

Appetizers

*Classic Bruschetta 8*

*A Grilled baguette topped with fresh garlic, diced tomato and Basil, with balsamic vinegar and rana cheese*

*Crispy Calamari 9*

*Tender rings of lightly breaded calamari, served with Marinara sauce and fresh lemon*

*Carciofi Fritti 8*

*Fried artichokes served with marinara sauce and garlic aioli dip*

*Mussels Marco 12*

*Steamed PEI Mussels with crumbled Italian sausage, spinach, & shaved fennel over cappellini, served in a Pernod Sauce*

*Rollatini di Melanzana 10*

*Thin sliced eggplant, lightly battered, rolled and stuffed with a sweet cream herbed ricotta cheese, and topped with basil pesto*

*Funghi e Salsiccia (Stuffed Mushrooms) 10*

*Fresh mushrooms stuffed with hot and sweet sausage, parmesan cheese, and bread crumbs, served with an Asiago cheese sauce*

*Short Ribs 10*

*Fall off the bone beef short ribs slowly braised in natural juices, served in a red wine demi*

*Clams Casino 9*

*Baked top neck clams with bacon, onions, & bell peppers*

Zuppa

*Onion Soup Bellagio 9*

*Slow roasted sweet onions, in a rich beef broth, baked with a garlic crostini and sharp Provolone cheese*

*Pomodoro Florentine 7*

*Cream of tomato soup with Italian cheeses and basil, finished with fresh Ricotta & semolina croutons*

Insalada

*Classic Caesar 8*

*Crisp hearts of romaine lettuce, tossed in our signature garlic and lemon dressing, with buttery croutons, and lightly sprinkled with parmesan cheese, topped with a white anchovy*

*Gamberi alla salsa verde (Grilled Shrimp Salad) 12*

*Grilled Jumbo Shrimp over a plum tomato Carpaccio, with Italian parsley, anchovies, extra virgin olive oil, with an herbed Vinaigrette*

*Insalada Bella 8*

*Mixed baby field greens, with seedless cucumber and grape tomatoes, tossed in a creamy white balsamic dressing, topped with ricotta salada and grassini bread sticks*

*PLT 10*

*Romaine lettuce, crispy pancetta, fresh diced tomato, in a red wine Gorgonzola cheese vinaigrette*

*Pear & Gorgonzola Salad 9*

*Fresh field greens, Bose pear, pomegranates and candied pecans, tossed in a walnut cider vinaigrette dressing, finished with Gorgonzola cheese*

Pasta

*Pollo Tori 23*

*Roasted chicken breast in a gorgonzola cream sauce with pancetta and mushrooms served over penne*

*La Bologna 23*

*Our Bolognese sauce with a touch of cream, shaved Parmigiano Reggiano over penne*

Pesce

*Mediterranean Salmon 24*

*Grilled salmon Served over wilted spinach in a lemon pesto cream sauce*

*Bronzino 27*

*Wild caught Bronzino filet, roasted with an extra virgin olive oil lemon herb dressing*

*Seafood Pescatore 32*

*Mussels, minced clams, shrimp, and scallops, served over Linguini, in your choice of Red sauce, Fra Diavolo or a white wine garlic sauce*

*Baked Stuffed Shrimp 26*

*Jumbo shrimp broiled and stuffed with a homemade lump crab stuffing, finished with a white wine caper sauce*

*Tortini di Granchi (Crabcakes) 25*

*Chef marks Famous crab cake serve with twin sauces*

Pollo

*Pecan Chicken 21*

*Tender breast of chicken rolled in crushed pecans, and sautéed in extra virgin olive oil & garlic, finished with a fire roasted pepper cream sauce*

*Chicken Marsala 19*

*Boneless breast of chicken lightly floured and sautéed, served in a mushroom Marsala wine sauce*

*Chicken Cacciatore 19*

*Boneless chicken breast with sautéed mushrooms, garlic & peppers, in a white wine and pomodoro sauce*

Beef-Veal-Pork

*Filetto 32*

*Grilled center cut of filet mignon, served on top of an onion marmalade crostini with a Barbaresco demi-glace*

*Roasted Rack of Baby Lamb 35*

*New Zealand lamb seasoned with rosemary and scallions, and served with crispy fried onions*

*Bistecca con Gamberelli 32*

*Steak and shrimp with pistachio, and Feta cheese, finished with a pancetta balsamic glaze*

Vitello

*Veal Parmatori 22*

*Tender veal cutlet, lightly breaded and fried to a golden brown, topped with age provolone, and finished with a toasted pomodoro sauce*

*Mediterranean Pork loin 25*

*Marinated and grilled pork loin topped with Garlic, Rosemary, & spinach served over Mediterranean cous cous in a Chianti Wine Reduction*

*Parties of 6 or more are subject to a 20% service charge.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*