



Insalata Antipasti e Zuppe

Caesar Salad

Romaine, parmesan, croutons, pistachio
Caesar dressing and sunflower seeds

\$14

Cozze Al Vino Bianco

Fresh PEI Mussels, white wine sauce,
and a fresh tomato concassee

\$16

Seasonal Chef's Soupe du Jour

Please ask your server for today's
featured soup

\$9

Minestra Maritata

Italian wedding soup, tender meatballs,
simmered in a fragrant chicken stock,
with fresh vegetables

\$9

Antipasto Salad

Leafy greens, balsamic grilled tomato, sundried
tomatoes, toasted pine nuts, bocconcini,
artichokes, and marinated olives

\$14

Baked Buffalo Mozzarella

Roasted grape tomatoes, aged balsamic,
fresh peppercorn, micro greens, lemon,
garlic crostini, EVOO

\$21

Bruschetta Al' Italiana

Diced tomato, garlic, olive oil, and
parmesan dusted Italian bread

\$9

Chef's Artisanal Formaggio Pizza

\$18

Each additional item \$2

Pepperoni, sopressata, funghi, onions, peppers
and tomatoes. Prosciutto \$3

Calamari Fritti

Lightly dusted crispy fried squid,
with roasted garlic and lime aioli

\$16

Contorni

Funghi Saltati

Three mushroom blend,
fresh herbs and balsamic

\$9

Grilled Salsiccia

Fire charred Italian sausages, fresh bell peppers,
onions, herbs and San Marzano tomato sauce

\$12

Polenta Fries

Shaved parmigiana, tomato sauce
and fleur de sol

\$9

Roasted Fingerling Potatoes

\$9

Truffle & Garlic Parmesan French Fries

\$9

Pasta

Lasagna Bolognese

San Marzano tomatoes, béchamel,
buffalo mozzarella & beef ragu

\$27

Frutti Di Mare

Fresh mussels, clams, squid, black tiger shrimp,
fresh linguini pasta and San Marzano tomato sauce

\$38

Fettuccine and Wild Mushroom Fricassee

Fresh fettuccine pasta, seasonal foraged mushrooms,
prosecco cream, balsamic, and EVOO

\$29

Handmade Ricotta & Spinach Ravioli

Prosecco cream, shaved black Italian
truffle and EVOO oil

\$30

Osso Bucco Milanese

Creamy parmesan and truffle polenta, veal shank,
lemon gremolata, crispy shallots and natural jus

\$34



Pesce e Carne

Chicken Marsala

Capellini aglio e olio, vino, pomodori secchi
\$31

Fire Charred AAA 8 oz Tuscan Beef

Tenderloin filet, and roasted tomato compound butter
\$52

Fresh Catch of the Day

*Please ask your server about our fresh catch,
straight out of the East Coast*
\$34

12oz AAA Ribeye Steak

*Micro water crest salad and
compound porcini butter*
\$54

Featured Chef's Cut

AAA Prime Steak

Ask your server for our butcher's cut
*Market Price

Add-Ons

Fresh PEI Mussels

*Mussels, vino, fresh
tomatoes, and garlic*
\$9

Grilled 4oz Lobster Tail

\$14

Shrimp Scampi

*Black tiger shrimp, garlic, vino,
herbs, and lemon*
\$15

Dolci

Vanilla Bean & Lavender Panna Cotta

Dark chocolate soil
\$9

Classic Tiramisu

*Coffee dusted biscuits, mascarpone cream,
Frangelico, and cocoa powder*
\$10

Gelato & Sorbet

Chef's seasonal selections
\$9

Bomboloni

*Vanilla bean custard filled beignets served
with strawberry & chocolate sauce*
\$13

Caffé Lavazza

Espresso

\$4

Americano

\$4

Cappuccino

\$4

Use your Rock Star Rewards points here!