



TUSCAN & REGIONAL ITALIAN CLASSICS

Shrimp Scampi ... 10

roasted garlic, white wine, compound lemon butter, fresh thyme

Beef Tenderloin Carpaccio ... 12*

parmesan tuile, arugula, Flor de Sal, extra virgin olive oil

Heirloom Tomato Bruschetta ... 9

fresh mozzarella, basil chiffonade, aged balsamic

Crispy Calamari with Banana Peppers ... 10

with lemon caper beurre blanc

Baby Spinach and Artichoke Dip ... 9

melted goat cheese, roasted artichokes, sautéed spinach, toasted lavash

Mediterranean Mussels ... 10

asiago croutons, basil aioli, white wine broth

Focaccia Crusted Fried Mozzarella ... 8

with roasted tomato marinara

Chilled Seafood Salad ... 12

marinated and sautéed shrimp, scallops, calamari, bibb lettuce

Hearts of Romaine Caesar ... 7

hearts of romaine with herbed croutons and shaved aged parmesan reggiano

White Bean, Sausage & Spinach Soup ... 7

Porterhouse Bistecca ... 33*

14oz, mesquite grilled & sliced topped with lemon and olive oil, broccoli raab, white cheddar risotto

Veal Marsala ... 26

veal cutlet, trio of wild mushrooms, fresh angel hair pasta, marsala sauce

Shrimp & Sausage Fettuccini... 24

Mayport shrimp & sweet Italian sausage, house made pasta, stewed red peppers and onions, spinach, shaved reggiano

Chicken Milanese ... 23

seasoned panko crust, arugula salad, marscapone whipped potato

Eggplant Parmagiana ... 19

baked with fresh mozzarella, roasted tomato marinara, shaved parmesan, broccoli raab

Gnocchi Carbonera ... 18

house made potato gnocchi, English peas, Hobbs bacon, onion & roasted red pepper, parmesan cream sauce

Margarita Pizza ... 13

basil pesto, fresh mozzarella, sliced heirloom tomato, finished with goat cheese and fresh basil