

ANTIPASTI

TENTAZIONE DELL’OSTERIA 29

selection of aged cheeses, imported italian salumi, organic honeycomb, olive tapenade, walnut crostini

-  **COZZE IN PADELLA 16**

prince edward island mussels,
garlic, olive oil, iron skillet
- CALAMARI FRITTI 17**

basil aioli, marinara
-  **BRUSCHETTA 9**

grilled italian bread, tomatoes,
parmesan, olive oil, garlic, fresh basil
-  **FOCACCIA CALABRESE 15**

rosemary, garlic, parmesan,
calabrian peppers, marinated
pomodoraccio tomatoes
- CRAB CAKES 24**

jumbo lump crab cakes, baby greens,
diced olives, tomatoes,
spicy remoulade, basil aioli
-  **CARPACCIO D’ANTILOPE 22**

pepper crusted texas antelope,
parmiggiano reggiano, arugula salad,
spicy calabrian oil

POLPETTE E PARMIGGIANO 18

traditional beef meatballs, tomato sauce, parmesan and mozzarella cheese melted au gratin, garlic crostini

INSALATE E ZUPPE

-  **HOUSE SALAD 11**

mixed greens, tomatoes, carrots, beets,
cucumbers, kalamata olives, parmesan,
croutons
-  **VEGETABLE
MINISTRONE 11**

(old country recipe)
-  **CAESAR SALAD 13**

crisp romaine lettuce, parmesan,
croutons, luciano’s caesar
dressing
- GRILLED CHICKEN SALAD 19**

mixed lettuce, hearts of palm,
artichokes, bacon, almonds, basil
pesto
- ZUPPE DEL
GIORNO 11**

soup of the day
-  **HEARTS OF PALM SALAD 16**

mixed greens, cherry tomatoes, red
onions, pistachios, kalamata olives,
capers, focaccia croutons
-  **TOMATO MOZZARELLA 14**

heirloom tomatoes, fresh
mozzarella cheese, fresh basil,
basil pesto
-  **STEAK SALAD 23**

grilled 6 oz. ny strip, field greens,
mushrooms, sun dried tomatoes, spring
onions, kalamata olives, gorgonzola
-  **INSALATA DI MARE 20**

seafood salad, marinated tomatoes,
calabrian peppers, cannellini beans,
mixed greens, lemon juice, olive oil

POWER LUNCH

lighter fare with an italian twist

- STRAWBERRY SALAD 18**

spring mix, strawberry, orange,
almond, chilled chicken,
croutons, balsamic dressing
- GNOCCHI GRATINATI 25**

potato dumplings, shiitakes, fresh
basil, creamed truffle sauce, blue
cheese gratin
-   **ZUCCHINI SPAGHETTI 17**

shaved zucchini, calabrian pepper,
arrabbiata, fresh basil, shaved
parmesan
- CASERECCIE CON POLLO 17**

homemade casereccie pasta, shaved
chicken, olive oil, garlic, fresh basil,
calabrian peppers, vodka sauce
-  **BUCATINI RUSTICI 17**

hollow spaghetti, crumble
sausage, leeks, white wine
cream sauce
- POLLO ALLA FIORENTINA 18**

grilled chicken breast topped with spinach
and melted provolone cheese served with
angel hair pasta with marinara sauce
- SALMONE ALLA MILANESE 19**

salmon filet lightly breaded and pan fried, mixed
green salad, cherry tomatoes, spring onions, roasted
pomodoraccio tomatoes,
house dressing
- TORTA RUSTICA 16**

savory puff quiche with asparagus, sauteed
onions, sweet calabrian peppers and
mozzarella cheese served with bell pepper
salsa and seasonal fruit

ADD-ON

- CHICKEN \$8
- SHRIMP \$10
- SALMON \$14
- BRANZINO \$19

PIZZE

from our neapolitan brick wood burning oven

**QUATTRO FORMAGGI CON
POMODORI ARROSTO,
SALSICCIA E PINOLI 24**

four cheeses, roasted tomatoes,
italian sausage, pine nuts

**PEPERONCINI SALSICCIA E
CIPOLLOTTO 25**

tomato sauce, mozzarella cheese,
crumbled sweet italian sausage,
braised leeks, spicy calabrian peppers

 **MARGHERITA CON
MOZZARELLA DI BUFALA 22**

fresh san marzano tomatoes, buffalo
mozzarella, fresh basil

**CAPRICCIOSA CON FUNGHI, CARCIOFI, SALAMINO,
OLIVE NERE E PROSCIUTTO 25**

tomato sauce, mozzarella, pepperoni, mushrooms, artichokes, black olives, smoked ham

PRIMI

all of our pasta is freshly made in-house with imported italian molino pasini organic flour

**TAGLIERINI PEPATI CON
GAMBERI 28**

black pepper linguine, sautéed shrimp,
sun dried tomatoes, arugula,
mascarpone, white wine

**RAVIOLO APERTO
AL SALMONE 29**

folded pasta sheet, sautéed salmon,
julienne vegetables, tomatoes, olive
oil, roasted garlic, basil pesto

**FETTUCCINE VERDI AL
GRANCHIO 39**

spinach fettuccini pasta, jumbo
lump crab meat, red bell peppers,
basil, creamed saffron sauce

**CACIO E PEPE ALLA
GRICIA 28**

hollow spaghetti, guanciale cured
pork cheeks, aged sardinian
pecorino cheese, craked
black pepper

 **FETTUCCINE CON
ASPARAGI 22**

fettuccine, asparagus, sun
dried tomatoes, fresh basil,
lemon butter

**LASAGNA
BOLOGNESE 23**

family recipe

**CIOPPINO
DI MARE 39**

seafood stew, shrimp, scallops, white
fish, mussels, crab claws, clams,
toasted garlic crostini

**TAGLIERINI NERI
ALL'ARAGOSTA 50**

squid ink infused linguine, 2 sautéed
lobster tail halves, fresh tomato, basil,
olive oil, garlic, calabrian pepper,
vodka sauce

**ORECCHIETTE ALLA
CALABRESE 25**

ear shaped pasta, broccolini, crumbled
italian sausage, calabrian peppers,
touch of marinara

RIGATONI CON POLLO 25

rigatoni, shaved chicken, corn,
peas, tomatoes, white wine sauce,
parmesan cheese, gratin

**BUCATINI ALLO
SCOGLIO 40**

hollow spaghetti, sea scallops, mussels,
shrimp, clams, calabrian peppers,
tomatoes, basil, touch of marinara

**CANNELLONI DI POLLO E
SALSICCIA 26**

rolled sheet pasta stuffed with
ground chicken breast, spicy sausage
and fontina, roasted red pepper
alfredo, basil pesto

SECONDI

CHICKEN PARMIGIANA 25

breaded chicken breast,
tomato sauce, mozzarella,
angel hair, marinara

**CERNIA IN CROSTA DI
AGRUMI 46**

rosemary, lemon zest crusted chilean
sea bass, cauliflower mousse, grilled
asparagus, spicy orange sauce

EGGPLANT PARMESAN 23

crispy layers of golden eggplant,
ricotta, mozzarella, fontina

 **BRANZINO CON SPINACI 42**

grilled mediterranean sea bass, white
wine, lemon, diced tomatoes, jumbo
lump crab meat, sautéed spinach,
cherry tomatoes

 **SALMONE ALL'ANETO 32**

grilled salmon, green beans,
calabrian peppers, fingerling
potatoes and dill sauce

**SCALOPPINE ALLA
PARMIGIANA 38**

veal scaloppini lightly breaded,
tomato sauce, fettuccine creamed
truffle sauce

**OSSOBUCO DI MAIALE CON SCALOGNO
ARROSTO E POLENTA 40**

bourbon braised pork shank, sautéed shallots, mushrooms, gorgonzola polenta

 **Vegetarian**

 **Gluten Free**

Chef Owner Luciano Salvatore

while we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised that cross contamination may occur consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness
A 20% gratuity will be added to checks for parties of 7 or more