

Dinner Menu

ANTIPASTI – APPETIZERS

MOZZARELLA MILANSE

Breaded mozzarella lightly fried topped with our homemade tomato sauce. 11

POLENTA BOLOGNESE

Ground yellow cornmeal topped with meat sauce and smoked mozzarella. 13

POLPETTA DI MANZO

Homemade meatballs topped with ricotta and pecorino cheese. 13

MELANZANE ALLA PARMIGIANA

Braised and then baked Black Bell eggplant in house made tomato sauce layered with creamy mozzarella and Parmigiano Reggiano. 13

COZZE TARANTINO

Fresh mussels cooked in a delicate tomato-basil sauce with a touch of white wine and garlic. 16

MOZZARELLA CAPRESE

Slices of fresh homemade mozzarella with tomato and basil. 14

CARCIOFI RIPIENI

(When in season – Please allow time) Whole artichoke stuffed with seasoned bread crumbs. 16

POLPO ALLA BRACE

Grilled Mediterranean octopus in lemon and olive oil. 19

CALAMARI FRITTI CON ZUCCHINI

Deep fried calamari and zucchini served with a delicate marinara sauce. 14

TUNA TARTARE

Sushi grade tuna topped with chopped ripe avocado and crème fraiche. 19

GRILLED CALAMARI

Fresh grilled calamari with lemon, garlic, olive oil and roasted peppers. 14

ZUPPE – SOUPS

PASTA E FAGIOLI

Tuscan white bean soup with linguini pasta, fresh spinach and a touch of tomato. 9

BROCCOLI AND ZUCCHINI

Fresh chopped broccoli and zucchini in a delicate broth with a touch of garlic and tomato with angel hair pasta and parmesan cheese. 9

LE LENTICCHIE

Fresh lentil soup with linguini pasta and fresh spinach. 9

ZUPPA MARE E MONTI

Mixed fish, calamari, shrimp and clams with risotto and touch of tomato. 13

INSALATE – SALADS

MISTA

Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive dressing. 11
Add chicken \$6 Add shrimp \$7

DI CAESAR

Traditional Caesar salad, topped with croutons and parmigiano cheese. 11
Add chicken \$6 Add shrimp \$7

PORTOFINO

Portobello mushroom marinated in a citrus olive oil, served with arugula and shaved parmesan. 14

MISTICANZA

Medley of fresh baby greens, cherry tomatoes and walnuts with orange blossom honey-Dijon mustard dressing. Garnished with creamy Fresh goat cheese. 14
Add chicken \$6 Add shrimp \$7

AMALFI

Plum shrimp, Mediterranean mussels, Palm Bay clams and tender squid rings, marinated in citrus olive oil dressing, tossed with basil, fresh baby arugula, radicchio and endive. 17

RIVIERA

Diced broccoli and shrimp over mixed greens with lemon juice in a balsamic vinaigrette. 16

FINOCHIO E ARANCIALE

Fresh fennel, radicchio, baby arugula, hearts of palm and orange slices in a citrus vinaigrette. 14

CARPACCIO DI CARNE

THIN SLICES OF RAW CURED FILET MIGNON

ARUGULA CON PARMIGIANO

Arugula and shaved parmesan. 16

CARCIOFI CON PARMIGIANO

Fresh artichokes, arugula and shaved parmesan. 16

PORTOBELLO AND PARMIGIANO

Portobello, arugula and shaved parmesan. 16

CARPACCIO DI PESCE

THIN SLICES OF CURED FRESH FISH

SALMON, ARUGULA AND PARMIGIANO 16

RISOTTO

(Made with Acquarello rice)

RISOTTO AI PORCINI

Porcini mushrooms drizzled with truffle oil. 23

RISOTTO FRUITTI DI MARE

House made fume with an array of fresh fish, shrimp, mussels, clams, calamari and scallops. 23

LA PASTA

Whole wheat, gluten free or quinoa available upon request for additional \$2

CAPELLINI AL POMODORO

Angel hair pasta with fresh tomatoes in our classic tomato sauce and fresh basil. 16

Add chicken \$6 Add shrimp \$7

FETTUCCINE ALFREDO

House made enriched Fettuccini pasta in a classic Alfredo cream sauce. 18

Add chicken \$6 Add shrimp \$7

CAPELLINI PRIMAVERA

Angel hair pasta with fresh vegetables in our marinara sauce. 18

FUSILLI TELEFONO

Spring shaped pasta with pieces of fresh mozzarella in a light tomato sauce topped with pecorino cheese. 18

PENNE VILLAGIO

Penne pasta with fresh spinach, sundried tomatoes, and pinenuts in olive oil and garlic with a touch of tomato and sprinkled parmigian cheese. 18

LASAGNA

Homemade enriched pasta layered with Béchamel in a delicate meat sauce. 18

AGNOLOTTI DEL MAGNIFICO

Homemade rounded pasta filled with ricotta cheese and spinach in a pink cream sauce. 18

TORTELLINI AURORA

Rounded pasta filled with veal in a pink cream sauce. 18

LINGUINE DEL SELVAGGIO

Flat thin pasta with 3 types of mushrooms, spinach, sundried tomatoes, and fresh mozzarella in olive oil and garlic sauce topped with pecorino cheese. 18

FETTUCCINE DOLCE VITA

Homemade fettuccine pasta in a cream sauce with mushrooms and pea. 19

FARFALLE ALLA CHEF

Bowtie pasta with Norwegian smoked salmon and peas in a cream sauce with a touch of tomato. 19

SPAGHETTI BOLOGNESE

Spaghetti pasta with our signature meat sauce. 19

LINGUINE VONGOLE

Flat thin pasta, fresh Manila clams, in white or tomato clam sauce. 20

LINGUINE NETTUNO

Flat thin pasta served with an array of fresh seafood with a touch of tomato. 22

GONDOLETTA

Homemade 4 cheese and spinach filled pasta in a light truffle mushroom cream sauce. 19

\$15.00 Minimum Per Adult. ***Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.***

POLLO – CHICKEN

POLLO AI CARBONI

Breast of chicken flattened, marinated then grilled served with house salad. 19

POLLO ALLA MILANESE

Chicken breast lightly battered in breadcrumbs, Italian parsley and parmigian cheese then pan seared and served with tri-colore salad. 19

POLLO ALLA PARMIGIANA

Chicken breast lightly breaded topped with marinara sauce and melted mozzarella.
Served with pasta pomodoro. 20

POLLO AL MARSALA

Boneless chicken breast sautéed in marsala wine, topped with sliced Portobello mushrooms.
Served with pasta pomodoro. 19

PESCE –FISH

(All Served with pasta)

SALMON MONTE ROSA

Filet of fresh salmon sautéed with shallots and shiitake mushrooms in sherry cream sauce with a touch of tomato. 22

SNAPPER MARECHIARO

Fresh red snapper with a touch of tomato, clam juice and white wine. 25

SWORDFISH PIZZAIOLA

Swordfish sautéed with olives, roasted peppers and oregano in a marinara sauce. 22

SOLE FRANCESE

Fillet of sole pan sautéed in a light egg batter with a lemon butter white wine sauce. 19

CARNI- MEATS

TAGLIATA DI MANZO

Grilled butterflied NY Strip steak, served with tri-colore salad in olive oil, lemon juice and balsamic vinegar. 23

SCALOPPINI LIMONE

Veal medallions sautéed with roasted peppers and capers in a lemon butter white wine sauce
Served with pasta. 21

SCALOPPINI PAILLARD

Simply grilled marinated veal medallions with rosemary and garlic.
Served with pasta. 21

SCALOPPINI AI FUNGHI

Veal medallions sautéed with sliced Portobello mushrooms in a marsala wine sauce.
Served with pasta. 21

LOMBATA ALLA MILANESE

Flattened veal chop lightly battered in breadcrumbs, Italian parsley and parmigian cheese then pan seared over tri-colori salad in olive oil, lemon juice and balsamic vinaigrette dressing. 25

LOMBATA ALLA PARMIGIANA

Flattened veal chop lightly breaded topped with marinara sauce and melted mozzarella.
Served with pasta. 26

RIBEYE

In house smoked certified Black Angus 16oz. ribeye on the grill. 46

FILET MIGNON

Grilled 9oz. filet mignon with mushrooms in a Dijon-mustard brandy sauce. 46