

SMALL PLATES	
BAKED BURRATA ROSA Marinara, ricotta fondue	9
ITALIAN NACHOS Lightly fried chips, Italian sausage, provolone, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	10
ZUCCHINI FRITTE Panko encrusted, flash fried, lemon-herb aioli	9
CRABCAKE TRAVINIA (One/Two) Jumbo lump crabmeat, spinach roasted tomato orzo, lemon butter	12/23
CRISPY CALAMARI Sweet and spicy peppers, pepperoncini, garlic butter, scallions tossed in a honey chipotle glaze	10
SCALLOPS* GREMOLATA (GF) Cauliflower puree, apple pistachio gremolata	12
MUSSELS PERNOD (GF) Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostini	12
ANTIPASTA PLATTER Prosciutto, salami, burrata, kalamata olives, artichokes, roasted tomatoes	12/24

PASTAS	
FETTUCINE ALFREDO (GF) Parmesan cream sauce, egg, roasted garlic, chives	14
PASTA MIA NONNA (GF) Bovite pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	16
SPAGHETTI BOLOGNESE (GF) Veal, pork and beef bolognese sauce	14
SAUSAGE & PEPPERS RUSTICA Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, provolone	17
LASAGNA BOLOGNESE Pork and beef bolognese sauce, ricotta, provolone, parmesan	16
SHORT RIB BOLOGNESE Slow braised beef with garlic and tomato cream sauce, mascarpone cheese sauce	20
<i>Add Meatballs or Italian Sausage 4, Grilled Chicken 5, Shrimp 6, Scallops* or Salmon* 8, Tuna 9</i>	

ITALIAN STYLE CLASSICS		Chicken	Veal
<i>We use only Strauss Free Raised® Veal. Thinly pounded chicken or veal tenderloins prepared in one of the following styles.</i>			
PICCATA STYLE (GF) Lemon butter, white wine, capers, garlic, cappellini		17	26
PARMESAN STYLE (GF) San Marzano red sauce, provolone, Italian bread crumbs, herbed linguine		17	26
<i>Vegetarian option - Zucchini 16</i>			
MARSALA STYLE (GF) Florio marsala wine demi-glace, cremini mushrooms, fontina, cappellini		18	26
SCALLOPINE STYLE (GF) Artichoke hearts, mushrooms, smoked pancetta, lemon butter, cappellini		18	26
SALTIMBOCA STYLE Smoked pancetta, spinach, lemon butter, cappellini		18	26

FLAT BREADS	
<i>We serve only Artisan Schiacciata flatbread</i>	
MARGARITA Roasted tomatoes, burrata, roasted garlic, fresh basil	12
UNCLE TONY'S FAVORITE San Marzano red sauce, pepperoni, Italian sausage, provolone, roasted garlic, red onion	13
MEATBALL Ground pork, beef, ricotta, roasted fennel, cracked black pepper	13
ROASTED CHICKEN Pesto cream, spinach, cremini mushrooms, pancetta, caramelized fennel onions	13
PROSCIUTTO & FIG Arugula, provolone, lemon oil	13

MAINS	
PAN ROASTED CHICKEN (GF) Brussel sprouts, crispy fingerling potatoes, rosemary-bacon pan jus	16
POLLO ISABELLA (GF) Grilled chicken breast, sundried tomatoes, spinach, goat cheese, lemon basil, beurre blanc	16
<i>Sub Salmon add 8</i>	
SINATRA CHICKEN (GF) Pan seared chicken breast, smoked pancetta, Grand Marnier cream sauce, cappellini	18
SHRIMP MESSINA (GF) Cremini mushrooms, spinach, toasted pine nuts, lemon butter, cappellini	19
FLOUNDER PARMESAN Lightly crusted w/Italian bread crumbs, lemon butter capers, spinach-roasted tomato orzo	19
SHRIMP SCAMPI Shrimp sauteed in garlic butter, herbs, diced roma tomatoes & white wine with cappellini	19
SHRIMP FRA DIAVOLO (GF) Asiago polenta, capicola, spicy tomato cream	21
PINE NUT ENCRUSTED SALMON Dijon, roma tomatoes, roasted asparagus, lemon basil, beurre blanc	25
CIOPPINO ALMAFI (GF) Shrimp, scallops, mussels, flounder, clams, spicy lobster broth	25
PORK RIBEYE (GF) Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, buttered polenta	23
TENDERLOIN MEDALLIONS (GF) Pan seared filets, olive oil, herbs, brandy dijon cream sauce, crispy fingerling potatoes	26
MEDEIRA FILET (GF) Madeira wine demi, cremini mushrooms, Maitre D' butter, crispy fingerling potatoes	31

SOUP & SALAD	
CHEF'S DAILY SOUP CHOICE, CUP/BOWL	4/5
MIXED FIELD GREENS SALAD (GF) Tomatoes, carrots, red cabbage, seasoned croutons	8
<i>With entree 5</i>	
CAESAR SALAD (GF) Romaine, caesar dressing, seasoned croutons, reggiano parmesan	8
<i>With entree 5</i>	
BLT WEDGE SALAD Iceberg, diced tomatoes, bacon, buttermilk garlic dressing	8
GRANNY SMITH APPLE SALAD (GF) Mixed field greens, toasted pecans, apples, red grapes, buttermilk blue cheese, port-wine vinaigrette	11
TUSCAN CHOP SALAD (GF) Chopped romaine & iceberg lettuce, onions, artichokes, mushrooms, kalamata olives, tomatoes, banana peppers, feta, sherry vinaigrette	12
ROASTED BEET & PEAR SALAD Walnut, pecorino, charred shallot vinaigrette	11
SPINACH & GOAT CHEESE SALAD (GF) Lightly fried goat cheese medallions, red onions, diced egg, warm pancetta dressing	11
ROASTED CHICKEN PANZANELLA SALAD Arugula, burrata, red onions, tomatoes, black olives, peppers, pepperoncini, basil, ciabatta croutons, herb vinaigrette	11
AHI TUNA Sashimi tuna seared med rare with seasoned crust, mixed greens, carrots, red cabbage, tossed with honey lime vinaigrette	18
BERRY SALAD (SEASONAL) Mixed greens, strawberries, raspberries, black berries, blueberries, tossed with honey lime vinaigrette	12
<i>Add Grilled Chicken Breast 5, Shrimp 6, Scallops* or Salmon* 8, Tuna 9</i>	

EVERY FRIDAY NIGHT

PRIME RIB

(GF) Gluten-Free - Substituted with gluten free pasta or gluten-free side order. All Gluten-Free entrees are an additional \$1.
*May be cooked to order. Consuming raw or under-cooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.