



2026



appetizers

burrata

roasted cherry tomatoes, garlic coulis, toasted breadcrumbs, crispy prosciutto

crab and shrimp cocktail

u-8 jumbo shrimp, colossal crab meat, cocktail sauce

calamari

tossed in sweet and sour chili sauce or traditional

stuffed mushrooms

herbed breadcrumbs, parmigiana-reggiana, lemon butter sauce

eggplant rollatini

whipped ricotta, fresh mozzarella, parmigiana-reggiana,

san marzano tomato basil

meatball

pork, beef, and veal, san marzano tomato basil,

ricotta, shaved parmigiana

pasta

truffle gnocchi

sweet onions, brown butter sauce, toasted breadcrumbs

spicy rigatoni

calabrian chili, sun dried tomato, shallots, marinara and cream sauce

pappardelle

braised short rib ragu, parmigiano-reggiano, stracciatella

entree

angry chicken parmigiana

seasoned bread crumbs, fresh mozzarella, parmigiano-reggiano, angry vodka sauce

filet mignon

8 ounce, center cut prime filet, yukon gold mashed potato,

rosemary garlic demi

pork chop

14 ounce center cut chop, hot and sweet peppers, potatoes and onions

stuffed chicken

panko crusted, parma prosciutto, mozzarella, wild mushroom

flounder francese

egg battered, lemon white wine butter sauce, sauteed spinach

chilean sea bass

escarole, kalamata olives, capers, cannellini beans, cherry tomato, evoo

prime ny strip (+\$15)

16 oz, dry rub, homemade steak fries

veal parmigiana (+\$15)

12 ounce single cut veal chop, san marzano tomato basil, fresh mozzarella, parmigiana-reggiana

dessert

chocolate truffle mousse

chocolate sponge base, chocolate mousse, cocoa powder,

chocolate shavings

cheesecake

new york style, whipped cream and ricotta filling, gram cracker crust

tartufo

chocolate and vanilla or pistachio

