSAGE 18

San Marzano tomatoes, mozzarella, garlic, evoo

SALAME PICCANTE-PEPPERONI 18

San Marzano tomatoes, mozzarella, kalamata olives, evoo

CARAMELIZED PEAR AND PROSCIUTTO 20

Caramelized Bosc pears, Gorgonzola, arugula, sliced prosciutto, balsamic reduction

QUATTRO FORMAGGI 20

Mozzarella, ricotta, Gorgonzola, Reggiano, evoo

VEGAN MARGHERITA ^v 18

San Marzano tomatoes, vegan mozzarella, basil, evoo

MARGHERITA CON PROSCIUTTO DI PARMA 20

Our classic Margherita topped with sliced prosciutto

Gluten Free Pizza Crust Available for any specialty pizza. Add \$5

V designates Vegan Items

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness