



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

Prosciutto Melone **\$20**

Fresh Cantaloupe wrapped in thinly sliced Prosciutto and drizzled with Balsamic Glaze

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 Boscaiola* \$28
Fresh trout sautéed with mushrooms in a garlic white wine sauce

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