

APPETIZERS

AL FRESCO "GOLFBALLS"

VEAL AND BEEF MEATBALLS WITH SPICY TOMATO SAUCE 12

FRITTO MISTO

FRIED CALAMARI RINGS, SHRIMP AND ZUCCHINI, ARRABIATA DIPPING SAUCE 16

CAPRESE

LAYERED TOMATOES, BUFALA MOZZARELLA, FRESH BASIL AND BALSAMIC DRIZZLE 16

MINISTRONE

TRADITIONAL DICED VEGETABLE BROTH 8

ROASTED PORTOBELLO

ROASTED PORTOBELLO MUSHROOM TOPPED WITH GOAT CHEESE AND FRESH HERBS OVER BABY ARUGULA 12

SHRIMP COCKTAIL

CHILLED JUMBO SHRIMP WITH HOMEMADE COCKTAIL & CHEF'S PINK SAUCE 17

CRABMEAT COCKTAIL

JUMBO LUMP CRABMEAT LAYERED WITH AVOCADO, CHEF'S PINK COCKTAIL SAUCE 19

GAZPACHO AL FRESCO

DICED VEGETABLE AND TOMATO SOUP, SERVED CHILLED WITH CRÈME FRAICHE 8

SALADS

AL FRESCO

MIXED BABY GREENS, DICED TOMATO, SHAVED PARMIGIANO & BALSAMIC VINAIGRETTE 7 APP 12

CAESAR SALAD

HEARTS OF ROMAINE, HERBED CROUTONS, GRATED PARMIGIANO & HOMEMADE DRESSING 7 APP 12

MEDITERRANEAN SEAFOOD

CHILLED SHRIMP, SCALLOPS & CALAMARI, MIXED BABY GREENS, LEMON AND EXTRA VIRGIN OLIVE OIL 21

LOBSTER

HERBED LOBSTER SALAD SERVED OVER MIXED GREENS, DICED TOMATO & BALSAMIC VINAIGRETTE 23

BARBABIETOLE

RED AND GOLDEN BEETS, ASPARAGUS, GRAPE TOMATOES, TOASTED PINE NUTS, GOAT CHEESE & BALSAMIC REDUCTION 16

PROSCIUTTO

BABY ARUGULA, RADICCHIO, DICED TOMATO, PROSCIUTTO, SHAVED PARMIGIANO & BALSAMIC VINAIGRETTE 17

VERDURE

CHOPPED VEGETABLES, FRESH TOMATO, MIXED FIELD GREENS, SHAVED PARMIGIANO, BALSAMIC VINAIGRETTE 15

THIN CRUST PIZZA

MARGHERITA

TOMATO SAUCE, MOZZARELLA & BASIL 16

AL FRESCO

TOMATO SAUCE, MOZZARELLA, PROSCIUTTO, ARUGULA, TOMATO & SHAVED PARMIGIANO 23

MELE & CAPRINO

MOZZARELLA, GOAT CHEESE, CARAMELIZED APPLES, PECAN, BACON & BALSAMIC GLAZE 19

COLORFUL BIANCA

OLIVE OIL, GARLIC, MOZZARELLA, RICOTTA, SPINACH, DICED TOMATO & PARMIGIANO 19

VEGETARIANA

TOMATO SAUCE, MOZZARELLA, EGGPLANT, MUSHROOM, ONION, ZUCCHINI, YELLOW SQUASH & FRESH TOMATO 18

SPAGNOLA

MOZZARELLA, SPANISH CHORIZO SAUSAGE & ONION 20

PEPPERONI

TOMATO SAUCE, MOZZARELLA & PEPPERONI 19

HAWAIANA

TOMATO SAUCE, MOZZARELLA, PINEAPPLE & DICED SWEET HAM 19

QUATTRO STAGIONI

TOMATO SAUCE, MOZZARELLA, PROSCIUTTO, MUSHROOM, ARTICHOKE & PARMIGIANO 19

FUNGHI

TOMATO SAUCE, MOZZARELLA & WOOD ROASTED MUSHROOM MIX 19

MESSICANA

MOZZARELLA, TOMATO SAUCE, GROUND BEEF, TOMATO, ONION, AVOCADO, JALAPEÑOS, CILANTRO & SOUR CREAM 21

PALM BEACH

MOZZARELLA, SMOKED SALMON, CAVIAR, RED ONION, CAPERS & SOUR CREAM 25

GLUTEN FREE CRUST AVAILABLE +2

PASTA & ENTRÉES

LASAGNA BOLOGNESE

FRESH PASTA LAYERED WITH BEEF & RICOTTA, MOZZARELLA & PARMIGIANO 23

RAVIOLI AL FRESCO

HOMADE RAVIOLI FILLED WITH BURRATA CHEESE, ARUGULA & SUNDRIED TOMATO, FRESH TOMATO SAUCE 23

RISOTTO AGLI ASPARAGI E GAMBERETTI

ARBORIO RICE COOKED WITH FRESH ASPARAGUS & SHRIMP 26

PENNE POMODORO & BASILICO

FRESH TOMATO - BASIL SAUCE AND HOMEMADE MOZZARELLA 18

FUSILLI ALLA VODKA

CORKSCREW PASTA, VODKA INFUSED TOMATO CREAM SAUCE, SHALLOTS & GRATED PARMIGIANO 18

LINGUINE AI VONGOLE

LITTLE NECK CLAMS, WHITE WINE OR FRESH TOMATO SAUCE, CRUSHED RED PEPPER, GARLIC 25

SPAGHETTINI SEAFOOD

THIN SPAGHETTI WITH SHRIMP, MUSSELS, CLAMS & CALAMARI IN FRESH TOMATO - HERB BROTH, CRUSHED RED PEPPER & GARLIC 28

RAVIOLI ALL'ARAGOSTA

HOMEMADE WITH MAINE LOBSTER, FRESH TOMATO, BRANDY SHALLOT - LIGHT CREAM SAUCE 28

ORECHIETTE CON SALSICCIE

PASTA SHELLS TOSSED WITH BROCCOLI RABE, FRESH TOMATO, SAUSAGE, EXTRA VIRGIN OLIVE OIL & GARLIC 24

FETTUCCINE WITH MUSHROOM

HOMEMADE RIBBON PASTA, SHIITAKE MUSHROOM CREAM SAUCE, GRATED PARMIGIANO 21

ROASTED LEMON CHICKEN

LEMON - GARLIC MARINATED HALF CHICKEN, ROASTED POTATOES & VEGETABLES 21

PICATTA AL LIMONE

SAUTÉED VEAL MEDALLIONS, WHITE WINE LEMON-CAPER SAUCE, MIXED VEGETABLES AND ROASTED POTATOES 28

CHICKEN MILANESE OR PAILLARD

AVAILABLE BREADED OR PLAIN GRILLED, TOPPED WITH ARUGULA, TOMATO, DICED RED ONION & BALSAMIC VINAIGRETTE 22

SALMONE ALLA GRIGLIA

GRILLED SALMON, HONEY - CITRUS SAUCE, SWEET POTATO MASH AND MIXED VEGETABLE JULIENNE 24

BRANZINO AL LIMONE

SAUTÉED MEDITERRANEAN SEABASS, WHITE WINE LEMON CAPER SAUCE, CHERRY TOMATOES, SHIITAKE MUSHROOM, ROASTED POTATOES & BROCCOLI RABE 35

FILETTO DI MANZO

GRILLED 8 OZ FILLET MIGNON, PEPPERCORN-COGNAC SAUCE, SAUTÉED SPINACH & ROASTED POTATOES 33

OSSOBUCCO MILANESE

BRAISED VEAL SHANK IN TOMATO-VEGETABLE SAUCE, SAFFRON RISOTTO 38

Whole Wheat and Gluten Free Pasta Available
Entrée Sharing Charge \$7

FOOD ALLERGIES
Please Inform Your Server
If Anyone In Your Party Has a
Food Allergy or Dietary Restriction

CONSUMER ADVISORY

**CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

Jose Gracia
Executive Chef

OPEN 7 DAYS A WEEK
A LA CARTE BREAKFAST
MON - FRI 7:00 TO 10:30 AM
BREAKFAST BUFFET
SAT & SUN
7:00 TO 11:00 AM
LUNCH
11 AM TO 4 PM DAILY
DINNER
4 TO 10 PM NIGHTLY