

DINNER Menu

ANTIPASTI

Artichoke Appetizer	17	Antipasto Misto	22
Long stemmed artichokes, fresh tomatoes, fresh basil, garlic & extra virgin olive oil		Prosciutto, mozzarella, mortadella, salami, roasted bell peppers, olives, zucchini, eggplant, toasted crostini (serves 2)	
Bruschetta	15	Mozzarella Caprese	17
Toasted crostini, fresh tomatoes, fresh basil, garlic & extra virgin olive oil		Fresh whole milk mozzarella, sliced tomatoes, fresh basil, extra virgin olive oil	
Calamari Fritti	22	Rollini di Melanzana	22
Calamari floured and deep fried, chipotle aioli, cocktail sauce		Eggplant sliced thinly rolled with mozzarella cheese, fresh basil, tomato sauce	
Carpaccio	22	Burrata Con Prosciutto	20
Toasted crostini, thinly sliced raw beef, lemon, parmesan cheese, caper mustard aioli, arugula		Burrata, prosciutto, arugula, toasty crostini, balsamic glaze	

INSALATE & ZUPPA

Insalata della Casa	15	Insalata di Spinaci	15
Mixed baby greens, cucumbers, avocado, red onions, fresh tomato, olives, dijon mustard dressing		Spinach, bell peppers, blue cheese crumble, dijon mustard dressing	
Beets Salad	18	Minestrone Di Verdure	Cup ? Bowl ??
Red beets, caramelized walnuts, arugula, goat cheese, orange dressing		Seasonal vegetable soup	
Insalata di Cesare	15	Clam Chowder	Cup 9 Bowl 14
Romaine lettuce, tangy caesar dressing, parmesan cheese, croutons			
Add grilled chicken to any salad	8		

There is a 2.00 split entrée charge, a 1.00 per person cake cutting fee, and a 20.00 per bottle corkage fee. We accept MasterCard, VISA, American Express and Discover. We do not accept personal checks. Consuming raw seafood, shellfish, or eggs may increase your risk of illness.

PASTA

Cavatelli Ricotta cheese, cavatelli pasta, sausage, spinach, tomatoes, garlic olive oil sauce	26	Ravioli d’Aragosta Lobster ravioli, baby shrimp, champagne cream sauce	37
Gnocchi Biancaneve Potato dumplings, spinach, blue cheese, creamy sauce	25	Rigatoni Paesani Wide tube pasta, sausage, fresh basil, fresh ricotta cheese, tomato sauce	27
Spaghetti Meatball Meat sauce	28	Spaghetti Mare Chiaro Spaghetti, baby shrimp, scallop, clams, prawns, mussels, calamari, tomato sauce	35
Gnocchi al Tartufo Potato dumplings, truffle paste, creamy sauce	27	Tagliatelle all’Aldo Wide pasta, nutmeg, parmesan cheese, roasted pine, creamy sauce	23
Lasagna Meat lasagna, tomato sauce, ground beef, sausage	27	Tagliatelle Gamberetti Wide pasta, arugula, fresh tomatoes, baby shrimps, prawns, white wine sauce	34
Fettuccine Alfredo Chicken, broccoli, parmesan cheese, creamy sauce	27	Timballo de Rigatoni Wide tube pasta, eggplant, peas, mushrooms, tomato sauce	24
Penne alla Amatriciana Tube pasta, pancetta, caramelized onions, parmesan cheese, tomato sauce	24	Tony Granato Special Penne pasta, diced chicken, fresh sweet basil, marinara sauce	27
Penne Campagnola Tube pasta, chicken, sun-dried tomatoes, arugula, basil, garlic	27	Patrick Marleau Special Penne pasta, chicken, vodka creamy sauce	27
Penne Filippo Tube pasta, black olives, capers, anchovies, spicy tomato sauce	23	Tortellini all Tommaso Meat tortellini baked with peas, ham, mozzarella cheese, creamy sauce	25
Penne al Salmone Affumicato Tube pasta, smoked salmon, fresh tomatoes, green onions, creamy sauce	30		
Penne Siciliana Tube pasta, eggplant, basil, tomato sauce, dry ricotta cheese	24		



PESCE

Basa Filet	26	Specialità di Barbara	35
White fish, lemon white wine sauce		Grilled salmon, scallops, prawns, spring mix salad, balsamic vinegar dressing	
Calamari all'Arrabiata	29	Envoltini Di Basa	35
Calamari sautéed in a spicy tomato sauce, fresh herbs		Salmon, shrimp, mashed potatoes, asparagus, lemon butter capper sauce	
Gamberi al Vino Bianco	35	Salmon Piccatina	35
Prawns sautéed with garlic, lemon, basil, fresh tomatoes, white wine sauce		Polenta, asparagus, picattina tomato sauce	

POLLO

Pollo Ortolano	29	Specialità di Sofia	30
Sautéed chicken breast, artichokes, fresh tomatoes, herbs, white wine sauce		Sautéed sausage, chicken, portobello mushrooms, mustard creamy sauce	
Chicken Saltimbocca	35	Pollo Con Porcini	29
Ham, mozzarella, polenta		Mushrooms, demi glaze, seasonal veggies	
Pollo Sorrento	29	Pollo Marsala	29
Baked chicken breast, eggplant, mozzarella cheese, fresh basil, tomato sauce		Seasonal veggies, marsala sauce	
Chicken Parmesan	30		
Milanese chicken, tomato sauce, seasonal veggies			

CARNE

Bistecca Italiana	58	Scaloppine al Limone	36
16 oz Age angus rib eye steak, Italian herb butter, seasonal veggies		Sautéed veal, white wine, lemon	
Filet Mignon	60	Scaloppine di Montagna	36
8 oz center cut, mashed potatoes, seasonal veggies		Sautéed veal, white wine, cloves, garlic, fresh herbs	
Rack Of Lamb	55	Vitello Ripieno	38
Seasoning, white Risotto, asparagus		Prosciutto, mozzarella, sage, seasonal veggies	
Scaloppine alla Les	36		
Sautéed veal, light Brandy cream sauce, green and pink peppercorns			

