

Entrata

Capellini and Veal Meatballs

Angel hair with tomato basil sauce 22.00

Penne "Cionni"

With roasted tomatoes and portabellas tossed in garlic and oil and topped with gorgonzola and scallions 19.00

Veal Picatta

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans 32.00

Shrimp Scampi

Jumbo shrimp with mushrooms, bell pepper, artichoke and red onion in garlic butter sauce over angel hair 28.00

Sautéed Seasonal Fish with Crab*

Chef's choice of fresh fish sautéed and served with lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula 42.00

Center Cut Filet Mignon*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 42.00

Grilled Chicken with Gorgonzola

Antibiotic free breast with asparagus, mushrooms, pancetta and gorgonzola cream sauce 26.00

Chicken "Formaggio"

Fettuccine tossed with butter and parmesan cheese and topped with a grilled antibiotic free chicken breast 27.00

Side of angel hair with tomato-basil, Diavolo, garlic and oil or Pesto sauce or Fettuccine "Formaggio" 5.50

Prices do not include taxes or gratuity

** Consuming raw or undercooked meats, poultry, shellfish and seafood may increase your risk for food borne illness*