

## DINNER MENU

### ANTIPASTI

<b>Bruschetta</b>	<b>\$10</b>
crostini bread topped with diced tomato, basil and parmigiana reggiano	
<b>Artichoke Toscana</b>	<b>\$14</b>
a breaded cake of artichoke hearts, garlic, parmigiano reggiano, pecorino romano and baked over a red sauce	
<b>Stuffed Pepper</b>	<b>\$14</b>
oven charred whole red pepper stuffed with orzo, ground beef, sausage, soffritto, topped with melted mozzarella cheese over our marinara	
<b>Calamari Capri</b>	<b>\$18</b>
tender calamari pan fried and flashed with olive oil, lemon, garlic, and a touch of chili flake	
<b>Roasted Red Pepper Hummus</b>	<b>\$15</b>
served with grilled crostini zucchini in a roasted tomato, yellow squash, roasted red pepper, cannellini bean hummus	
<b>Arancini</b>	<b>\$14</b>
truffle cheese arancini served with a tomato basil cream sauce	
<b>Asparagus di Parma</b>	<b>\$14</b>
asparagus spears wrapped with thin sliced prosciutto, grilled, topped with mixed greens, fresh tomato bruschetta, balsamic glaze, and gorgonzola crumbles	
<b>Salsiccia Giambotta</b>	<b>\$15</b>
sliced Italian sausage sautéed with white onion, roasted potatoes, and green peppers in a garlic white wine sauce	
<b>Brussels Sprouts</b>	<b>\$13</b>
pan fried brussels tossed with bacon, onions, lemon and honey	
<b>Brasciole</b>	<b>\$24</b>
steak rolled with seasoned bread crumbs, provolone cheese, and thin sliced prosciutto, slow cooked in Sunday's gravy	

### INSALATA

<b>Caprese</b>	<b>\$15</b>
sliced beefsteak tomatoes, layered with buffalo mozzarella cheese, fresh basil, and topped with balsamic pearls	
<b>Caesar Salad</b>	<b>\$15</b>
romaine lettuce tossed with croutons, in a caesar dressing, topped with parmigiana reggiano cheese	
<b>Charred Apple</b>	<b>\$16</b>
arugula tossed with cashews, red onion, charred apples, croutons, prosciutto, and parmigiana reggiano cheese in a champagne vinaigrette	
<b>Broccoli Salad</b>	<b>\$14</b>
florets tossed cold with roasted red pepper and kalamata olives in olive oil lemon and garlic dressing	
<b>Capri Salad</b>	<b>\$15</b>
romaine and iceberg lettuce tossed with tomato and cucumber in our Italian dressing	
<b>Radiator</b>	<b>\$15</b>
radiator pasta tossed with red onion, cucumber, Kalamata olives, cherry tomatoes, artichoke hearts, bell pepper, and our Italian dressing, topped with feta cheese	
<b>Spinachi</b>	<b>\$24</b>
roasted tomato, red onions, jalapeños, grilled shrimp and baby spinach in a cilantro vinaigrette	

### SOUP DE GIORNO

<b>Soup of the Day</b>	<b>Cup \$5 Bowl \$9</b>
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### PASTA DI CASA

<b>Egg Yolk Ravioli</b>	<b>\$24</b>
lemon ricotta cheese and egg yolk stuffed ravioli in a butter sage sauce	
<b>Malfadine</b>	<b>\$22</b>
spinach, tomato, cremini mushroom, pistachios and jumbo shrimp tossed in a pesto ricotta cream sauce	
<b>Black Linguini</b>	<b>\$28</b>
baby octopus, hot salami, and cherry tomato served in a spicy red sauce	
<b>Linguine Carbonara</b>	<b>\$24</b>
guanciale, egg yolk and fresh cracked pepper in a light cream sauce	
<b>Rigatoni Vodka</b>	<b>\$21</b>
handmade rigatoni in our made to order vodka sauce	
<b>8 Finger Bolognese</b>	<b>\$24</b>
handmade cavatelli and sliced sausage in our rich meat sauce	
<b>Pasta Primavera</b>	<b>\$21</b>
handmade gluten-free rotini pasta with roasted zucchini, yellow squash, portabello mushrooms, and cherry tomatoes in a garlic al olio sauce	

<b>Lobster Ravioli</b>	<b>\$28</b>
lobster tail stuffed ravioli served in a brown butter sauce	
<b>Gnocchi Gorgonzola</b>	<b>\$21</b>
potato dumplings tossed in a gorgonzola cheese cream sauce	
<b>Square Noodles Vita Mia</b>	<b>\$23</b>
crumbled sausage tossed in our vodka sauce	
<b>Porcini Sachetti</b>	<b>\$23</b>
porcini mushroom and fresh ricotta cheese filled purses served in a garlic al olio sauce	
<b>Eggplant Parmesan</b>	<b>\$20</b>
breaded, pan fried and baked with mozzarella cheese in a marinara sauce over angel hair	
<b>Risotto Scalloppino</b>	<b>\$25</b>
scallops, asparagus, baby spinach, and roasted tomato in a light white wine cream sauce	

### POLLO

<b>Chicken Bruschetta</b>	<b>\$24</b>
breaded pan fried and topped with bruschetta tomatoes, parmigiana reggiano cheese over angel hair pasta in a lemon butter sauce	
<b>Chicken Forget About It</b>	<b>\$24</b>
lightly breaded, pan fried and topped with a cold mixture of diced tomato, red onion, and black olives in balsamic vinaigrette	
<b>Chicken alla Parma</b>	<b>\$26</b>
breaded chicken topped with burrata cheese in marinara sauce over angel hair pasta	
<b>Chicken Francese</b>	<b>\$24</b>
egg washed chicken sautéed with baby spinach in a lemon butter sauce over angel hair pasta	
<b>Flat Iron Amish Chicken</b>	<b>\$34</b>
deboned grill pressed ½ Amish chicken topped with kalamata olives, red onion, roasted red pepper, garlic and citrus	

### PESCE

<b>Whole Red Snapper</b>	<b>\$42</b>
head on, skin on, whole red snapper grilled in extra virgin olive oil, lemon, garlic and parsley, served with roasted vegetables	
<b>Dover Sole Picatta</b>	<b>\$38</b>
filet of dover sole topped with capers, sun dried tomato, artichoke hearts, and mushrooms in a lemon butter sauce over angel hair pasta	
<b>Salmon Pistacchio</b>	<b>\$28</b>
pistachio encrusted salmon, pan fried with roasted cherry tomatoes on the vine and fingerling potatoes in a white wine garlic sauce	
<b>Whitefish</b>	<b>\$24</b>
Lake Superior whitefish baked over risotto and roasted vegetables in a lemon white wine sauce	

### CARNE

<b>Skirt Steak Velasco</b>	<b>\$34</b>
char grilled skirt steak served with jalapeños and sautéed spinach in a garlic white wine sauce	
<b>Surf and Turf</b>	<b>\$44</b>
two 4oz medallions grilled, served with jumbo shrimp, portabello mushroom, and baby carrots in a red wine port reduction	
<b>Pork Chop</b>	<b>\$32</b>
14oz pork chop grilled with sweet and spicy peppadew peppers served with asparagus in a white wine sauce	
<b>Osso Buco Genovese</b>	<b>\$38</b>
Berkshire pork shank slow cooked served over whipped soft polenta with broccoli and baby carrots	
<b>Bone-In Ribeye Diavolo</b>	<b>\$48</b>
topped with a spicy red sauce, encrusted in baked til golden brown parmigiana reggiano, with angel hair pasta	

### CHILDREN'S CHOICES

<b>Pollo Dita (chicken fingers)</b>	<b>\$16</b>
chicken fingers, buttered noodles and french fries served with a marinara dipping sauce	
<b>Mac di Formaggio (Mac &amp; Cheese)</b>	<b>\$11</b>
elbow pasta in a creamy cheese sauce	
<b>Spaghetti con Meatballs</b>	<b>\$13</b>
spaghetti tossed in marinara sauce with mini meatballs	