





# HAPPY FATHER'S DAY

## APPETIZERS

<b>BRUSCHETTA</b> 	\$13
<i>grilled italian bread with tomatoes, parmesan cheese, olive oil, garlic and fresh basil</i>	
<b>FOCACCIA CALABRESE</b> 	\$18
<i>flatbread topped with rosemary, garlic, parmesan cheese, calabrian peppers and marinated pomodoraccio tomatoes</i>	
<b>CALAMARI FRITTI</b>	\$20
<i>lightly buttered and crispy fried, served with basil aioli and marinara sauce</i>	
<b>CARPACCIO DI ANTILOPE</b> 	\$25
<i>pepper crusted Texas antelope, parmiggiano reggiano, arugula salad, spicy Calabria oil</i>	
<b>TORRETTA DI GRANCHIO</b>	\$30
<i>jumbo lump crab meat, avocado and mango stack, chives, jalapeno, calabrian lemon oil</i>	

## SALADS

<b>HEARTS OF PALM SALAD</b> 	\$16
<i>mixed greens, cherry tomatoes, red onions, pistachios, kalamata olives, capers, focaccia croutons</i>	
<b>CAESAR SALAD</b> 	\$16
<i>crisp romaine lettuce with parmesan cheese and croutons in our caesar dressing</i>	
<b>TOMATO MOZZARELLA</b> 	\$18
<i>heirloom tomatoes, fresh mozzarella cheese and basil, served with basil pesto</i>	
<b>STEAK SALAD</b>	\$26
<i>grilled 6 oz. prime ny strip, field greens, mushrooms, sun dried tomato, spring onions, kalamata olives</i>	

## DOLCI

<b>TIRAMISU</b>	\$14
<i>espresso ladyfingers, mascarpone rum chocolate</i>	
<b>VANILLA BREAD PUDDING</b>	\$14
<i>warm chocolate chip and rum raisin bread pudding, caramel, vanilla bean ice cream</i>	
<b>DOUBLE CHOCOLATE CAKE</b>	\$14
<i>flourless chocolate cake, raspberry sauce</i>	
<b>LIMONCELLO TIRAMISU</b>	\$14
<i>limoncello mascarpone mousse, blackberry, candied lemon twist</i>	

## ENTRÉE

<b>UOVA E SALSICCIA</b>	\$22
<i>slow cooked banana peppers, white onions, crumbled sweet Italian sausage, diced tomatoes, scrambled eggs</i>	
<b>RAVIOLI PORCINI E PISTACCHIO</b> 	\$34
<i>homemade porcini mushroom stuffed ravioli, creamy pistachio pesto sauce, topped with burrata cheese</i>	
<b>FRITTATA VEGETARIANA</b> 	\$22
<i>italian-style folded omelet, julienne vegetable, mozzarella, walnut crostini</i>	
<b>TAGLIERINI PEPATI CON GAMBERI</b>	\$32
<i>black pepper linguine, sautéed shrimp, sun dried tomatoes, arugula, fresh tomato, mascarpone, white wine</i>	
<b>RIGATONI CON POLLO</b>	\$30
<i>sliced grilled chicken, roasted corn, peas, tomatoes and rigatoni pasta tossed with a white wine cream sauce</i>	
<b>LASAGNA</b>	\$29
<i>a favorite family recipe</i>	
<b>SALMONE ALL'ANETO</b>	\$40
<i>grilled salmon, green beans and calabrian peppers, fingerling potatoes dill sauce</i>	
<b>CHICKEN PARMIGIANA</b>	\$32
<i>breaded chicken breast, tomato sauce and mozzarella cheese, served with angel hair pasta and marinara sauce</i>	
<b>BRANZINO CON SPINACI E GRANCHIO</b>	\$48
<i>mediterranean sea bass, white wine lemon, diced tomato, jumbo lump crab meat, sautéed spinach cherry tomatoes</i>	
<b>TAGLIERINI NERI ALL'ARAGOSTA</b>	\$50
<i>squid ink infused linguine, 2 sautéed lobster tail, fresh tomato, basil, olive oil, garlic, Calabria pepper, vodka sauce</i>	
<b>BISTECCA ALLA GRIGLIA</b>	\$65
<i>grilled 12oz. prime ny strip, roasted potatoes, grilled asparagus, charred lemon, sardinian wine must reduction</i>	
<b>COSTOLETTA DI VITELLO ALLA PARMIGIANA</b>	\$70
<i>14 oz bone in veal chop parmesan, bucatini arrabbiata, fresh tomatoes, basil, calabrian peppers, touch of marinara</i>	

 Vegetarian    Gluten Free

CALABRESE

All Fresh Pasta is Homemade with Imported Molino Pasini Organic Flour. We Do Not Use Any Products Containing GMO  
Consuming raw or undercooked meats, seafood, shellfish, eggs may increase your risk of food borne illness