



ANTIPASTO

Burrata alla Bella Vita **\$26**

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

Mozarella Caprese [V/GF] **\$19**

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

Carpaccio* **\$30**

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

Gamberi e Funghi* **\$23**

Shrimp sautéed with fresh mushrooms in a white wine cream sauce

ZUPPA E INSALATA

Zuppa D'Aragosta* **\$27**

Lobster Bisque

Insalata Primavera **\$19**

Spring mix lettuce, tossed with olive oil and balsamic vinegar, topped with blue cheese crumbles and candied walnuts

Insalata Caesar* **\$17**

Romaine Lettuce tossed with Caesar dressing, garlic, and croutons, topped with Parmigiano cheese shavings

Insalata Panzanella **\$20**

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



PRIMI

- Ravioli D'Aragosta*** **\$30**
Lobster stuffed Ravioli tossed in a lobster cream sauce with diced tomatoes
- Melanzane Parmigiana** **\$28**
Egg-battered fillet of eggplant with marinara sauce, baked with mozzarella and Parmigiano cheese
- Fettuccine Principessa** **\$30**
Fettuccine tossed with shrimp in an aurora cream sauce
- Lasagna Bolognese** **\$28**
Fresh layered pasta baked with homemade Bolognese sauce, béchamel, mozzarella, and Parmigiano cheese
- Tortellini della Nonna** **\$28**
Tortellini pasta filled with a mix of Italian cheeses, tossed with prosciutto cotto, in a smoky cream sauce
- Spaghetti Bolognese or Marinara** **\$22**
Spaghetti tossed in a homemade Bolognese sauce or marinara sauce
- Baked Manicotti** **\$27**
Hand-rolled pasta filled with Ricotta, Parmigiano, Mozzarella cheese, and fresh herbs, baked in a homemade Bolognese sauce



PESCE

- Trota Almondine*** **\$28**
Fresh trout sautéed in lemon, butter, and white wine, topped with diced toasted almonds
- Aragosta Isabella*** **\$58**
Lobster tail and jumbo shrimp tossed in a light tomato and herb sauce with a side of Angel hair pasta
- Salmone alle Zafferano*** **\$36**
Salmon sautéed with saffron in a sherry wine cream sauce, served with roasted potatoes and daily fresh vegetable



CARNE

- Rollatini di Pollo** **\$29**
Chicken breast pounded and 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 scaloppine sautéed with fresh mushrooms and herbs in a Sherry wine cream sauce
- Pollo Piccata** **\$29**
Chicken scaloppine sautéed with fresh garlic, capers, and parsley in a lemon butter sauce
- Pollo Pizzaiola** **\$29**
Chicken scaloppine sautéed with kalamata olives, capers, and garlic in a homemade marinara sauce
- Vitello Parmigiana** **\$38**
Veal scaloppine breaded and baked with Pomodoro, melted mozzarella, and Parmigiano cheese
- Vitello Marsala** **\$38**
Veal scaloppine sautéed with fresh garlic, mushrooms, and herbs in a Marsala wine sauce
- Vitello al'olio Tartufato** **\$40**
Veal scaloppine sautéed with garlic, mushrooms, white wine, fresh herbs, and cream, drizzled with white truffle oil

- Vitello Pizzaiola** **\$38**
Veal scaloppine sautéed with kalamata olives, capers, and garlic in a homemade marinara sauce



BAMBINI

- Pasta with choice of sauce** **\$16**
Fettuccine or Spaghetti tossed in Marinara or Bolognese sauce



CONTORI

- Homemade Meatballs [2]** **\$12**
Mild Italian Link Sausage [2] **\$12**

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