

- APPETIZERS -

CALAMARI FRITTI 16

served with pomodoro



MOZZARELLA CAPRESE 15

fresh mozzarella and tomatoes, basil an olive oil



EGGPLANT ROLLATINI 15

*stuffed with ricotta, gorgonzola, mozzarella
and parmesan*

MEATBALLS 17

*house made meatballs served with dollop of
ricotta and toasted crostini*

MOZZARELLA STICKS 14

served with pomodoro

- SALADS -

**** CAESAR SALAD 14**

*crispy romaine with homemade dressing, shaved
Reggiano cheese and croutons*

**** ROMAN CAESAR SALAD 16**

*crispy romaine with homemade dressing, pancetta,
shaved Reggiano cheese topped with an over easy egg
and croutons*



MIXED GREEN SALAD 14



TUSCAN SALAD 16

*mixed greens, cherry tomato, fresh mozzarella, roasted
red pepper and marinated vegetables with our sweet
red pepper vinaigrette*

ADD GRILLED CHICKEN \$7 GRILLED SHRIMP \$8

- SIDES -

BROCCOLI 6

SPINACH 6

SAUSAGE 7

MEATBALLS 9

PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES

Due to current market conditions, some ingredients may not be available



gluten free

** can be made gluten free

\$ = UPCHARGE

all entrees served with house salad
caesar \$ or roman caesar \$

- PASTA -

LINGUINE, SPAGHETTI, PENNE, ANGEL HAIR
GLUTEN FREE \$

CHEESE RAVIOLI 27

with vodka or pomodoro sauce

** PASTA PRIMAVERA 26

fresh vegetables, mushrooms, olives, white or red sauce

** CARBONARA 29

light parmesan cream sauce with sauteed pancetta and onion

TUSCAN HOMEMADE MEATBALLS 29

vodka or pomodoro sauce over pasta

** CLASSIC BOLOGNESE 29

a northern Italian meat sauce

** PASTA AMATRICIANA 29

Italian pancetta, pomodoro, fresh basil

** PESTO 28

creamy basil pesto

PASTA TOSCANA 29

meatball, sausage, eggplant in pomodoro or vodka sauce

- SEAFOOD -



GRILLED SALMON 34

crusted with almonds, tarragon sauce, risotto, vegetable

** SHRIMP SCAMPI 32

sauté of shrimp, garlic, chardonnay lemon butter sauce over pasta

** HADDOCK FRANCAISE 31

garlic, chardonnay lemon butter sauce over pasta

** LITTLE NECK CLAMS 34

white or red sauce over pasta

** FRUTTI DI MARE 38

scallop, shrimp, calamari and clams in marinara over pasta

** PAN SEARED SHRIMP AND SCALLOPS 37

chardonnay, garlic lemon butter sauce over angel hair



MANGO SALMON 35

over risotto and vegetable topped with a mango salsa

- ITALIAN CLASSICS -

** EGGPLANT PARMIGIANA 29

layered eggplant with mozzarella, served with penne

CHICKEN PARMIGIANA 30

breaded, pomodoro, mozzarella, served with penne

VEAL SORRENTINO 31

lightly breaded cutlet, layered with eggplant and prosciutto, topped with mozzarella, served with penne

** CHICKEN FRANCAISE 30

tender medallions, sautéed in chardonnay lemon butter sauce, served with your choice of pasta

** CHICKEN MARSALA 30

marsala wine, mushrooms, served with your choice of pasta

- TOSCANA SPECIALITIES -



100Z SIRLOIN 38

served au poivre over garlic mash and vegetable

** RUSTIC BOLOGNESE 36

slow roasted beef and pork over homemade pappardelle pasta



gluten free

** can be made gluten free



OSSO BUCO MILANESE 38

braised pork shank in a robust tomato broth served with garlic mash and vegetable



DUCK CASSIS 45

crispy half roasted duck with garlic mash and vegetables and a sweet cassis and balsamic demi

Please note consuming raw or under cooked meats or seafood may increase your risk of a food borne illness