

La Cena / Dinner

~ Served from 4:30 p.m. to close~

Antipasti / Appetizers

Zuppa del Giorno	9
<i>Bowl of our Soup of the Day, made with local and seasonal ingredients. Please ask your Server for Today's Selection</i>	
Baked Mozzarella Garlic Bread	10
<i>Mozzarella Cheese baked on Garlic Ciabatta Bread, side of Marinara Sauce</i>	
★ Bruschetta	12
<i>Fresh Roma Tomatoes, chopped Garlic, fresh Basil, EVOO, Garlic Crostini, Balsamic Reduction</i>	
★ Mediterranean Dip	13
<i>Mediterranean style dip, made with Garbanzo Beans, Sesame Paste, fresh Lemons, Garlic and EVOO, fresh Vegetables, Garlic Crostini</i>	
★ Meatball Sliders	13
<i>Three Italian Meatballs, Marinara Sauce, Mozzarella Cheese, Mini Buns</i>	
★ Kalamata Olive Tapenade	14
<i>House-made Kalamata Olive Tapenade, Shallots, fresh Garlic, EVOO, Sun-Dried Tomatoes, fresh Vegetables, Garlic Crostini</i>	
★ Artichoke Dip	15
<i>Garlic and Artichoke Dip, Garlic Crostini, fresh Vegetables</i>	
★ Sausage Plate	16
<i>Italian and Andoullie Sausages, selection of Mustards</i>	
Shrimp & Scallop Duo	18
<i>Sautéed Shrimp and Scallops, Butter, fresh Garlic, diced Roma Tomatoes, Garlic Crostini</i>	
Prosciutto Wrapped Mozzarella	18
<i>Fresh Mozzarella wrapped with Prosciutto di Parma, fresh Basil, EVOO, Balsamic Reduction, Arugula</i>	
Sriracha Ahi Tartare	19
<i>Rare Ahi Tuna, fresh Avocado, diced Roma Tomatoes, Scallions, Cucumber, Sriracha Aioli</i>	
Taste of Tuscany Sampler Plate	25
<i>An assortment of our most popular items for sharing. House-Made Bruschetta, assorted Cheeses, Mediterranean Dip, Olive Tapenade, Italian Cured Meats and Garlic Crostini</i>	

Split-Plate fee is Four Dollars.

★ Indicates half priced appetizers during Happy Hours every day from 3PM to 6PM

Entrata / Entrees

~Add a Side Spring Salad for \$6 or a Cup of Homemade Soup for \$6 ~

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Eggplant Parmesan	17
<i>Parmesan crusted Eggplant, Marinara Sauce, Mozzarella Cheese, side of Spaghetti Pomodoro</i>	
Pasta Carbonara	19
<i>Spaghetti, Pancetta, Mushrooms, Cream Sauce made with Parmesan, Egg Yolk, Black Pepper, fresh Basil</i>	
Gorgonzola Gnocchi	22
<i>Italian Potato Dumplings, Pancetta, Mushrooms, Asparagus, roasted Cherry Tomatoes, Gorgonzola Cream Sauce</i>	
Truffle Lobster Ravioli	24
<i>Lobster Ravioli, House-made Alfredo Sauce, White Truffle Oil</i>	
Chicken Marsala	27
<i>Pan-seared Chicken Breast, Mushrooms, Butter, Marsala Wine, side of Crimini Mushroom Tortellini</i>	
Blackened Salmon	28
<i>Pan-Seared Salmon filet, Mushroom Risotto, sautéed Broccoli</i>	
Parmesan Crusted Ahi Tuna	30
<i>Seared rare Ahi Tuna, crusted in Parmesan, side of Risotto, Broccoli, Piccata Sauce</i>	
Shrimp Scampi	31
<i>Breaded and fried Shrimp, Spaghetti Pasta, Butter, diced Roma Tomatoes, Shallots, Capers, tossed with White Wine Sauce</i>	
Seafood Blush	33
<i>Pan-seared Shrimp and Scallops, Crab Meat, Spinach, Spaghetti, tossed in Blush Sauce</i>	
Pescato Milano	33
<i>Pan-seared local Sea Bass, Shrimp, Risotto, Caper Beurre Blanc Sauce, sautéed Asparagus</i>	
Pan-Seared Sea Scallops	39
<i>Pan-seared Scallops, Mushroom Risotto, Beurre Blanc Sauce, Zucchini and Squash ribbons</i>	
New York Steak	39
<i>12 oz. New York Strip Steak, pan-seared with Garlic and Rosemary, Bacon mashed Potatoes, Gorgonzola Cheese</i>	
Truffle Filet Mignon	43
<i>8 oz. Angus Filet Mignon, Mushroom Risotto, sautéed Vegetables, Demi-glaze, Truffle Oil</i>	

Additions: Grilled Salmon \$10	Grilled Shrimp \$9	Grilled Chicken \$6	
Seared Ahi Tuna \$10	Fresh Vegetables \$5	House-made Meatballs \$6	Grilled Scallops \$12