



SPRING 2023

**TO START:**

- CALAMARI** Sun Dried Tomato, Basil Aioli, Marinara **16**
- COLOSSAL MEATBALL** Beef + Pork, Marinara, Artisanal Bread Crisp **10**
- GRILLED SEAFOOD** Calamari, Shrimp, Octopus, Clams, Mussels, Salsa Verde, Lemon **19**
- MUSSELS** Garlic, White Wine, Crispy Onion, Grilled Artisanal Bread, Fine Herbs **15**
- CRAB CAKES** Red Lump Crab, Spicy Cherry Pepper Aioli **15**
- BRUSCHETTA** Roasted Eggplant, Tomato, Balsamic Glaze, Grana **8**
- GRILLED CALAMARI** Lemon, Garlic, Arugula **18**
- ARANCINI** Arborio Rice Balls, Ground Beef, Peas + Mozzarella **10**
- BANG SHRIMP** Gulf Shrimp, Crisp Batter, Sriracha Aioli **15**
- ITALIAN BEEF EGG ROLL** Mozzarella, Green Peppers, Caramelized Onions, Giardiniera Relish **10**
- SEA SCALLOPS** Jumbo Pan Seared, Spinach **18**
- GOAT CHEESE** Baked, Marinara, Basil, Garlic Butter Crostini **9**
- MEAT + CHEESE** Dry Aged Meats, Artisanal Cheeses, Grain Mustard, Pickled Fennel, Olive Medley, Cornichon Pickles, Fig Jam, Candied Walnuts, Artisanal Bread Crisp **17**

**SOUP/SALAD:**

**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 **7/12**

**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 8**      + **PETIT FILET 8**      + **CHICKEN 5**      + **SALMON 10**

**ARTISAN PIZZA:**

**MARGHERITA** Pomodoro, Fresh Mozzarella, Basil **13**

**WILD MUSHROOM** Parmesan Crème, Cremini, Shitake, Caramelized Onion **16**

**SAUSAGE E PEPE** Pomodoro, Italian Sausage, Caramelized Onions, Bell Peppers **16**

**MEAT LOVERS** Pomodoro, Meatball, Bacon, Sausage, Salami **19**

**PROSCIUTTO** Parmesan Crème, Caramelized Onion, Arugula, Balsamic Glaze **18**

**CLASSIC CHEESE** Pomodoro, Mozzarella **13**

*GLUTEN FREE CRUST AVAILABLE +2*

**SANDWICH:**

*Served with Fresh Cut Fries*

**ANGUS BURGER** Aged Cheddar, Crispy Onion **12** Bacon **+2**

**CHICKEN CAPRESE** Fresh Mozzarella, Basil Aioli, Tomato, Arugula **13**

**TENDERLOIN** Horseradish Crème, Spicy Cherry Peppers **18**

*GLUTEN FREE BUN AVAILABLE +1*



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**PASTA:**

- GNOCCHI** Slow Braised Pork Ragu **19**
  - SPAGHETTI & MEATBALL** Beef + Pork Meatball, Marinara **18**
  - LASAGNA** Eggplant, Ricotta, Mozzarella **20**
  - RISOTTO** Cremini, Shitake, Garlic Butter **20**
  - CAVATELLI** Vodka Cream, Italian Sausage, Peas + Mushrooms **24**
  - CIOPPINO** Gulf Shrimp, Clams, Mussels, Calamari, Fresh Fish, Fettuccini, Tomato Broth **29**
  - ORECCHIETTE** Italian Sausage, Broccolini, Garlic Butter, Chili Flakes **22**
  - RAVIOLI** Lobster Filled with Lobster Cream Sauce **28**
  - SHRIMP SCAMPI** Garlic Butter, White Wine, Spaghetti **25**
  - RIGATONI** Vodka Cream Sauce, Asparagus, Sun Dried Tomato **17** Parmesan Crusted Chicken **+4**
  - CARBONARA** Fresh Fettuccini, Pancetta, Peas, 5-Minute Egg **21**
  - BOLOGNESE** Fresh Fettuccini, Beef + Pork Ragu **22**
  - SEAFOOD RISOTTO** Gulf Shrimp, Calamari, Octopus, Pepper Flake, Light Tomato Sauce **27**
  - CALABRIAN SHRIMP** Gulf Shrimp, Broccolini, Spicy Calabrian Peppers in Light Cream Sauce **28**
- GLUTEN FREE PENNE AVAILABLE UPON REQUEST*

**ENTRÉE:**

- FILET TRIO** Horseradish, Parmesan Garlic, Black N Bleu, Seasonal Vegetable, Roasted Baby Golds **33**
- SALMON** Pan Seared, Israeli Couscous, Carrots, Lemon Beurre Blanc **25**
- CHICKEN PICATTA** Lemon, Capers, Garlic Butter, Spaghetti **22**
- RIBS** Baby Back, House Made Sauce, Golden Twice Baked Potatoes **18/27**
- NEW YORK STRIP** 14oz, Seasonal Vegetable, Roasted Baby Golds **36**  
Parmesan, Horseradish or Blackened with Bleu Cheese Crust **+2**
- CHICKEN MARSALA** Wild Mushroom, Risotto with Asparagus **22**
- PORK PORTERHOUSE** 16oz, Golden Mashed, Seasonal Vegetable **28**
- VESUVIO CHICKEN** Amish Airline Breast, Roasted Baby Golds, Peas, Onions, Garlic **24**
- STEAK DIANE** Pan Seared Strip, Mushroom, Mustard Wine Sauce, Golden Mashed **32**
- SALMON OREGANATA** Parmesan Garlic Crust, Baby Spinach, Grape Tomatoes **28**
- BRACIOLE** Sirloin, Provolone, Prosciutto, Breadcrumbs, Parmesan over Risotto **28**
- CHICKEN PARMESAN** Mozzarella, Marinara, Spaghetti **22**
- VEAL SALTIMBOCCA** Prosciutto di Parma, Wild Mushrooms, Aged Provolone, Garlic Butter Gemelli **28**

**SIDES:**

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|---------------------------|----------|---------------------------|----------|
| <b>FRIES</b>              | <b>5</b> | <b>ROASTED BABY GOLDS</b> | <b>6</b> |
| <b>GOLDEN MASHED</b>      | <b>5</b> | <b>GOLDEN TWICE BAKED</b> | <b>7</b> |
| <b>SPINACH</b>            | <b>5</b> | <b>GRILLED ASPARAGUS</b>  | <b>8</b> |
| <b>BROCCOLINI</b>         | <b>7</b> | <b>PASTA MARINARA</b>     | <b>6</b> |
| <b>ROASTED VEGETABLES</b> | <b>6</b> | <b>SAUTEÉD MUSHROOMS</b>  | <b>8</b> |
| <b>FRENCH GREEN BEANS</b> | <b>7</b> |                           |          |