# ANTIPASTI

**Shrimp "Hitchhikers"**
Chilled Skewered Extra Colossal Gulf Shrimp with Spicy Orange Aioli **9.95**

**Bocci Balls Arancini**
Breaded Deep Fried Risotto Balls with Fresh Mozzarella, Pecorino, Peas, and Tomato Sauce **7.50**

**Crispy Galamod (Calamari)**
Fried Calamari, Banana Peppers with Tomato and Lemon-Basil Aioli **10.95**

**Cast Iron Shrimp**
Jumbo Shrimp with Umbrian Olive Oil, Chopped Garlic, Capers, Lemon and Toasted Ciabatta Served in a Cast Iron Skillet **10.95**

**Zucchini Fritti**
Pan Fried Zucchini Fritters, Tomato Vodka Cream Sauce **8.50**

**Carpaccio di Tonno con Salmoriglio**
Thinly Sliced Raw Tuna with Shaved Red Onion, Capers, Herbal-Lemon Sauce **12.95**

**Stinco di Maiale**
Braised Pork Foreshank with Cannellini Beans and Tuscan Barbeque Sauce **8.95**

**Bruschetta Ozio**
Make Your Own - Toasted Ciabatta, Fresh Tomato-Mozzarella with Basil, Caramelized Onions with Balsamic Vinegar, Salmon Rilletta with Marinated Artichoke **9.95**

**Melenzane Ripieni**
Eggplant Rolls Stuffed with Mozzarella, Parmesan, Pecorino and Prosciutto Cotto with Tomato Sauce **9.50**

**Salsiccia e Peperoni**
Traditional Italian Sausage and Sweet Peppers Served Over Polenta **8.50**

**Mozzarella Con Prosciutto**
Fresh Mozzarella Wrapped in Prosciutto, Lightly Grilled with Grilled Zucchini and Grilled Knob Onions **9.95**

**Burrata Fresca**
Fresh Mozzarella Purse Filled with Fresh Creamy Mozzarella Curd, Served with Sliced Tomatoes, Basil and EVOO **10.95**

## ANTIPASTI LUCCI

**An Assortment of Italian Meats & Cheeses Including:**

Prosciutto Crudo
Genoa Salami
Hot Cappicolla
Mortadella

Gruyere
Aged Provolone
Pecorino
Taleggio,

Olives
Roasted Peppers
Marinated Artichokes

**8.95 per person**

# INSALATE

**Insalata della Casa**
Mixed Greens, Chopped Romaine, Shaved Red Onion, Chopped Black Olives, Grape Tomatoes, Ricotta Salata and Herb Red Wine Vinaigrette **5.95**

**Caesar**
Hearts of Romaine with Caesar Dressing, Shaved Parmigiano and Garlic Crostini **6.95**

**Mezzaluna**
Cucumbers, Tomatoes, Gorgonzola, Olives, Green Beans, Garbanzo Beans, Pancetta, Red Wine Vinaigrette **6.50**

**Caprese**
Fresh Housemade Mozzarella, Fresh Tomato, Basil, EVOO **8.95**

**Beets**
Roasted Red and Golden Beets, Sliced Apples, Walnuts, Crumbled Fresh Goat Cheese, Lemon and EVOO **6.95**

# PASTA

**Linguini Bobonato Con Parmigiano**
Spooled Tableside Inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma and Fresh Basil **16.50**

**Rigatoni Bolognese**
Nonna's Classic Meat Sauce **14.95**

**Lasagna Al Forno**
12 Layer Lasagna Baked, Classic Meat Sauce, Béchamel and Parmesan Cheese **16.50**

**Spaghetti Meatballs-Gumba Style**
Rich Sunday Gravy **16.95**

**Beachcomber Spaghetti**
Tuna, Shrimp, Calamari, Scallops, Capers, Olives, Chili Flakes in a Light Tomato Sauce **19.50**

**Penne Estivo**
Quill shaped pasta with fresh tomatoes, Roasted Red Pepper, Eggplant, Garlic, Basil, EVOO, Topped with Ricotta Salata **15.95**

**Orecchiette Firenze**
Mild Tuscan Sausage, Baby Spinach with a Tomato Cream Sauce **15.95**

**Tortellacci Di Zucca**
Homemade Large Ravioli Filled with Butternut Squash, Brown Butter, Sage, Walnuts, and Shaved Parmesan **16.95**

**Ravioli Gamberita**
Lobster, Shrimp and Scallops Filled Ravioli with Tomato Cream Sauce **19.95**

**Pappardelle con Cingiale**
Homemade Wide Ribbon Egg Pasta with Wild Boar Ragu **16.95**

**Squeeze Box Con Pollo**
Radiatore with Grilled Chicken Breast, Broccoli, Red Peppers and Roasted Garlic Cream Sauce **16.50**

# PIATTI DELLA CASA

**Gallina allo Spiedo**
Herb Roasted Rotisserie Chicken with Roasted Potatoes, Vegetables and Natural Juices **16.95**

**Osso Buco di Vitello**
Pot Roasted Veal Shank in Vegetable-Red Wine Sauce, over Saffron Risotto **29.95**

**Anatra con Zucche e Pere**
Duo of Pan Roasted Duck Breast and Duck Leg Confit with Roasted Acorn Squash, Spinach and Pear Sauce **22.95**

**Porchetta**
Roasted Pork Tenderloin Wrapped in Pancetta and Herbs with Garlic White Wine Sauce; Mashed Potatoes and Roasted Vegetables **20.95**

**Vitello alla Griglia**
Grilled Veal Skirt Steak with Arugula, Grape Tomatoes, Lemon, EVOO and Shaved Parmesan **20.95**

**Petto di Pollo alla Parmigiana**
Chicken Breast Lightly Breaded Topped with Marinara and Mozzarella Cheese, Served with a Side of Spaghetti Marinara **16.95**

**Melenzane alla Parmigiana**
Eggplant Parmigiana Lightly Breaded Topped with Marinara and Mozzarella Cheese, Served with Spaghetti Marinara **14.95**

**Vitello alla Marsala**
Veal Scaloppine with Mushrooms and Marsala Wine Sauce Over Mashed Potatoes **23.95**

**Vitello Picatta**
Veal Scaloppine with Sautéed Spinach, Roasted Potatoes, Capers, Lemon-Butter and Natural Juices **23.95**

**Vitello Petroniana**
Veal Scaloppine Topped with Prosciutto, Fresh Sage, Fontina Cheese and White Wine, Sautéed Spinach and Marinated Artichokes **23.95**

**Petto di Pollo Picatta**
Chicken with Sautéed Spinach, Roasted Potatoes, Capers, Lemon-Butter and Natural Juices **17.95**

**Petto di Pollo alla Marsala**
Chicken Breast with Mushrooms and Marsala Wine Sauce Over Mashed Potatoes **17.95**

**Petto di Pollo Ripieno**
Chicken Breast Stuffed with Ricotta, Peas, Asiago, Prosciutto with Roasted Potatoes and Lemon-Butter Sauce **18.50**

**Pesce al Cartoccio**
Baked Parchment Paper Pouch Filled with Tilapia, Jumbo Shrimp, Fin Fish, Tomatoes, Potatoes, Zucchini, Fresh Herbs, EVOO **23.95**

**Misto di Mare**
Mixed Grill of Shrimp, Scallops, Calamari and Octopus Over Arugula, with Roasted Peppers, Lemon and EVOO **21.95**

**Capesanti al Forno**
Jumbo Sea Scallops Wrapped with Guanciale, Served with Crispy Artichokes, Tuscan Kale and Drizzle of Balsamic Reduction **24.95**

**Salmone ai Ferri**
Grilled Salmon with Roasted Eggplant, Green Beans, Mushrooms, Garlic, Crushed Tomatoes, Hot Chile Flakes, EVOO **19.95**

**Costolette di Vitello**
Braised Veal Short Ribs with Mushrooms, Aromatic Vegetables, Tomatoes, Olives, Herbs, White Wine with Tuscan Farro Risotto **23.50**

# BISTECCA

**10oz. Filet Mignon** 34.95

**16oz. New York Strip** 32.95

**12oz. Flat Iron Steak, Sliced** 21.95

*All Steaks served with your choice of One Side*

## CONTORNI

Sauteed Garlic Spinach
Spicy Broccoli
Sliced Portobello

Roasted Mushrooms
Steamed Asparagus
Mashed Potatoes

Oven Roasted Potatoes
Parmesan Fries
Polenta

*Additional sides for $4.50*

Gluten-Free Menu Options Available Upon Request