
Starters

BRUSCHETTA 11

House-made bread, cherry tomatoes, evoo, basil

FILET MIGNON CARPACCIO 17

Arugula, capers, mustard aioli, shaved Reggiano

CAPRESE SALAD 18

Heirloom tomatoes, Burrata mozzarella, evoo, basil

BAKED CLAMS 17

Garlic, white wine, fresh herbs & evoo

CALAMARI 16

Lightly breaded, mild or spicy marinara sauce

HOUSE-MADE MEATBALLS 15

Our family recipe of pork, veal, and beef

House Specialty

EGGPLANT ROLLATINI 16

Ricotta, San Marzano pomodoro sauce, Reggiano

Soup and Salad

PASTA E FAGIOLI SOUP 12

Cannellini beans, ditalini pasta, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD 13

Lemon-evoo dressing, Reggiano

CAESAR SALAD 14

Herb croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD 14

Garlic knot croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

ARUGULA CAESAR & TRUFFLE OIL 13

Herb croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +9 | Grilled Salmon +16 to any salad

Pasta

Chef Gino Specialties

HOUSE-MADE RICOTTA GNOCCHI Vodka sauce, crispy prosciutto 24

LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with jumbo shrimp 34

SPAGHETTI POMODORO 17

San Marzano pomodoro sauce, evoo
Add Meatballs +6

SPAGHETTI CARBONARA 25

Pancetta, green peas, Reggiano

FETTUCCINE ALFREDO 22

Light cream sauce, grated Reggiano

PENNE A LA VODKA 20

A traditional favorite with prosciutto

LASAGNA 24

Ricotta, mozzarella, bolognese,
San Marzano pomodoro sauce

LINGUINE & CLAMS 30

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

BAKED ZITI 21

Ricotta, San Marzano pomodoro, mozzarella
Add Meatballs +6

RIGATONI BOLOGNESE 26

San Marzano pomodoro sauce, Ricotta Salata

Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +9 | Add Grilled Salmon +16

Seafood

SHRIMP SCAMPI 32

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

SCOTTISH SALMON* 35

Grilled salmon, fresh herbs, broccoli, baby carrots, fingerling potatoes

SWORDFISH SICILIANA* 38

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

BRANZINO* 40

Brown butter pan seared branzino, capers, white wine, sautéed spinach, fingerling potatoes

Entrees

CHICKEN PARMIGIANA 25

Breaded chicken breast, San Marzano pomodoro sauce, mozzarella, spaghetti

VEAL PARMIGIANA 39

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

CHICKEN FRANCESE 23

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

VEAL SCALOPPINI PICCATA 38

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

ROASTED CHICKEN 29

Airline chicken breast, balsamic, seasonal vegetables

EGGPLANT PARMIGIANA 22

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, spaghetti

VEGAN PARMIGIANA [∇] 21

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

Neapolitan Pizza

MARGHERITA 17

San Marzano tomatoes, bufala mozzarella, basil, evoo
Add Burrata +5 | Add Prosciutto +7

SALSICCIA-SAUSAGE 19

San Marzano tomatoes, mozzarella, garlic, evoo

SALAME PICCANTE-PEPPERONI 19

San Marzano tomatoes, mozzarella, kalamata olives, evoo

CARAMELIZED PEAR AND PROSCIUTTO 22

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

QUATTRO FORMAGGI 21

Mozzarella, Ricotta, Gorgonzola, Reggiano, evoo

VEGAN MARGHERITA [∇] 19

San Marzano tomatoes, vegan mozzarella, basil, evoo

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