



AUTENTICA CUCINA ITALIANA

ANTIPASTO

Mozarella Caprese

\$19

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

Burrata alla Bella Vita

\$25

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

Gamberi e Funghi

\$23

Shrimp sautéed with fresh mushrooms in a white wine cream sauce

Carpaccio

\$30

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

ZUPPA E INSALATA

Zuppa D'Aragosta

\$26

Lobster Bisque

Insalata Cesare

\$16

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

Insalata Primavera

\$18

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

Insalata Panzanella

\$18

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

PRIMI

Seafood Canneloni

\$35

Pasta filled with shrimp, sea scallops, and lobster then baked in a lobster bechamel sauce

Lasagna Bolognese

\$26

Layered pasta baked with homemade Bolognese sauce, Béchamel, mozzarella, and Parmigiano cheese

Fiocchi Boscaiola

\$28

Purse shaped pasta stuffed with pear and cheese tossed with peas and mushrooms in a white wine garlic sauce

Tortellini della Nonna

\$26

Tortellini pasta filled with a mix of Italian cheeses, tossed with prosciutto cotto, in a smoky cream sauce

Fettuccine Principessa

\$30

Fettuccine pasta tossed with shrimp in an aurora sauce

Lobster Ravioli

\$30

Ravioli stuffed with lobster meat in a brown butter sage sauce

New Year's Eve Menu

C A R N E

Pollo Mare e Terra \$30
Pan sautéed half chicken breast with jumbo shrimp and mushrooms in a garlic white wine sauce

Pollo Forestiera \$28
Chicken scallopine sautéed with fresh mushrooms and herbs in a Sherry wine cream sauce

Vitello Marsala \$37
Veal scallopine sautéed with fresh garlic, mushrooms, and herbs in a Marsala wine sauce

Rollatini di Pollo \$29
Chicken scallopine rolled with prosciutto cotto, mozzarella, and Parmigiano cheese, filled with fresh herbs, and topped with mushrooms in a Madeira wine sauce

Vitello Parmigiana \$37
Veal scallopine breaded and baked with pomodoro, melted mozzarella, and Parmigiano cheese

Vitello al Olio Tartufato \$40
Veal scallopine sautéed with garlic, mushrooms, white wine, fresh herbs, and cream, drizzled with white truffle oil

P E S C I

Salmone alle Zafferano \$35
Salmon with saffron in a sherry wine cream sauce

Aragosta Isabella \$54
Lobster tail and shrimp tossed in a light tomato and herb sauce with a side of Angel Hair pasta

Shrimp Scampi \$32
Shrimp sautéed in a garlic in a garlic lemon butter sauce

D O L C E

Profiterol al Cioccolato \$16
Puff Pastry filled with a Chantilly Cream, topped with Chocolate Sauce

Spumoni \$15
Italian Chocolate, Cherry and Pistachio Ice Cream

Panna Cotta \$16
Italian Cream Custard. Pomegranate

Tiramisu \$18
Espresso and Amaretto soaked lady fingers layered with Mascarpone cheese

Cannoli \$16
Pastry cookie filled with Ricotta Cheese and Chocolate Chips

Caffe Affogato \$18
Vanilla Ice Cream with Espresso, Chocolate, Amaretto and Biscotti Crumbles