



WINTER 2021-2022

TO START:

CALAMARI Sun Dried Tomato, Basil Aioli, Marinara **14**

COLOSSAL MEATBALL Beef + Pork, Marinara, Artisanal Bread Crisp **9**

GRILLED SEAFOOD Calamari, Shrimp, Octopus, Clams, Mussels, Salsa Verde, Lemon **16**

MUSSELS Garlic, White Wine, Crispy Onion, Grilled Artisanal Bread, Fine Herbs **13**

CRAB CAKES Red Lump Crab, Spicy Cherry Pepper Aioli **15**

BRUSCHETTA Roasted Eggplant, Tomato, Balsamic Glaze, Grana **8**

GRILLED CALAMARI Lemon, Garlic, Arugula **15**

ARANCINI Arborio Rice Balls, Ground Beef, Peas + Mozzarella **9**

BANG SHRIMP Gulf Shrimp, Crisp Batter, Sriracha Aioli **14**

ITALIAN BEEF EGG ROLL Mozzarella, Green Peppers, Caramelized Onions, Giardiniera Relish **9**

SEA SCALLOPS Jumbo Pan Seared, Spinach **17**

GOAT CHEESE Baked, Marinara, Basil, Garlic Butter Crostini **9**

MEAT + CHEESE Dry Aged Meats, Artisanal Cheeses, Grain Mustard, Pickled Fennel, Olive Medley, Artichoke Hearts, Fig Jam, Candied Walnuts, Artisanal Bread Crisp **16**

SOUP/SALAD:

PASTA FAGIOLE OR TODAY'S SOUP 5

CAESAR Romaine, Ciabatta Crisps, Shaved Grana Padano **5/9**

CHOPPED Greens, Dried Cherries, Tomato, Onion, Goat Cheese, Bacon, Ditalini, White Balsamic **6/10**

WEDGE Iceberg, Tomato, Crumbled Bleu Cheese, Bacon, Crispy Onion, Bleu Cheese Dressing **5/9**

JULIE'S Greens, Baby Heirlooms, Onion, Bleu Cheese, Candied Walnuts, White Balsamic **6/10**

NAPOLEON Layered Breaded Eggplant, Tomato, Fresh Mozzarella, Arugula, Balsamic Glaze **10**

+ **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**

CLASSIC CHEESE Pomodoro, Mozzarella **11**

GLUTEN FREE CRUST AVAILABLE +2

SANDWICH:

Served with Fresh Cut Fries

ANGUS BURGER Aged Cheddar, Crispy Onion **11** Bacon **+2**

CHICKEN CAPRESE Fresh Mozzarella, Basil Aioli, Tomato, Arugula **12**

TENDERLOIN Horseradish Crème, Spicy Cherry Peppers **16**

GROUPE Blackened, Remoulade Sauce, Citrus Slaw on Ciabatta **16**

GLUTEN FREE BUN AVAILABLE +1



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PASTA:

- GNOCCHI** Slow Braised Pork Ragu **16**
 - SPAGHETTI & MEATBALL** Beef + Pork Meatball, Marinara **16**
 - LASAGNA** Eggplant, Ricotta, Mozzarella **17**
 - WILD MUSHROOM RAVIOLI** Truffle Cream Sauce with Spinach **21**
 - RISOTTO** Cremini, Shitake, Garlic Butter **18**
 - CAVATELLI** Vodka Cream, Italian Sausage, Peas + Mushrooms **21**
 - CIOPPINO** Gulf Shrimp, Clams, Mussels, Calamari, Fresh Fish, Fettuccini, Tomato Broth **27**
 - ORECCHIETTE** Italian Sausage, Broccolini, Garlic Butter, Chili Flakes **18**
 - RAVIOLI** Lobster Filled with Lobster Cream Sauce **25**
 - SHRIMP SCAMPI** Garlic Butter, White Wine, Spaghetti **24**
 - RIGATONI** Vodka Cream Sauce, Asparagus, Sun Dried Tomato **15** Parmesan Crusted Chicken **+4**
 - CARBONARA** Fresh Fettuccini, Pancetta, Peas, 5-Minute Egg **19**
 - BOLOGNESE** Fresh Fettuccini, Beef + Pork Ragu **20**
 - SEAFOOD RISOTTO** Gulf Shrimp, Calamari, Octopus, Pepper Flake, Light Tomato Sauce **24**
 - CALABRIAN SHRIMP** Gulf Shrimp, Broccolini, Spicy Calabrian Peppers in Light Cream Sauce **26**
- GLUTEN FREE PENNE AVAILABLE UPON REQUEST*

ENTRÉE:

- FILET TRIO** Horseradish, Parmesan Garlic, Black N Bleu, Seasonal Vegetable, Roasted Baby Golds **31**
- SALMON** Pan Seared, Israeli Couscous, Carrots, Lemon Beurre Blanc **23**
- CHICKEN PICATTA** Lemon, Capers, Garlic Butter, Spaghetti **19**
- RIBS** Baby Back, House Made Sauce, Golden Twice Baked Potatoes **18/27**
- NEW YORK STRIP** 14oz, Seasonal Vegetable, Roasted Baby Golds **33**
Parmesan, Horseradish or Blackened with Bleu Cheese Crust **+2**
- CHICKEN MARSALA** Wild Mushroom, Risotto with Asparagus **19**
- SHORT RIBS** Boneless Slow Braised over Creamy Polenta **25**
- PORK PORTERHOUSE** 16oz, Golden Mashed, Seasonal Vegetable **25**
- VESUVIO CHICKEN** Amish Airline Breast, Roasted Baby Golds, Peas, Onions, Garlic **20**
- STEAK DIANE** Pan Seared Strip, Mushroom, Mustard Wine Sauce, Golden Mashed **29**
- SALMON OREGANATA** Parmesan Garlic Crust, Baby Spinach, Grape Tomatoes **25**
- BRACIOLE** Sirloin, Provolone, Prosciutto, Breadcrumbs, Parmesan over Risotto **24**
- GROUPE** Pan Seared Wild Caught, French Green Beans + Golden Mashed **32**
- CHICKEN PARMESAN** Mozzarella, Marinara, Spaghetti **19**
- VEAL SALTIMBOCCA** Prosciutto di Parma, Wild Mushrooms, Aged Provolone, Garlic Butter Gemelli **25**

SIDES:

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| FRIES | 4 | ROASTED BABY GOLDS | 4 |
| GOLDEN MASHED | 4 | GOLDEN TWICE BAKED | 5 |
| SPINACH | 4 | GRILLED ASPARAGUS | 6 |
| BROCCOLINI | 5 | PASTA MARINARA | 4 |
| ROASTED VEGETABLES | 4 | SAUTEÉD MUSHROOMS | 6 |