

SMALL PLATES

BAKED BURRATA ROSA Marrina, ricotta fondue	10
ITALIAN NACHOS Lightly fried chips, Italian sausage, provolone, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	10
ZUCCHINI FRITTE Panko encased, flash fried, lemon-herb aioli!	10
CRABCAKE TRAVINIA (One/Two) Jumbo lump crabmeat, spinach, roasted tomato orzo, lemon butter	12/23
CRISPY CALAMARI Sweet and spicy, peppers, peppercorns, garlic butter, scallions	10
SCALLOPS PAN SEARED (GF) (Two/Four) Artichoke pesto risotto, basil infused oil	12/23
MUSSELS PERNOD (GF) Garlic, basil, white wine, lemon butter, anchetta, tomatoes, onions, crostini's	12
ANTIPIASTA PLATTER (GF) Prosciutto, salami, burrata, kalamata olives, artichokes, roasted tomatoes	12/24

SOUP & SALAD

CHEF'S DAILY SOUP CHOICE, CUP/BOWL	4/5
MIXED FIELD GREENS SALAD (GF) Tomatoes, carrots, red cabbage, seasoned croutons <i>With entree 5</i>	8
CAESAR SALAD (GF) Romaine, caesar dressing, seasoned croutons, reggiano parmesan <i>With entree 5</i>	8
BLT WEDGE SALAD (GF) Iceberg, diced tomatoes, bacon, buttermilk garlic dressing	8
GRANNY SMITH APPLE SALAD (GF) Mixed field greens, toasted pecans, apples, red grapes, buttermilk blue cheese, portwine 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 (GF) Walnut, pecorino, charred shallot vinaigrette	11
SPINACH & GOAT CHEESE SALAD (GF) Lightly fried goat cheese medallions, red onions, dried egg, warm parmesan dressing	11
ROASTED CHICKEN PANZANELLA SALAD Arugula, Burrata, red onions, tomatoes, black olives, peppers, peppercorns, basil, cabatta croutons, herb vinaigrette	11
AHI TUNA (GF) Sashimi tuna seared med rare with seasoned crust, mixed greens, carrots, red cabbage, tossed with honey, lime vinaigrette	18
BERRY SALAD (SEASONAL) (GF) Mixed greens, strawberries, raspberries, black berries, blueberries, tossed with honey lime vinaigrette	12

Add Grilled Chicken Breast 5, Shrimp 6, Scallops or Salmon* 8, Tuna 9, Crabcake 10*

PASTAS

FETTUCINE ALFREDO (GF) Parmesan cream sauce, roasted garlic, chives	15
PASTA MIA NONNA (GF) Bovite pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	17
SPAGHETTI BOLOGNESE (GF) Veal, pork and beef bolognese sauce	15
SAUSAGE & PEPPERS RUSTICA (GF) 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 (GF) Slow braised beef with garlic and tomato cream sauce, massarpone cheese	20

Add Meatballs (2) or Italian Sausage 4, Grilled Chicken 5, Shrimp 6, Scallops or Salmon* 8, Tuna 9, Crabcake 10*

FLAT BREADS

We serve only Artisan Schiacciata flatbread

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

SIDES

Parmesan Risotto	5
Crispy Fingerling Potatoes	
Sautéed Spinach with Lemon Butter (GF)	
Sautéed Mushrooms & Onions	
Spinach-Roasted Tomato Orzo	
Grilled Asparagus	
Roasted Brussel Sprouts with Balsamic Glaze	
Smoked Gouda Mac & Cheese with Pancetta	

**EVERY FRIDAY NIGHT
PRIME RIB**

ITALIAN STYLE CLASSICS

We use only Struss Raised Veal. Thinly pounded chicken or veal tenderloins prepared in one of the following styles.*

PICCATA STYLE (GF) Lemon butter, white wine, capers, garlic, cappellini	18
PARMESAN STYLE (GF) San Marzano red sauce, provolone, Italian bread crumbs, herbed linguine <i>Vegetarian option - Zucchini 16</i>	18
MARSALA STYLE (GF) Floro marsala wine demi-glaze, cremini mushrooms, fontina, cappellini	19
SCALLOPINE STYLE (GF) Artichoke hearts, mushrooms, smoked pancetta, lemon butter, cappellini	19
SALIMBOCA STYLE (GF) Smoked pancetta, spinach, lemon butter, cappellini	19

MAINS

PAN ROASTED CHICKEN (GF) Brussel sprouts, crispy fingerling potatoes, rosemary-bacon pan jus	17
POLLO ISABELLA (GF) Grilled chicken breast, sundried tomatoes, spinach, goat cheese, lemon basil, beurre blanc	17
SINATRA CHICKEN (GF) Pan seared chicken breasts, smoked pancetta, Grand Marnier cream sauce, cappellini	19
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 (GF) Shrimp sautéed in garlic butter, herbs, diced roma tomatoes & white wine with cappellini	19
LOBSTER RAVIOLI Lobster sherry cream sauce with roma tomatoes and spinach	21
PINE NUT ENCRUSTED SALMON Dijon, roma tomatoes, roasted asparagus, lemon basil, beurre blanc	25
CIOPPINO ALMAFI (GF) Shrimp, scallops, mussels, flounder, dams, spicy lobster broth	25
PORK RIBEYE (GF) Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, parmesan risotto	24
TENDERLOIN MEDALLIONS (GF) Pan seared filets, olive oil, herbs, brandy/dijon cream sauce, crispy fingerling potatoes	26
MADEIRA FILET (GF) Madeira wine demi, cremini mushrooms, Maître D' butter, crispy fingerling potatoes	31

(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.