

Starters

Mediterranean Olives • \$4

Carefully selected olives that are handpicked in southern Italy • 110 cal

Zucchini Fritti

Crispy, thinly-sliced, full of flavor, vegetarian • 490 cal

Spinach & Artichoke Dip

Parmigiana flatbread • 850 cal

Shrimp & Eggplant

Black pepper cream sauce • 700 cal

Calamari

Crispy calamari, pepperoncinis, arrabbiata, lemon aioli • 710 cal

Lobster Ravioli

Handmade ravioli, light lemon sauce • 280 cal

Crab Cake

Jumbo lump crab, spring onion. Almost all crab and no cake • 660 cal

Handmade Meatballs

Made with organic grass-fed beef & all natural pork, fresh mozzarella, peperonata • 770 cal

Carpaccio* • \$12

Shaved tender beef, field greens, capers, mustard aioli, parmigiana reggiano • 690 cal

Roasted Red Pepper Bruschetta

Mozzarella, basil, balsamic glaze • 690 cal

Margherita Flatbread

Vine-ripened tomatoes, fresh mozzarella, tender basil, extra-virgin olive oil, flaked sea salt • 740 cal

Chicken Pesto Flatbread

Tender chicken with fresh mozzarella, mascarpone, aged parmigiana and drizzled with house-made pesto • 890 cal

Soups

Sorrento Chicken

Homemade soup with organic free-range chicken, tender vegetables, hint of lemon • 160 cal

Lobster Bisque • \$8

Maine lobster, light cream with a touch of Sherry • 500 cal

Soup of the Day • 70 - 350 cal

Side Salads

House

Fresh greens, tomatoes, crispy parmigiana, lemon vinaigrette or creamy parmigiana dressing • 145 / 180 cal

Wedge

Gorgonzola, bacon, tomatoes, creamy parmigiana dressing • 370 cal

Chopped

Chopped greens, tomatoes, olives, onions, feta, red wine vinaigrette or creamy parmigiana dressing • 210 / 290 cal

Caesar

Romaine, parmigiana, house-made dressing • 310 cal

ADD GRILLED CHICKEN • 220 cal 6

ADD GRILLED SHRIMP • 160 cal 7

Tomato Caprese

Vine-ripened tomatoes, fresh mozzarella, basil • 220 cal

Entrée Salads

Mediterranean

Arugula, fresh greens, colorful thinly sliced vegetables, feta, fresh lemon vinaigrette • 490 cal

ADD GRILLED SALMON* • 260 cal 8

Grilled Salmon* • \$17

Fresh salmon, field greens, tomatoes, grilled asparagus, feta, crispy flatbread, balsamic glaze • 810 cal

Grilled Steak*

Mixed lettuce, tomatoes, gorgonzola, mushrooms, spicy pecans, creamy horseradish, balsamic glaze • 970 cal

From the Vegetable Garden

(PASTA DELL' ORTO)

Spaghetti Pesto

Fresh basil, parmigiana, pine nuts, extra virgin olive oil • 790 cal

Zucchini & Spaghetti (Pasta Verde)

Fresh string zucchini, spaghetti, extra virgin olive oil, garlic, red chili flake • 880 cal

Spaghetti Pomodoro

Grape tomatoes, basil, mozzarella, aged grana padano zanetti • 790 cal

Mushroom Ravioli

Wild mushrooms, thin ravioli, Cacio e Pepe style • 410 cal

ADD GRILLED CHICKEN • 220 cal 6

ADD GRILLED SHRIMP • 160 cal 7

Classic Pastas

Spaghetti Bolognese • \$17

Organic grass-fed ground beef, all-natural pork, wine & tomatoes cooked slow and long • 760 cal

Chicken Pesto (Pasta Pesto)

Grilled chicken, spinach, pesto, spaghetti • 990 cal

Pasta Alla Vodka

Ricotta-filled, spicy tomato cream, pancetta • 990 cal

Chicken Rigatoni (Pasta Brio)

Grilled chicken, mushrooms, roasted red pepper sauce • 970 cal

Spaghetti Carbonara

Crispy pancetta, onion, light cream sauce • 830 cal

Lasagne

Signature meat sauce, alfredo, ricotta, mozzarella • 1180 cal

Chicken

Stuffed Chicken Parmigiana • \$21

Sautéed chicken stuffed with fresh basil & Italian cheeses, pasta verde • 1190 cal

Pollo Caprese

Grilled chicken, tomatoes, basil, mozzarella, spaghetti, pesto vinaigrette • 710 cal

Chicken Limone

Lemon, roasted vegetables, mashed potatoes • 940 cal

Grilled Chicken Marsala "Under the Brick"

Mushroom marsala sauce, roasted vegetables, mashed potatoes • 940 cal

Chicken Milanese

Crispy romano chicken, herb pasta, signature pomodoro • 1150 cal

Seafood

Grilled Salmon Fresca*

Fresh salmon, asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, feta, tomatoes, balsamic glaze • 510 cal

Shrimp Capri

Sautéed jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce, extra virgin olive oil & white wine tossed in casarecce pasta • 920 cal

Shrimp & Lobster Fettuccine • \$26

Fresh fettuccine tossed in a light cream sauce • 850 cal

Pan-Seared Salmon*

Limoncello glaze, fresh broccolini®, mashed potatoes • 990 cal

Fish of the Day* Ask what fish our Chef has prepared • 630 - 760 cal

Meats

Gorgonzola Crusted Beef Medallions*

Mushroom marsala sauce, roasted vegetables, mashed potatoes • 1180 cal

Bistecca*

12 oz certified Angus ribeye, fresh broccolini®, roasted fingerling potatoes • 1070 cal

New York Strip*

14 oz aged, grilled asparagus, mashed potatoes • 940 cal

Center-Cut Filet Mignon*

7 oz filet, fresh broccolini®, roasted fingerling potatoes • 580 cal

Lamb Chops*

New Zealand double-cut, grilled asparagus, roasted fingerling potatoes • 680 cal

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten.

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.*