



Antipasto

Gamberi y Funghi \$23

Shrimp sautéed with fresh mushrooms in a white wine cream sauce

Carpaccio * [GF] \$30

In-house-sliced raw beef tenderloin topped with Arugula, capers, lemon, Parmigiano shavings, and olive oil

Burrata alla Bella Vita \$25

Toasted crostini topped with grilled prosciutto, fresh tomato, creamy burrata cheese, pesto and olive oil

Mozzarella Caprese [V/GF] \$19

Sliced tomatoes, sliced Buffalo mozzarella, fresh basil, and olive oil

Zuppa e Insalata

Zuppa D'aragosta \$26

Lobster Bisque

Panzanella [V] \$18

A mix of cherry tomatoes, cucumbers, onions, kalamata olives, homemade croutons, fresh mozzarella cheese, and fresh basil in a champagne vinaigrette dressing

Cesare * \$16

Romaine lettuce tossed with a Caesar dressing, garlic, croutons, topped with Parmigiano cheese shavings

Primavera [V] \$18

Spring mix lettuce, tossed with olive oil and balsamic vinegar, topped with Gorgonzola crumbles and candied pecans

V - Vegetarian

GF - Gluten-Free

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness

Primi

Canneloni di Mare	\$35
Pasta filled with shrimp, sea scallops, and lobster then baked in a lobster bechamel sauce	
Fettuccine Principessa	\$30
Fettuccine pasta tossed with shrimp in an aurora sauce	
Fiocchi Boscaiola [V]	\$30
Purse shaped pasta stuffed with pear and cheese tossed with peas and mushrooms in a white wine garlic sauce	
Lasagna Bolognese	\$27
Fresh layered pasta baked with homemade Bolognese sauce, Béchamel, mozzarella, and Parmigiano cheese	
Ravioli Aragosta	\$32
Lobster ravioli tossed in a brown butter sage sauce	
Baked Manicotti [V]	\$27
Hand-rolled pasta filled with Ricotta, Parmigiano, Mozzarella cheese, and fresh herbs, baked in a homemade Bolognese sauce	
Tortellini della Nonna	\$27
Tortellini pasta filled with a mix of Italian cheeses, tossed with prosciutto cotto, in a smoky cream sauce	

Pesci

Salmone alle Zafferano *	\$35
Salmon sautéed with saffron in a sherry wine cream sauce served with Rosemary potatoes and daily fresh vegetable	
Aragosta Isabella	\$54
Lobster tail and shrimp tossed in a light tomato and herb sauce with a side of Angel Hair pasta	
Gamberi Scampi	\$32
Shrimp sautéed in a lemon butter garlic white wine sauce, served with roasted Rosemary potatoes and daily fresh vegetable	

Carne

Served with Roasted Rosemary Potatoes and the daily vegetable

Pollo Mare e Terra	\$30
Pan sautéed half chicken breast with jumbo shrimp and mushrooms in a garlic white wine sauce	
Rollatine di Pollo	\$30
Chicken scallopine rolled with prosciutto cotto, mozzarella, and Parmigiano cheese, filled with fresh herbs, and topped with mushrooms in a Madeira wine sauce	
Pollo Forestiera	\$29
Chicken scallopine sautéed with fresh mushrooms and herbs in a Sherry wine cream sauce	
Pollo Marsala	\$29
Chicken scallopine sautéed with fresh garlic, mushrooms, and herbs in a Marsala wine sauce	
Vitello Marsala	\$37
Veal scallopine sautéed with fresh garlic, mushrooms, and herbs in a Marsala wine sauce	
Vitello al olio Tartufato	\$40
Veal scallopine sautéed with garlic, mushrooms, white wine, fresh herbs, and cream, drizzled with white truffle oil	
Vitello Parmiggiana	\$37
Veal scallopine breaded and baked with Pomodoro, melted mozzarella, and Parmigiano cheese	
Vitello Pizzaiola	\$37
Veal scallopini sautéed with kalamata olives, capers, and garlic in a homemade marinara sauce	

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