



dinner menu

PASTA:

GNOCCHI Slow Braised Pork Ragu **15**

SPAGHETTI & MEATBALL Beef + Pork Meatball, Marinara **15**

LASAGNA Eggplant, Ricotta, Mozzarella **15**

RISOTTO Cremini, Shitake, Garlic Butter **16**

CAVATELLI 8 Fingers, Vodka Cream, Italian Sausage, Peas + Mushrooms **19**

CIOPPINO Gulf Shrimp, Clams, Mussels, Calamari, Fresh Fish, Fettuccini, Tomato Broth **23**

ORECCHIETTE Italian Sausage, Broccolini, Garlic Butter, Chili Flakes **16**

RAVIOLI Lobster Filled with Lobster Cream Sauce **22**

SHRIMP SCAMPI Garlic Butter, White Wine, Spaghetti **19**

RIGATONI Vodka Cream Sauce, Asparagus, Sun Dried Tomato **14** Parmesan Crusted Chicken **+3**

CARBONARA Fresh Fettuccini, Pancetta, Peas, 5-Minute Egg **17**

BOLOGNESE Fresh Fettuccini, Beef + Pork Ragu **18**

SEAFOOD RISOTTO Gulf Shrimp, Calamari, Octopus, Pepper Flake, Light Tomato Sauce **22**

GLUTEN FREE PENNE AVAILABLE UPON REQUEST

ENTRÉE:

FILET TRIO Horseradish, Parmesan Garlic, Black N Bleu, Seasonal Vegetable, Roasted Baby Golds **28**

SALMON Pan Seared, Israeli Couscous, Carrots, Lemon Beurre Blanc **21**

CHICKEN PICATTA Lemon, Capers, Garlic Butter, Spaghetti **18**

RIBS Baby Back, House Made Sauce, Golden Twice Baked Potatoes **16/22**

NEW YORK STRIP 14oz, Seasonal Vegetable, Roasted Baby Golds **28**

Parmesan, Horseradish or Blackened with Bleu Cheese Crust **+2**

LAMB SHANK Domestic, Slow Roasted, Risotto, Fennel, Carrots **27**

CHICKEN MARSALA Wild Mushroom, Risotto with Asparagus **18**

HALIBUT Pecan Crust, Mustard Crème Sauce, Golden Mashed, Roasted Vegetables **30**

PORK PORTERHOUSE 16oz, Golden Mashed, Seasonal Vegetable **20**

VESUVIO CHICKEN Amish Airline Breast, Roasted Potato, Peas, Onions, Garlic **18**

STEAK DIANE Pan Seared Strip, Mushroom, Mustard Wine Sauce, Golden Mashed **25**

SALMON OREGANATA Parmesan Garlic Crust, Baby Spinach, Grape Tomatoes **23**

BRACIOLE Sirloin, Provolone, Prosciutto, Breadcrumbs, Parmesan over Risotto **20**

COD PUTTANESCA Olives, Capers, Tomato, Couscous **20**

CHICKEN PARMESAN Mozzarella, Marinara, Spaghetti **18**

FISH N CHIPS Fresh Hand Dipped Fresh Cod, Tartar Sauce, Fries **16**

VEAL SALTIMBOCCA Prosciutto di Parma, Wild Mushrooms, Aged Provolone, Garlic Butter Gemelli **23**

SIDES:

FRIES 4

GOLDEN MASHED 4

SPINACH 4

BROCCOLINI 5

ROASTED VEGETABLES 4

ROASTED BABY GOLDS 4

GOLDEN TWICE BAKED 5

GRILLED ASPARAGUS 6

PASTA MARINARA 4

SAUTEÉD MUSHROOMS 6



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TO START:

- CALAMARI** Sun Dried Tomato, Basil Aioli, Marinara **12**
COLOSSAL MEATBALL Beef + Pork, Marinara, Artisanal Bread Crisp **8**
GRILLED SEAFOOD Calamari, Shrimp, Octopus, Clams, Mussels, Salsa Verde, Lemon **16**
MUSSELS Garlic, White Wine, Crispy Onion, Grilled Artisanal Bread, Fine Herbs **11**
CRAB CAKES Red Lump Crab, Spicy Cherry Pepper Aioli **13**
BRUSCHETTA Roasted Eggplant, Tomato, Balsamic Glaze, Grana **7**
GRILLED CALAMARI Lemon, Garlic, Arugula **13**
ARANCINI Arborio Rice Balls, Ground Beef, Peas + Mozzarella **9**
BANG SHRIMP Gulf Shrimp, Crisp Batter, Sriracha Aioli **13**
ITALIAN BEEF EGG ROLL Mozzarella, Green Peppers, Caramelized Onions, Giardiniera Relish **8**
SEA SCALLOPS Jumbo Pan Seared, Spinach **14**
GOAT CHEESE Baked, Marinara, Basil, Garlic Butter Crostini **8**
MEAT + CHEESE Dry Aged Meats, Artisanal Cheeses, Grain Mustard, Pickled Fennel, Olive Medley, Cornichon Pickles, Fig Jam, Candied Walnuts, Artisanal Bread Crisp **15**

SOUP/SALAD:

Pasta Fagiole or Today's Soup 5
Small/Large

- CAESAR** Romaine, Ciabatta Crisps, Shaved Grana Padano **5/8**
CHOPPED Greens, Dried Cherries, Tomato, Onion, Goat Cheese, Bacon, Ditalini, White Balsamic **6/9**
WEDGE Iceberg, Tomato, Crumbled Bleu Cheese, Bacon, Crispy Onion, Bleu Cheese Dressing **5/8**
ASPARGUS Grilled, Mixed Greens, Baby Heirlooms, Bleu Cheese, White Balsamic **7/10**
JULIE'S Greens, Baby Heirlooms, Onion, Bleu Cheese, Candied Walnuts, White Balsamic **6/9**
+ GRILLED SHRIMP 6 + PETIT FILET 7 + CHICKEN 4 + SALMON 8

ARTISAN PIZZA:

- MARGHERITA** Pomodoro, Fresh Mozzarella, Basil **12**
WILD MUSHROOM Parmesan Crème, Cremini, Shitake, Caramelized Onion **14**
SAUSAGE E PEPE Pomodoro, Italian Sausage, Caramelized Onions, Bell Peppers **14**
MEAT LOVERS Pomodoro, Meatball, Bacon, Sausage, Salami **16**
PROSCIUTTO Parmesan Crème, Caramelized Onion, Arugula, Balsamic Glaze **16**
SHRIMP SCAMPI Parmesan Crème, Gulf Shrimp, Garlic Butter, Red Onion **17**
CLASSIC CHEESE Pomodoro, Mozzarella **11**

GLUTEN FREE CRUST AVAILABLE +2

SANDWICH:

Served with Fresh Cut Fries

- ANGUS BURGER** Aged Cheddar, Crispy Onion **10** Bacon **+1**
CHICKEN CAPRESE Fresh Mozzarella, Basil Aioli, Tomato Arugula, **11**
TENDERLOIN Horseradish Crème, Spicy Cherry Peppers **15**
SHRIMP Grilled, Cherry Pepper Aioli, Arugula, Tomato, Crispy Onion **13**

GLUTEN FREE BUN AVAILABLE +1