

## APPETIZERS

### FRIED CALAMARI

TENDER DOMESTIC CALAMARI GOLDEN FRIED TO PERFECTION. 10.95

### BRUSCHETTA DEI MONTI

ROMA TOMATOES, HERBS, MASCARPONE CHEESE AND PROSCIUTTO, OVER GRILLED ITALIAN CROSTINI. 9.95

### MARYLAND BLUE CRAB CAKES

MARYLAND BLUE CRAB CAKES, SERVED WITH ROASTED MANGO/KEYLIME SAUCE. 10.95

### SCAMPI AL FORNO

GULF SHRIMP BAKED WITH GORGONZOLA/VERMOUTH SAUCE, SPRINKLED WITH ASIAGO CHEESE. 9.95

### PORTABELLA MUSHROOM STICKS

PORTABELLA MUSHROOMS MARINATED, BREADED AND PAN FRIED, SERVED WITH MASCARPONE/ROASTED GARLIC DIPPING SAUCE. 9.95

### BURRATA CAPRESE SALAD

HAND MADE FRESH MOZZARELLA PURSE FILLED WITH SWEET BUTTERY CREAM OF MOZZARELLA, TOMATO, DRESSED WITH TUSCAN OLIVE OIL, FRESH BASIL, MEDITERRANEAN SEA SALT AND DROPS OF AGED BALSAMIC VINEGAR. 12.95

## RISOTTI

### RISOTTO With SCOTTISH SMOKED SALMON

ARBORIO RICE WITH SCOTTISH SMOKED SALMON, SWEET PEAS, SHALLOTS AND MOSCATO WINE. 18.95

### RISOTTO With ASPARAGUS

ARBORIO RICE WITH ASPARAGUS, PARMIGGIANO AND A SPLASH OF PINOT GRIGIO. 16.95

### RISOTTO ALLA PESCATORE

ARBORIO RICE WITH GULF SHRIMP, SCALLOPS, MANILA CLAMS AND MUSSELS, IN CHERRY TOMATOES, HERBS, GARLIC AND WHITE WINE. 22.95

### RISOTTO With CHICKEN AND PORTABELLA MUSHROOMS

ARBORIO RICE WITH CHICKEN, PORTABELLA MUSHROOMS, WALNUTS, MERLOT AND ASIAGO CHEESE. 16.95

## PASTA

### FETTUCCHINE PIEMONTESE

ANGUS TENDERLOIN TIPS, MUSHROOMS AND HERBS, IN ROMA TOMATO SAUCE WITH DEMI GLAZE AND BAROLO WINE, SERVED ON A BED OF HOMEMADE FETTUCCHINE. 16.95

### CAVATELLI With CHICKEN AND ASPARAGUS MEATBALLS.

HOMEMADE CAVATELLI WITH CHICKEN AND ASPARAGUS MEATBALLS IN TOMATO/CREAM SAUCE WITH BASIL AND ASIAGO CHEESE. 16.95

### FETTUCCHINE With SHRIMP AND BAY SCALLOPS

JUMBO GULF SHRIMP AND BAY SCALLOPS IN A BRANDY/GARLIC CREAM SAUCE, SERVED OVER HOMEMADE FETTUCCHINE. 18.95

### SNOW CRAB STUFFED GNOCCHI

HOMEMADE GNOCCHI STUFFED WITH SNOW CRAB, SERVED IN FRA DIAVOLO SAUCE. 18.95

### SPINACH AND RICOTTA MANICOTTI

SPINACH AND RICOTTA FILLED MANICOTTI BAKED TO PERFECTION, SERVED WITH AL FREDO AND ROMA TOMATO SAUCES. 16.95

### TORTELLACCI ROSA

HOMEMADE CHEESE TORTELLACCI TOSSED WITH PROSCIUTTO, MUSHROOMS AND SWEET PEAS IN OUR VODKA PINK SAUCE. 16.95

### CANNELLONI Of TUSCAN ROASTED CHICKEN AND MUSHROOMS

HOMEMADE CANNELLONI FILLED WITH TUSCAN ROASTED CHICKEN, MUSHROOMS, PARMIGGIANO AND

FRESH HERBS, BAKED IN TOMATO/CREAM SAUCE, TOPPED WITH PROVOLONE CHEESE. 16.95

**LINGUINE WITH SHRIMP, CLAMS AND BROCCOLI**

JUMBO GULF SHRIMP, MEDITERRANEAN CLAMS, BROCCOLI, CHERRY TOMATOES, GARLIC AND PINOT GRIGIO, SERVED ON A BED OF LINGUINE. 18.95

**SPAGHETTI VIVALDI**

SPAGHETTI PASTA TOSSED WITH CHICKEN BREAST, ROASTED PEPPERS AND ASPARAGUS, IN GARLIC PINOT GRIGIO SAUCE. 16.95

**CANNELLONI OF ANGUS OSSOBUCO,**

HOMEMADE CANNELLONI FILLED WITH BRAISED ANGUS OSSOBUCO, ASIAGO CHEESE AND FRESH HERBS, BAKED IN TOMATO RAGU, TOPPED WITH SWISS CHEESE. 18.95

**RIGATONI ALLA SINATRA**

RIGATONI TOSSED WITH ITALIAN SAUSAGE, ANDOUILLE SAUSAGE, BROCCOLI, TOMATO AND MOSCATO WINE. 16.95.

**ENTREES**

**CHICKEN INVOLTINI**

CHICKEN BREAST ROLLED WITH PROSCIUTTO, SPINACH AND FONTINA CHEESE, PAN ROASTED WITH HERBS AND MOSCATO WINE. 16.95

**CHICKEN PICCATA**

CHICKEN BREAST, LEMON, CAPERS, GARLIC AND WHITE WINE, SERVED OVER RIGATONI PASTA. 16.95

**STUFFED PORK TENDERLOIN**

PORK TENDERLOIN STUFFED WITH ITALIAN SAUSAGE AND APPLES, ROASTED IN OUR BALSAMIC/HONEY BBQ SAUCE. 16.95

**VEAL SCALOPPINI IN BELLA VISTA**

MILK FED VEAL SCALOPPINI TOPPED WITH ASPARAGUS, ROASTED BELL PEPPERS AND ASIAGO CHEESE, ROASTED WITH MARSALA/DEMI GLAZE SAUCE. 16.95

**DUCK BREAST WITH MUSHROOMS AND WILD BERRIES COOLI'**

CAST IRON ROASTED MALLARD DUCK BREAST, SERVED WITH MUSHROOMS BRAISED IN MERLOT AND WILD BERRIES ESSENCE. 24.95

**KANSAS CITY STYLE STUFFED PORK CHOP**

KANSAS CITY CUT (14OZ) BONE IN PORK CHOP STUFFED WITH FOUR CHEESES, ROASTED WITH BOURBON/DEMI GLAZE AND MUSHROOMS. 18.95

**FILET MELISSA**

AGED 10OZ ANGUS FILET PAN ROASTED WITH MUSHROOMS, HERBS AND MERLOT WINE, TOPPED WITH IMPORTED GORGONZOLA CHEESE. 34.95

**NEW YORK STRIP**

AGED 12OZ ANGUS STRIP STEAK SEARED TO PERFECTION ON CAST IRON, SERVED WITH MUSHROOMS AND RED PEPPERS IN TOMATO/DEMI GLAZE SAUCE.. 24.95

**ZUPPA DI MARE (CIUPPINO)**

SLIPPER LOBSTER TAILS, GULF SHRIMP, SCALLOPS, MUSSELS, CLAMS, CALAMARI AND OYSTERS IN TOMATO BROTH, SERVED WITH GRILLED CROSTINI BREAD. (ALSO AVAILABLE OVER PASTA FOR AN ADDITIONAL \$2.00) 24.95

**SALMON WITH ALMOND/PARMIGGIANO CRUST**

NORTH ATLANTIC SALMON PAN ROASTED WITH ALMOND/PARMIGGIANO CRUST, SERVED ON A BED OF FIRE ROASTED RADICCHIO. 18.95

**BARRAMUNDI SEA BASS**

PACIFIC BARRAMUNDI SEA BASS BLACKEN TO PERFECTION, SERVED ON A BED OF FIRE ROASTED SPINACH. 20.95

**RACK OF LAMB POSITANO**

GRASS FED NEW ZEALAND RACK OF LAMB ROASTED WITH PEPPERCORNS CRUST, SERVED ON A BED OF RISOTTO WITH ASIAGO AND RAISINS. HALF RACK 18.95 FULL RACK 34.95

*ALL ENTREES ARE SERVED WITH STARCH AND VEGETABLE OF THE DAY.  
ADD \$3.00 FOR SPLIT CHARGE*