



Appetizers

Seared Scallops

Bacon wrapped scallops presented with a blackberry and fig puree 12

Lobster Ravioli

Hand-rolled pasta stuffed with jumbo lump lobster, ricotta, tarragon and lemon zest with a pink chardonnay sauce 12

Ask your Server about our Appetizer Specials!
Antipasti and Cheese Platters Available

Fresh Mussels

Fresh mussels flambéed with sweet vermouth & served in a fennel and garlic broth 8

Gnocchi

Handmade Russet potato pasta served with a Choice of sauces: pomodoro, 4 cheese or brown butter, herb & mushroom 12

Shrimp Pepperonato

Seared shrimp with a sweet vermouth sauce over a roasted red pepper puree and topped with artichoke & a tri-color pepper confit 9

Land & Sea Carpaccio

Italian herb encrusted filet topped with citrus oil & a white balsamic reduction. Spice crusted ahi tuna with citrus & sesame sauce 15

Escargot

Escargot sauteed with mushrooms & garlic in a white chablis butter sauce over grilled ciabatta 9

Salads

Caprese

Ovilina mozzarella with vine ripened tomatoes presented with fresh basil seasoned with kalamata olive oil & a balsamic reduction 8

Strawberry Spinach Salad

Baby spinach tossed with a raspberry vinegarette, fresh strawberries, julienne red onion, goat cheese & candied pecans 7

Grilled Caesar

Grilled romaine topped with shaved reggiano, red onions tomato, home-made caesar dressing and balsamic reduction 7

Italian Apple and Roasted Beet Salad

Gold & red beets tossed in an apple & black truffle vinegarette topped with candied sunflowerseeds & goat cheese 9

Soups

Tomato Soup

Charred tomatoes & escarole topped with brie cheese croutons 7

Soup of the Day

Ask your Server! Guaranteed to warm you up... 6

Pasta (...hand-made daily!)

Fettuccine Carbonara

Fettuccine with rendered crispy bacon, black pepper & garlic cream sauce with prosciutto chips 18

Capellini Crudaioia

Capellini in kalamata olive oil with garlic, fresh basil, tomato & reggiano 13

Shrimp and Scallops

Pan seared jumbo sea scallops & tiger prawns in a broth with lemon grass, lime, garlic & saffron served over hand-rolled capellini 24

Spaghetti with Meatballs

Spaghetti with zesty pomodoro, homemade meatballs topped with mozzarella and reggiano 16

Linguini with Clams

Middle neck clams over a bed of linguini in a savory wine & garlic broth. Choice of Bianco or Rosso style 19

Tagliatelle Bolognese

Tagliatelle in a rich Italian meat sauce 17

Tortelloni

Pasta stuffed with ricotta, goat cheese, reggiano & fresh herbs finished with an citrus chardonnay cream sauce 15

Lasagna

Pasta layered with reggiano & bolognese topped with a pomodoro & bechamel A Classic! 15

Our Chef is also happy to create your classic pasta request!! How about an Alfredo?



Main Course

Zuppa di Pesce

Fresh Catch, mussels, clams, shrimp & scallops served in a seafood garlic and tomato sauce. Served with grilled ciabatta 27

Pork Chop Napoli

Pan seared porterhouse cut pork chop spice rubbed and wrapped in prosciutto glazed with a roasted garlic & tomato sauce 24

Picatta

Choice of chicken or veal scallopini with white wine, lemon, garlic, and capers 17 / 19

Parmigiana

Choice of chicken or veal scallopini encrusted with Italian herbs, topped with pomodoro and baked mozzarella and reggiano 17 / 19

Filet Mignon

Charred prime cut 8 oz. filet accented with gorgonzola & toasted almonds finished with a gorgonzola cream sauce 30

Grilled Lamb

Rosemary marinated frenched lamb chops served with a lamb confit and wrapped in a crepe with a cocoa-mint demi glaze 28

Orecchiette a la Benny

Hand-made orecchiette pasta topped with tiger prawns and Italian sausage in a seafood, garlic and tomato sauce 23

Ask your Server about our Daily Fresh Catch Specials!!

Marsala

Choice of chicken or veal scallopini with cremini mushrooms and marsala wine sauce 17 / 19

N.Y. Strip

Charred 14 oz. prime cut New York Strip glazed with caramelized shallots, black truffle and sage compound butter 24

*(All Pasta and Main Courses are served with a petite house salad)
(All main dishes are served with Chef's Choice of starch and vegetable)*

Relax! Have a cappuccino, espresso, port or cognac with our special artisan cheese plate

Desserts!

Cheesecake

New York style Cheesecake baked in-house and only for our guests. Served with a Chantal cream sauce and a raspberry puree. Sinful! 7

Crème Brule

Vanilla bean cluster topped with a sugar crust floating in brandy 7

Chocolate Lava Cake

Chocolate torte, cake, with a warm chocolate center finished with a raspberry sauce 8

Tiramisu

Classic Tiramisu served coffee crème anglaise and chocolate sauce 8

Gelato

Taste our homemade gelato! Ask your server about the flavor of the day 6

*Let your Server describe our daily Chef's Choice Dessert!
Always a surprise!!*

*...and finally Beverages...
We have a wide selection of soft drinks, coffees, wines, flavored liqueurs and a full bar to satisfy you.
Please consult your Server!*

*(Management reserves the right to charge a fee for sharing orders and separate checks for large parties.
If you require separate checks, please let your server know at the beginning of your meal.)*