

ANTIPASTO

CURED MEATS & CHEESES | 28

Prosciutto di Parma, soppressata, pepperoni, capicola, gorgonzola, aged provolone, mozzarella, pecorino, cured olives, sweet & hot peppers, warm grilled focaccia

SHRIMP COCKTAIL | 20

Cocktail sauce, lemon wedges

CALAMARI | 16

Fra diavolo, candied lemon zest

ARANCINI | 16

Marinara, grated parmesan

MUSSELS | 18

White wine, garlic, fra diavolo, sweet & hot peppers, crumbled gorgonzola, grilled focaccia

BRUSCHETTA | 14

Heirloom tomato, red onion, fresh mozzarella, basil, balsamic glaze

ZUPPA

ITALIAN WEDDING | 11

Spinach, meatballs, orzo, chicken broth, shredded parmesan

PASTA FAGIOLI | 11

Italian sausage, red & white beans, crushed tomato, ditalini pasta

INSALATA

CAESAR | 14

Crisp romaine, garlic infused croutons, white anchovy, parmesan

ARUGULA | 14

Arugula, ricotta salata, almonds, lemon-honey vinaigrette

CAPRESE | 16

Fresh mozzarella, heirloom tomatoes, fresh basil, Maldon sea salt, balsamic glaze

PANZANELLA | 14

Garlic infused croutons, cucumber, cherry tomato, red onion, fresh mozzarella, garlic vinaigrette

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

PRIMI PIATTI

CARBONARA | 26

Bucatini, Pecorino Romano, pancetta

LASAGNA | 26

Seasoned beef & pork, herbed three cheese ricotta, shredded mozzarella

SPAGHETTI & MEATBALLS | 24

Resort made meatballs, marinara sauce, fried basil, grated parmesan

BRAISED SHORT RIB PASTA | 32

Pappardelle, braised short rib ragu

FOUR CHEESE RAVIOLI | 24

Herbed ricotta, mozzarella, cream cheese, provolone, truffled mushroom cream sauce

CHICKEN ALFREDO | 29

Grilled chicken breast, sautéed broccoli, fettuccini, alfredo sauce

LINGUINE WITH CLAM SAUCE | 26

White wine, fresh herbs, middle-neck clams, candied lemon zest

ENTRÉE

CHICKEN PARMESAN | 29

Baked & breaded chicken breast, marinara, parmesan, mozzarella, provolone, spaghetti

VEAL PARMESAN | 38

Baked & breaded veal cutlet, marinara, parmesan, mozzarella, provolone, spaghetti

CAPRESE CHICKEN | 32

Baked chicken breast, fresh mozzarella, tomato, basil, roast broccolini, balsamic glaze

SCALLOPS | 48

Pan seared scallops, parmesan risotto, tomato confit

VEAL OSSO BUCCO | 46

Parmesan risotto, roasted cipollini onions, wild mushrooms, gremolata

GRILLED 16 OZ. RIBEYE | 48

Sweet & hot peppers, mushrooms, pomodoro, fresh mozzarella, roasted garlic focaccia, arugula

8 OZ. FILET | 52

Italian salsa verde, spinach, fingerling potato

STUFFED EGGPLANT | 22

Cherry tomato, risotto, squash, zucchini
*vegan

CONTORNO

PARMESAN RISOTTO | 11

Creamy carnaroli rice with parmesan cheese

CIAMBOTTA | 11

Eggplant, tomato, zucchini, squash, potato, basil pesto

ROSEMARY ROASTED POTATOES | 11

Fingerling potatoes, fresh rosemary, olive oil drizzle

MEATBALLS OR SAUSAGE | 9

Resort made, marinara, shaved parmigiano reggiano

SAUTÉED MUSHROOMS | 9

Caramelized mushrooms, marsala wine

SPAGHETTI | 10

Marinara

BROCCOLINI | 11

Herbed Garlic Butter