

Appetizers

Crab Bisque

Made with shredded crab meat 9

Fried Calamari

Served with a spicy marinara & pesto aioli 12

Prince Edward Island Mussels

Pomodoro, roasted garlic, fresh herbs & white wine 12

Shrimp & Crimini Mushroom Risotto

Topped with shaved parmesan & a drizzle of white truffle oil 14

Edgewater Crab Cakes

Made with lump crab meat. Served with a roasted red pepper tarter sauce 14

*Pan Seared Yellowfin Tuna

Sesame seared sushi grade tuna served rare & drizzled with a spicy sriracha aioli 15

Fregola with Broccoli Rabe & Shiitaki Mushroom

Pasta from Sardinia (similar to couscous), topped with shaved ricotta salada 12

Pistachio Gnocchi

Potato gnocchi tossed with sun-dried tomatoes & crushed pistachios in a pesto cream sauce 12

Tuscan Panini

Grill pressed focaccia wedges stuffed with salami, pepperoni, roasted red pepper, pitted olives, fontina cheese & balsamic vinaigrette 10

Tomato & Goat Cheese Bruschetta

Crisp focaccia wedges topped with diced tomato, red onion & goat cheese (for 2-3 people) 11

Sliced Beets & Fresh Mozzarella

Topped with toasted slivered almonds, and a drizzle of balsamic dressing 11

Fried Ravioli

Fried cheese ravioli served over fresh mozzarella & marinara sauce 11

Salads

Garden Salad (\$2 when ordered with an entrée)

Romaine lettuce topped with grape tomatoes, olives, cucumber, carrot & red onion 6

Caesar Salad

Crisp romaine, parmesan & focaccia croutons (with grilled chicken or fried calamari add 5) 9

Gorgonzola Salad

Mesclun, romaine, roasted pepper, shiitaki mushroom, tomato, onion, gorgonzola & balsamic vinaigrette (with grilled shrimp or grilled chicken add 5) 10

Sliced Pear Salad

Tossed with red grapes, toasted slivered almonds, gorgonzola cheese & white balsamic vinaigrette. 11

Chopped Antipasto Salad

Romaine, olives, capers, roasted red peppers, salami, provolone, onion & balsamic vinaigrette 11

Duck & Arugula Salad

Sliced duck breast, sun dried cherries, pistachio, goat cheese & white balsamic vinaigrette 15

Entrées

Shrimp Oreganata & Risotto

Broiled with oreganata seasonings & scampi sauce, served over fresh tomato risotto 24

Parmesan & Rosemary Crusted Cod

Served over braised white beans tossed with whole roasted garlic & broccoli rabe 24

Roasted Salmon

Drizzled with a balsamic reduction & served with a mediterranean chickpea salad 25

Seafood Stuffed Flounder

Shrimp, scallop & crab stuffing, topped with a pink roasted garlic pomodoro sauce. Served with roasted seasonal vegetable 26

Chicken Parmigiana

Fried cutlet topped with marinara & mozzarella. Served with pasta 23

Grilled Herb Crusted Chicken

Herb seasoned cutlets topped with diced tomato, red onion & feta cheese. Served with sliced beets 23

Chicken Florentine

Sautéed with shiitaki mushroom & marsala. Topped with roasted red pepper & fontina. Served with spinach 25

Eggplant Rollatini

Stuffed with ricotta & spinach, topped with marinara & mozzarella. Served with pasta 22

Veal Milanese

Breaded cutlets topped with baby arugula, diced tomato, red onion & shaved ricotta salata 27

Veal Saltimboca

Topped with prosciutto & mozzarella in a marsala & fresh sage sauce. Served with spinach 28

***Grilled Filet Mignon Au Poivre**

Crushed peppercorn & brandy sauce, topped with rosemary & gorgonzola. Served with roasted potatoes & roasted seasonal vegetable 32

***Prime New York Strip Steak**

Dry rubbed USDA prime cut, topped with a white truffle oil & porcini butter. Served with french fries 33

***Filet Mignon & Shrimp**

Grilled filet mignon topped with a crimini mushroom sauce & shrimp oreganata over spinach. Served with roasted potatoes 38

**(This item is cooked to order) Consuming under cooked seafood or meats can increase your risk for food born illness, especially if you have certain medical conditions.*

Pizza

Thin crust or regular crust. Pizza dough made fresh on premises. 10" individual size pizza

Palermo Pizza

Sausage, broccoli rabe, roasted garlic, roasted red pepper, pignoli nuts, pesto, mozzarella, toasted bread crumbs & shaved ricotta salata 16

Sliced Pear & Gorgonzola Pizza

Sliced pears, mozzarella, gorgonzola, walnuts & thyme. Drizzled with a balsamic reduction 16

Roasted Duck Pizza

Fontina cheese, sun-dried tomato, red onion, crimini mushroom, goat cheese & drizzled with a balsamic & pomegranate reduction 19

Rosemary Chicken Pizza

Grilled herb chicken, rosemary, spinach, roasted peppers, toasted bread crumbs, pesto & mozzarella 16

Gamberetti Pizza

Shrimp, sun-dried tomato, prosciutto, onion, mozzarella, goat cheese, mushroom & marsala sauce 17

Eggplant Pizza

Eggplant, fresh pomodoro, basil, ricotta & mozzarella 15

Tomato & Basil Pizza

Fresh mozzarella, tomato & fresh basil 14

Pepperoni Pizza

Cheese pizza topped with pepperoni 14

Cheese Pizza

Traditional cheese pizza 13

Custom Pizza

Cheese pizza with up to three toppings: Sausage, chicken, pepperoni, chicken meatballs, prosciutto, ricotta, onion, roasted peppers, olives, anchovies, eggplant, gorgonzola, mushroom, garlic, sun-dried tomato, broccoli rabe, spinach & goat cheese (pesto may be substituted for tomato sauce) 16

Focaccia

Grill pressed sandwiches made on homemade focaccia bread

Caprese Focaccia

Fresh mozzarella, prosciutto, sliced tomato, fresh basil & balsamic vinaigrette 12

Chicken & Mushroom Focaccia

Grilled herb chicken, rosemary, mushroom, roasted pepper, fontina cheese & balsamic vinaigrette 13

Sliced Steak Focaccia

Thinly sliced steak, crimini mushroom, onion, mozzarella & pesto aioli 15

Chicken & Arugula Focaccia

Fried chicken cutlet, baby arugula, diced tomato, red onion, fresh mozzarella & pesto aioli 13

Pasta

Shrimp Fra Diavolo

Spicy marinara & jumbo shrimp over linguinette 24

Frutti Di Mare

Shrimp, calamari, chopped clams & mussels, in marinara sauce over linguinette 28

Penne Alla Mimo

Prosciutto & mushrooms in a marsala meat sauce with a touch of cream 20

Linguinette Clam Sauce

Fresh chopped clams, crushed red pepper, roasted garlic & extra virgin olive oil 24

Whole Wheat Penne Pomodoro

Tossed with eggplant, fresh mozzarella & basil in a fresh pomodoro sauce 20

Fregola Pescatore

Fregola pasta tossed with shrimp and chopped clams in a fresh pomodoro white wine & garlic broth with a touch of pesto 26

Orecchiette Broccoli Rabe & Sausage

Tossed with sun-dried tomato, extra virgin olive oil, roasted garlic & topped with shaved parmesan 21

Lobster Pasta

Orecchiette pasta, lobster meat, shiitaki mushroom & roasted grape tomatoes in a sauce made with sherry, marscapone and a touch of cream 30

Whole Wheat Penne Rapini

Tossed with chicken meatballs, broccoli rabe, shiitaki mushroom, crushed red pepper, roasted garlic & extra virgin olive oil 22

Penne con Polpetta

Tossed with chicken meatballs, mushroom, sun-dried tomato & peas in a marsala cream sauce. Topped with crumbled gorgonzola 20

Pasta al Forno

Baked orecchiette pasta tossed with ricotta, peas & meat sauce. Topped with melted mozzarella 20

Gnocchi Bolognese

Tossed with a fresh made meat sauce & topped with shaved parmesan 22

Cheese Ravioli

Topped with marinara & grated cheese 16

Gluten Free Fussilli

Gluten free fussilli is available for any pasta dish for an additional \$3

*Side Orders: Roasted Seasonal Vegetable 5 Spinach 6 pasta 5 Risotto 6 Roasted Potatoes 5 Broccoli Rabe 6
French Fries 5*

All entrées are prepared to order. Therefore they are always fresh. Please allow 20 to 30 minutes to prepare. 18% gratuity added to parties of 10 or more