

## Antipasti/ Appetizer

### Crab and Mango

Nest of Potatoes filled with an Avocado Puree, Crabmeat and freshly sliced Mango- 13

### Traditional Italian Eggplant Parmigiana

Fried Eggplant with Tomato Sauce, Fresh Bufalo Mozzarella and Fresh Basil- 12

### Millefoglie

Fresh Imported Burrata with Slow Cooked Tomato Steak and Finished with Imported Fresh San Daniele Prosciutto.- 14

### Bufalo Caprese

Tomato Steak with Bufalo Mozzarella Topped with a Homemade Balsamic Reduction.-13

### Sautéed Clams

Imported Cockle Clams with a Garlic and Lemon White Wine Sauce.-12

### Impepata Di'Cozze

Sautéed Mussels in a Garlic White Wine with Cracked Black Pepper or Tomato Sauce-10

### Fried Calamari and Shrimp

In a Homemade Beer Batter- 14

## Soups

### Stracciatella Soup

Egg Broth, Parmesan Cheese, Spinach, and a Touch of Tomato- 5

### Italian Vegetable Soup

Made with Seasonal Vegetables- 6

### Soup of the Day

Chef's Choice- 6

## Salads

### Mediterranean Salad

Romaine, Shrimp, Crabmeat and Fresh Oysters in an Extra Virgin Olive Oil Vinaigrette-10

### La Cena Salad

Fresh Spinach, Onions and Pine Nuts Topped in a Homemade Balsamic Reduction- 8

### Wedge Salad

Iceberg Wedge with Crispy Bacon, Fried Leeks and Dried Cranberries in a Homemade Poppy Seed Dressing- 9

### Beet and Kale Salad

Baby Tuscan Kale, Roasted Beets, and Chevre Cheese- 9

### House Salad

Spring Mix, Cherry Tomatoes, Red Onions and Julienned Carrots in Homemade Cherry Vinaigrette- 8

### Caesar Salad

Romaine Hearts with Homemade Croutons and Shredded Parmesan in a Homemade Caesar Dressing- 7

## Pasta

### Homemade Gnocchi

Choice of: Gorgonzola Cheese- 16, Bolognese- 14, Tomato-12, or Mussels and Clams in a Cherry Tomato Sauce- 18

### Risotto

Choice of: Asparagus and Artichoke- 18, Porcini Mushroom- 18 or Pescatora Sauce- 24

### Bucatini Amatriciana

Homemade Pancetta, Tomatoes, Pecorino Cheese and Italian Chilies- 15

### Rigatoni Alla Vodka

Vodka Tomato Sauce, Prosciutto and Cream- 14

### Paccheri Alla Calabrese

Spicy Tomato Sauce with Shaved Semi Sweet Pecorino Cheese- 13

**Linguine Alla Pescatora**

Shrimp Calamari Rings and Tentacles with Mussels, Clams and a 3 oz. Lobster Tail in a White or Red Sauce- 24

**Agnolotti**

Spinach and Ricotta in a Brown Butter and Crispy Sage- 14

**Papperdelle**

With Seasonal Mixed Vegetables- 14

**Pollo**

**Chicken Alla Casalinga**

10 oz. Chicken Breast Stuffed with Asparagus and Fontina Cheese in a Chicken Demi Glaze- 16

**Chicken Alla Parmigiana**

10 oz. Chicken Cutlet topped with Tomato Sauce, Pepperoni and Fresh Mozzarella-14

**Chicken Milanese**

10 oz. Chicken Cutlet, Arugula, Shaved Parmigiano Cheese and Cherry Tomatoes- 14

**Veal**

**Veal Parmigiana- 17**

**Veal Limone**

Lemon, Butter and Fresh Shallots- 17

**Veal Saltimbocca**

Prosciutto, Fresh Sage and White Wine- 18

**Veal Marie**

Veal Paillard over Fresh Arugula and Cherry Tomatoes Drizzled with Fresh Lemon- 16

**Veal Filet**

8 oz. Veal Filet in a Green Peppercorn Brandy Sauce- 28

**Veal Chop**

14 oz. with a Sauce of Your Choice- 26

**Beef/ Lamb**

**Filet Mignon- 30**

10 oz. with Sauce of Your Choice

**Steak and Fries**

14 oz. New York Strip Steak and Homemade Steak Fries- 25

**Bone-In Ribeye**

22 oz. with Sauce of Your Choice-35

**Rack of Lamb or Lamb Chops**

Domestic North Carolina Lamb- 32

**Pesce**

**Surf and Turf**

10 oz. Filet Mignon and a Broiled One Half Pound Lobster Tail- 40

**Filet of Salmon**

Encrusted in Bread Crumbs and Fresh Seasonal Aromatic Herbs- 22

**Zuppa Di Pesce**

Clams, Mussels, Calamari, Lobster Tail and Shrimp in a Fra Diavlo Sauce-25

**Mixed Grilled Seafood**

Salmon, Calamari and Scallops- 28

**Grilled Dover Sole or Francese Style**

Lemon Butter and Capers- 30

**Additional Sides**

**Asparagus-6**

**Broccoli Rabe-7**

**Spinach-5**

**Crab Meat-7**

**Shrimp-6**

**Scallops-7**

**Chicken-4**

**Pasta-5**

**Buon Appetito!**

Consumer Advisory: Consumption of uncooked meat, poultry, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.