
ANTIPASTI

CAPRESE

Fresh buffalo mozzarella, served with tomato, roasted peppers and fresh basil **16**

TONNO

Seared ahi tuna served with mosh salad and honey mustard ginger sauce **18**

TORTA DI GRANCHIO

Jumbo lump crab cake served with whole grain Dijon mustard and pepper oil **16**

POLPO ALLA GRIGLIA 20

Grilled octopus served with sundried tomato oil and pesto over baked potatoes

INSALATA

INSALATA DI VALBELLA

Baby greens served with tomatoes, and onions in a balsamic vinegar and extra virgin olive oil, topped with parmigiano reggiano cheese **12**

INSALATA DI CESARE

Traditional Caesar salad **12**

Served with grilled chicken, shrimp or scallops **24**

CARPACCIO DI MANZO 18

Thinly sliced filet mignon over arugula, topped with shaved parmigiano reggiano cheese

PASTA

All pastas are made fresh on premise

Gluten free and whole wheat option available upon request

PENNE ALLA VODKA

Tomato vodka sauce with fresh basil, scallions and a splash of cream **23**

PAPPARDELLE BOLOGNESE

In a veal ragù sauce topped with burrata cheese **28**

GNOCCHI OSSO BUCCO

With braised baby osso bucco **29**

CAVATELLI ARRABBIATA

Ground sausage and green peas, in a spicy tomato sauce **22**

CAPELLINI PRIMAVERA

Julienne vegetables in a pink sauce **24**

SECONDI

PAILLARDA DI POLLO

Pan seared breast of chicken served with fresh herbs, topped with chopped salad 25

POLLO AL DIAVOLO

Organic chicken breasts served with cherry peppers, Andouille sausage and roasted onions in a cognac garlic sauce 28

POLLO FINO

Strips of chicken and shrimp sautéed with asparagus and mushrooms 28

SCALOPINNE MARSALA

Scaloppini of veal with mushrooms in a marsala wine sauce 30

SCALOPPINE PICCATA

Scaloppini of veal with capers and artichoke hearts, served in a lemon and white wine sauce 30

SCALOPPINE MARTINI

Lightly breaded scaloppini of veal with parmigiano reggiano in a lemon and white wine sauce 30

COSTOLETTA ALLA CAPRICIOSA

Breaded veal chop, pounded thin and topped with arugula, diced tomatoes and onions 42

FILETTO MIGNON

Prime aged Filet Mignon grilled, served with sautéed mushrooms and roasted potatoes 42

COSTOLETTA DI AGNELLO

Two double cut lamb chops served with seasonal vegetables and mashed potatoes 42

PESCE

Domestic and imported, only the best the market has to offer

DOLCI

Our pastry chef will be delighted to serve you his famous European desserts.