

ANTIPASTO

FONDI DI CARCIOFI FRITTI <i>Lightly Fried Artichoke Hearts, Roasted Garlic, Lemon Aioli</i>	10
BRUSCHETTA CON FUNGHI <i>Sheltowee Farms Wild Mushrooms, Caramelized Shallots, Fontina, Grilled Tuscan Garlic Bread</i>	8
TORTELLONI ALLA MATRICIANA <i>Four Cheese Stuffed Tortelloni, Prosciutto, Mushrooms</i>	10
FRITTI DI FORMAGGIO <i>Lightly Fried Goat Cheese, Pomodoro Sauce, Basil Chiffonade</i>	9
GRANCHIO TORCELLO <i>Blue Lump Meat Crab Cakes, Remoulade Sauce, Fresh Lemon</i>	12
CALAMARI FRITTI <i>Spicy Red Clam Sauce</i>	10
FAGIOLI E GAMBERI <i>Tuscan Beans, Spinach, Tomatoes, Garlic, Pancetta, Grilled Shrimp</i>	11

INSALATA

SPINACI <i>Fresh Spinach, Gorgonzola Crumbles, Tomato, Pancetta, Bermuda Onions, Almonds, Balsamic Vinaigrette</i>	8
INSALATA GORGONZOLA <i>Iceberg Lettuce, Pancetta, Grape Tomato, Red Onion, Gorgonzola Dressing</i>	8
VERDE <i>Italian House Salad</i>	6
LATTUGA ROMANO ALLA GRIGLIA <i>Grilled Romaine Heart, Asiago Crostini, Parmigiano Reggiano, Tomato, Toasted Pignola, Sun-dried Tomato Vinaigrette</i>	8
FRESCA MELE CALDE <i>Sweet Apples, Asiago, Field Greens, Candied Walnuts, Hot Apple Vinaigrette</i>	8
CESARE <i>Classic Caesar Salad</i>	7

PASTA

LINGUINI GAMBERI PALERMO <i>Grilled Shrimp, Olives, Roasted Peppers, Capers, Toasted Pine Nuts, Sun-dried Tomato, Roasted Garlic, Basil, Parmigiano Reggiano</i>	20
GORGONZOLA E FUNGHI RAVIOLI <i>Wild Mushroom & Ricotta Stuffed Ravioli, Gorgonzola Cream Sauce, Fresh Tarragon, Fire Roasted Walnuts</i>	18
CAPELLINI CON PESCE <i>Shrimp, Scallops, Mussels, Fresh Fish, Clams, Squid, Red Clam Sauce</i>	23
TORTIGLIONI ALLA TOSCANA <i>Spicy Italian Sausage, Bell Peppers, Mushroom, Garlic, Onion, Olives, Marinara Sauce</i>	19
CAPELLINI POMODORO E BASILICO <i>Angel Hair Pasta, Fresh Tomatoes, Spinach, Roasted Garlic, Extra Virgin Olive Oil, Fresh Basil</i>	16
PENNE CARBONARA <i>Grilled Chicken, Sun-dried Tomato Pesto, Pancetta, Peas, Parmigiano Reggiano, Tomato Cream Sauce</i>	18
RIGATONI E ZUCCA <i>Cheese Filled Rigatoni, Roasted Butternut Squash, Sage, Brown Butter Sauce, Parmigiano Reggiano</i>	18

PRANZO*

FILETTO ALLA GIOVANN

Grilled Center Cut Filet, Rosemary Butter, Polenta Fries, Fresh Vegetable 29

SALMONE ALLA GRIGLIA

Fresh Grilled Salmon, Honey & Blood Orange Glaze, Bed of Tuscan Beans with Pancetta, Sautéed Spinach, Cherry Tomatoes, Roasted Garlic 25

VITELLO ALLA GRIGLIA

Grilled 14 oz. Veal Rib Chop, Sauteed Spinach, Yukon Gold Mashed Potatoes 37

BISTECCA SANNIO

Grilled Black Angus Ribeye, Gorgonzola Butter, Vesuvio Potatoes, Sauteed English Peas 29

GAMBERI E RISOTTO

Grilled Jumbo Shrimp, Spring Vegetable Risotto, Lemon Garlic Sauce 24

AGNELLO ALLA GRIGLIA

Grilled Lamb Chops, Roasted Fingerling Potatoes, Roasted Garlic and Rosemary Sauce, Fresh Vegetable 29

POLLO AL MARSALA

Sautéed Chicken Breast, Marsala Wine Sauce, Mushrooms, Yukon Gold Mashed Potatoes, Fresh Vegetable 20

VITELLO CON LIMONE

Veal Scaloppini, Capers, White Wine Lemon Butter Sauce, Fingerling Potatoes, Fresh Vegetable 22

MAIALE ALLA LONZA

Grilled Center Cut Pork Chop, Balsamic Barbeque Glace, Potato Cakes, Fresh Vegetable 23

POLLO SALTIMBOCCA

Smoked Provolone and Prosciutto Stuffed Chicken Breast, Madeira Wine Sauce, Fresh Sage, Yukon Gold Mashed Potatoes, Fresh Vegetable 22

PIZZA

CARNE

Italian Sausage, Pepperoni, Bell Peppers, Grilled Onions, Black Olives, Marinara, Mozzarella, Fontina 14

BUONARROTI

Thin Flatbread Crust, Extra Virgin Olive Oil, Pancetta, Roasted Tomato, Arugula, Four Cheese Blend 14

POLLO E CARCIOFI

Grilled Chicken, Artichokes, Pesto Sauce, Parmigiano, Mozzarella 14

GIAMPAOLO

Fresh Tomato, Mushroom, Banana Peppers, Onion, Spinach, Pesto Tomato Sauce, Mozzarella, Feta 14

POLLO AFFUMICATTO

Potato, Grilled Chicken, Pancetta, Smoked Provolone 14



*consuming raw or undercooked foods may increase your risk of food borne illness.

Executive Chef

John R. Plymale, C.E.C.

Available for Private Parties and Catering

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