

ESTIVO

STARTERS

SAUTEED VERACCI CLAMS
in garlic and white wine or marinara 13.50

SAUTEED MUSSELS
in garlic and white wine or marinara sauce
13.50

CRISPY POLENTA
brie filled tart with mixed wild mushroom ragu
and white truffle oil 11.00

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

TRADITIONAL ITALIAN BRUSCHETTA
8.25

BUON LOUSE PEAR
sliced pears with gorgonzola cheese, marinated
figs, and a red wine reduction 12.00

COTECHINO SAUSAGE
with braised lentils 11.00

SALADS

**BABY ARUGULA SALAD WITH
PROSCIUTTO**
with prosciutto, tomatoes, fresh mozzarella, and
fresh lemon vinaigrette 14.00

CAESAR SALAD 6.50

FRESH TOMATO AND MOZZARELLA
topped with balsamic reduction 10.50

MIXED LOCAL 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

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

MAZARINE FARM MICRO GREENS
with celery hearts, shaved parmesan cheese and
truffle dressing 15.00
with shaved white truffles 29.00

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

SOUPS

MY MOTHER'S CHICKEN LEMON SOUP 6.50

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

CANNELLINI BEANS
with lentils and chorizo 9.00

**18% GRATUITY ADDED FOR PARTIES OF 10 OR MORE.
TIPS CANNOT BE INCLUDED ON PREPAID OR GIFT CARDS**





PRIMI

EGG YOLK RAVIOLO

with hazelnut truffle butter, sage and parmesan cheese 15.00

FRESH POTATO GNOCCHI

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

FRESH FETTUCINE

with sweet italian sausage, broccoli rabe, and diced tomatoes 19.00

WINTER RISOTTO ARBORIO

with parmesan cheese 22.00

RICOTTA GNUDI

with truffle butter and asparagus julian with shaved black truffles 24.00

PAPPARDELLE W/VEAL RAGU 19.50

CAPPELINI VENEZIANA (Venetian style)
angel hair with garlic, extra virgin olive oil, and red pepper flakes

w/ shrimp 19.00 w/ chicken 16.00

PORCINI RAVIOLI

with white truffle butter and parmesan cheese.
22.00

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

SECONDI

VEAL SCALOPPINE

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

CRISPY OCTOPUS

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

BRANZINO COLOMDORE

branzino with braised vidalia onions, roasted cauliflower, and olive oil 30.00

PORK TENDERLOIN

with roasted polenta and mushrooms with a touch of cortio extra virgin olive oil 29.00

SOUS VIDE CHICKEN

with fresh legumes cooked in its own broth
27.00

COWBOY STEAK

16 oz with your choice of two sides 38.00

BEEF TENDERLOIN SPEZZATINO (Stew)

braised in a red wine sauce with potato moushette and baby braised onions 27.00



TASTING

TASTING: (VERY SMALL PORTIONS) ONE OF THE BEST WAYS TO TASTE MANY THINGS ON THE MENU AND TAKE YOUR TIME HAVING A BEAUTIFUL DINNER

Pricing:

Chef will work with you to prepare a wonderful tasting of multiple dishes for your dining pleasure.

5 courses -65 / 6 courses -75 / 7 courses -85

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TRADITIONAL PASTA

SERVED WITH CHOICE OF SPAGHETTI / LINGUINE / ANGEL HAIR / PENNE / FETTUCCINE -

ADD FRESH PASTA MADE IN HOUSE - PAPPARDELLE / GNOCCHI / FETTUCCINE - ADDITIONAL CHARGE 4.00

LAND

CHICKEN

Francaise, Marsala, Parmesan, or Scampi -15

Ala Vodka - 16

VEAL

Francaise, Marsala, Parmesan, or Scampi 18.25

WALKER STYLE

green peppers, onions, fresh tomato, white wine and
garlic with melted Buffalo mozzarella and jalapeno peppers

Chicken- 17.25

Veal- 19.25

SEA

SHRIMP

Francaise, Parmigiana, Scampi, Or Ala Vodka 17.50

MIXED SEAFOOD

Fra Diavolo (spicy) Or Marinara 17.50

SAUTEED CALAMARI

Fra Diavolo (spicy) Or Marinara 14.50

LINGUINE WITH CLAMS

red or white sauce 16.00

SIDE ORDERS

Sauteed spinach or broccoli with garlic and oil 6.00

Sauteed mixed vegetables 6.00

Potatoes- Roasted or Mashed 6.00

Broccoli rabe 7.00



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DESSERTS

HOMEMADE CANNOLIS

almond shell with smooth cream topped with blueberry sauce

6.00

KEY LIME CHEESE CAKE

8.00

ITALIAN PANNA COTTA

thickened sweet cream molded and topped with aged balsamic reduction

6.50

CREAMY TIRAMISU MOUSSE

8.00

CHOCOLATE CREAM MOUSE

creamy chocolate with hazelnut pieces, and topped with white chocolate foam

8.00

PAIR YOUR DESSERTS WITH AN AFTER DINNER DRINK

ASK ABOUT OUR PORT WINES!

Frangelico

6.50

Amaro Nanino

9.00

Gran marnier

9.00

Disaronno

8.00

Sambuca

black or white

Kahlua

7.00

7.00

Baileys

7.00

Grappa di barolo

15.00

Anisette

8.00

HOT DRINKS MADE FRESH TO ORDER

Coffee

2.50

Macchiatto

3.50

Cappuccino

4.00

Hot tea

2.50

Espresso

3.50

Latte macchiatto

3.50

PLEASE MAKE SERVER AWARE OF ANY ALLERGIES