

## Antipasti

<b>Fried Calamari</b>		\$16.00
Tender squid, breaded and fried, served with tomato basil sauce		
<b>Pasta e Fagioli GF</b>		\$6.50
Hearty soup of cannellini beans, escarole, bacon, and ditale pasta		
<b>Bruschetta V</b>		\$9.50
Goat cheese, honey and rosemary oil		
<b>Shrimp "Antoinette" GF</b>		\$16.00
Sautéed with bell peppers, onions, sherry garlic butter sauce and a garlic crostini		

## Insalate

<b>Mixed Green Salad V GF</b>		\$8.50
Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette		
<b>Caesar</b>		\$10.00
Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing		
<b>Arugula Salad V GF</b>		\$11.50
With strawberries, mozzarella, toasted almonds and mint balsamic glaze		

*Warm fried calamari 4.00 Gorgonzola or goat cheese 2.00 Grilled Chicken Breast 13.50*

## Entrata

<b>Spaghetti and Veal Meatballs</b>	V	\$24.00
Tomato basil sauce		
<b>Ravioli</b>	V	\$24.00
With sausage, mushrooms and tomato basil sauce		
<b>Penne "Cionni"</b>	V	\$22.00
With roasted tomatoes and mushrooms, garlic and oil and topped with gorgonzola and scallions		
<b>Sautéed Grouper with Crab *</b>	GF	\$52.00
Lump crab and shellfish butter with asparagus, bell peppers, and arugula		
<b>Veal Picatta</b>	GF	\$36.00
Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans		
<b>Veal Saltimboca</b>	GF	\$36.00
Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans		
<b>Center Cut Filet Mignon*</b>	GF	\$55.00
With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano		
<b>Chicken "Formaggio"</b>		\$31.00
Fettuccine tossed with butter and parmesan cheese and topped with a grilled chicken breast		
<b>Broiled Faroe Island Salmon</b>	GF	\$39.00
Lemon-herb vinaigrette, mushrooms, capers, and asparagus		
<b>Chicken and Pesto</b>		\$32.00
Gnocchi tossed with Almond and arugula pesto, artichokes and mushrooms		

*Side portion of spaghetti with choice of tomato basil sauce, spicy diavolo, pesto, or garlic and oil 5.50*

*V,GF Can be prepared vegetarian or gluten free, please specify when ordering*

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