



## APPETIZERS

CAST IRON PAN SEARED DRY SCALLOPS  
with artichoke hearts, capers, and lemon white  
wine sauce 16.00

BREADED BUFFALO WINGS (10 pcs)  
10.25

CHICKEN FINGERS 7.50

TRADITIONAL ITALIAN BRUSCHETTA  
8.25

CRISPY POLENTA  
brie filled tart with mixed wild mushroom ragu  
and white truffle oil 11

SAUTEED CLAMS OR MUSSELS  
white wine and garlic or marinara sauce 13.50

MOZZARELLA STICKS (6 Pieces) 7.25

GARLIC BREAD  
regular 3.00 w/cheese 3.50

FRENCH FRIES  
regular 3.50 w/cheese 4.00

FRIED CALAMARI w/ jalapeno and squash  
with Aurora sauce and Tomato coulis 10.00

BOUN LOUSE PEAR  
Sliced pear with gorgonzola cheese, marinated  
figs, and red wine reduction 12.00

COTECHINO SAUSAGE  
with braised lentils 11.00

## SOUP/SALADS

CAESAR SALAD  
6.50  
WITH CHICKEN 12.00

BABY GREENS HOUSE  
SALAD  
spring mix, cucumbers,  
carrots, olives, tomatoes, and  
parmesan cheese 6.50

BABY ARUGULA SALAD  
w/ prosciutto, fresh  
mozzarella, and tomatoes  
served with lemon vinaigrette  
14.00

MIXED LOCAL WILD  
MUSHROOMS  
with celery hearts and shaved  
parmesan cheese in a truffle  
vinaigrette 15.00

BABY BEET SALAD  
with goat cheese, toasted  
pecans and mustard  
vinaigrette 9.50

MAZARINE FARM MICRO  
GREENS  
with celery hearts, shaved  
parmesan cheese and truffle  
dressing 15.00  
With fresh shaved white  
truffles 29

BELGIUM ENDIVE and  
AVOCADO SALAD  
with shaved parmesan,  
topped with lemon  
vinaigrette 13.00

FRESH MOZZARELLA  
AND TOMATO  
with balsamic and olive oil  
vinaigrette 10.50

BUTTERNUT SQUASH  
SOUP  
topped with saba  
(reduction of berries and  
port wine) 8.00

CANNELLINI BEANS  
with lentils and chorizo  
9.00

MY MOTHERS CHICKEN  
LEMON SOUP 6.50

18% GRATUITY INCLUDED FOR PARTIES OF 10 OR MORE.



## LAND

VEAL SCALOPPINE  
in lemon, capers, white wine, served with  
spinach and mashed potatoes  
25.00

CHICKEN - Francaise, Marsala, Parmesan,  
or Scampi style  
Chicken Side dish 12.50  
Chicken w/pasta 15.00

VEAL - Francaise, Marsala, Parmesan, or  
Scampi style  
Side 16.00 w/Pasta 18.50

WALKER STYLE - green peppers, onions,  
fresh tomatoes and jalapenos in a white  
wine and garlic with  
melted Buffalo mozzarella  
Chicken 17.25 Veal 19.25

RICOTTA GNUDI  
with truffle butter and asparagus julian with  
shaved black truffles  
24.00

PORK TENDERLOIN  
with roasted polenta and mushrooms with a  
touch of cortio extra virgin olive oil 29

MEATBALL or SAUSAGE PARMIGIANA  
Side 11.00 w/Pasta 13.50

COWBOY STEAK  
16 oz with your choice of two sides 38.00

SOUS VIDE CHICKEN  
with fresh legumes cooked in its own broth  
27.00

BEEF TENDERLOIN SPEZZATINO (Stew)  
braised in a red wine sauce with potato  
moushette and baby braised onions 27.00

## SEA

CRISPY OCTOPUS  
served with Mediterranean style Provençal  
sauce (cherry tomatoes, kalamata olives,  
capers, garlic, shallots and extra virgin olive  
oil)  
27.00

MIXED SEAFOOD  
fra diavolo (spicy) or marinara  
Side 15.00 w/Pasta 17.50

SHRIMP - Francaise, Scampi or Parmigiana  
Side 15.00 w/Pasta 17.50

BRANZINO COLOMDORE  
Branzino with braised Vidalia onions,  
roasted cauliflower, and olive oil  
30.00

SAUTEED CALAMARI  
fra diavolo (spicy) or marinara  
Side 12.00 w/Pasta 14.50

SAUTEED CLAMS or MUSSELS with  
LINGUINE  
red or white wine and garlic sauce  
16.00

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## PASTA

**CHOICE OF SPAGHETTI / LINGUINI / ANGEL HAIR / PENNE / FETTUCCINE.**

**FRESH PASTA AVAILABLE FOR AN ADDITIONAL 4.00. GNOCCHI / PAPPARDELLE / FETTUCCINE**

TOMATO SAUCE 9.00

MEAT SAUCE 15.00

ALFREDO 14.00

GARLIC AND OIL 10.50

PESTO & FRESH  
TOMATOES 13.00

ALA VODKA  
pasta only 14.00  
w/chicken 16.00  
w/shrimp 18.00

## PASTA SPECIALTIES AND FRESH PASTA

**FRESH PASTA IS MADE IN HOUSE,  
DELICATE AND DELICIOUS**

**PARMESAN IS USED TO GARNISH DISHES. PLEASE MAKE SERVER AWARE OF DAIRY AND GLUTEN ALLERGIES.**

FRESH EGG YOLK RAVIOLO

with hazelnut truffle butter, sage and  
parmesan cheese 15.00

FRESH PAPPARDELLE w/VEAL RAGU  
19.50

FRESH FETTUCCINI w/BROCCOLI RABE,  
SAUSAGE AND FRESH TOMATOES 19.00

FRESH POTATO GNOCCHI

with basil pesto, shrimp, rosemary and extra  
virgin olive oil 17.00

RAVIOLI 10.00

LASAGNA - Chef's specialty 11.50

EGGPLANT PARMESAN OR ROLLATINI  
Side 10.00 w/Pasta 12.50

CAPPELINI VENEZIANA (Venetian Style)  
angel hair with garlic, extra virgin olive oil,  
capers and red pepper flakes  
w/shrimp 19.00 w/chicken 16.00

WINTER RISOTTO ARBORIO  
with parmesan cheese 22.00

PORCINI RAVIOLI

with white truffle butter and parmesan  
cheese 22.00

## SIDE ORDERS

-SAUTEED SPINACH or BROCCOLI 6.00

-BROCCOLI RABE 7.00

-POTATOES (roasted or mashed) 6.00

-MIXED VEGETABLES (w/garlic & oil)  
6.00

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## PIZZA

Meat Toppings:  
Pepperoni, Meatball,  
Sausage, Bacon, and Ham

SLICE  
2.00

SICILIAN PIE  
14.00

Vegetable Toppings  
Green Peppers, Onions,  
Olives, Mushrooms,  
Eggplant, Spinach,  
Broccoli, and Tomatoes

SICILIAN SLICE  
2.50

WHITE PIE  
medium 12.75 large 13.75

PLAIN PIE  
medium 10.50 large 12.00

## GOURMET PIZZA

"THE MOMENTO"  
meatballs, pepperoni, mushroom, green  
peppers, onions, olives 20.00

VEGGIE PIZZA  
peppers, onions, mushrooms, broccoli &  
tomatoes 17.00

MEAT LOVERS' PIZZA  
pepperoni, sausage, meatball, bacon & ham  
22.00

## ITALIAN STYLE PIZZA

*OLIVE OIL BASE WITH FRESH HERBS INSTEAD OF RED SAUCE, CRISPY*

#1 MARGARITA, FRESH MOZZARELLA, BASIL & TOMATO 15.50

#2 EGGPLANT, RICOTTA AND FRESH BUFFALO MOZZARELLA 16.50

#3 ROASTED PEPPERS, GARLIC, BUFFALO MOZZARELLA AND CHICKEN SCAMPI 19.00

#4 SAUSAGE, BROCCOLI RABE AND FRESH BUFFALO MOZZARELLA 19.50

## OVEN SPECIALS

STROMBOLI w/ choice of meat 7.00

CALZONE w/ choice of vegetables 7.25

STROMBOLI w/ choice of vegetables 6.75

CALZONE w/ choice of meat 8.25

CALZONE w/ cheese 6.50

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