



STARTER & SIDES

ANTIPASTO

Vibrant Selection Of Italian Classics: Prosciutto, Salami, And Capicola, Paired With Marinated Olives, Roasted Peppers, and Fresh Mozzarella. Served with Artisan Cheeses, Sun-Dried Tomatoes, And Crispy Crostinis - Tray Serves 8-10

MINI MEATBALLS

Vibrant Selection Of Italian Classics: Prosciutto, Salami, And Capicola, Paired With Marinated Olives, Roasted Peppers, and Fresh Mozzarella. Served with Artisan Cheeses, Sun-Dried Tomatoes, And Crispy Crostinis - Tray Serves 8-10

RAVIOLI

Your Choice Of Mushroom, Butternut Squash, 4 Cheese, Spinach, Crab, Or Lobster Ravioli Tossed In Your Choice Of Decadent Tomato Sauce, Creamy Alfredo Sauce, Or Fresh Made Pesto - Pan Serves 8-10

BRUSCHETTA

Crispy Toasted Baguette Slices Topped with a Vibrant Mix Of Vine-Ripened Tomatoes, Fresh Basil, Garlic, and a Drizzle Of Extra Virgin Olive Oil. Finished with a Touch of Balsamic Glaze for the Perfect Balance of Sweet and Savory - Pan Serves 8-10

STUFFED MUSHROOMS

Savory Mushroom Caps Generously Filled With A Blend Of Garlic, Herbs, And Cream Cheese, Mixed With Seasoned Breadcrumbs And Topped With Melted Parmesan. Baked To Golden Perfection, Offering A Delicious Burst Of Flavor In Every Bite - Pan Serves 8-10

GARLICKY ROASTED BROCCOLI

Tender broccoli florets roasted to perfection with a generous drizzle of olive oil, infused with roasted garlic and a hint of lemon zest. Finished with a sprinkle of sea salt and cracked black pepper for a flavorful and healthy side dish - pan serves 8-10

GRILLED ASPARAGUS

Vibrant asparagus spears lightly tossed in olive oil and seasoned with sea salt and cracked black pepper, grilled to perfection for a smoky flavor. Finished with a squeeze of lemon and a sprinkle of fresh parmesan, this dish offers a delightful crunch and a burst of freshness with every bite. A perfect accompaniment to any meal - pan serves 8-10

BRUSSEL SPROUT, CORN, AND ENGLISH PEA SUCCOTASH

A delightful medley of roasted Brussels sprouts, sweet corn, and tender English peas, sautéed with shallots and fresh herbs. This vibrant dish creates a perfect balance of earthy and sweet flavors - pan serves 8-10

CREAMY, GARLIC MASHED POTATOES

Smooth Mashed Potatoes Whipped With Roasted Garlic And Blended With Creamy Butter And Rich Heavy Cream. Finished With A Sprinkle Of Fresh Chives And A Hint Of Sea Salt, This Classic Side Dish Is The Perfect Accompaniment To Any Entrée, Offering A Comforting And Flavorful Experience In Every Spoonful - Pan Serves 8-10

GARLIC BREAD

Warm, crusty bread baked to golden perfection, brushed with a generous blend of melted butter, roasted garlic, and fresh parsley. Lightly toasted for a satisfying crunch and finished with a sprinkle of parmesan cheese. Perfectly fragrant and delicious, served with homemade tomato sauce on the side - pan serves 8-10

DICED FRUIT PLATTER

A Delightful Medley Of Roasted Brussels Sprouts, Sweet Corn, And Tender English Peas, Sautéed With Shallots And Fresh Herbs. This Vibrant Dish Creates A Perfect Balance Of Earthy And Sweet Flavors - Pan Serves 8-10

SHRIMP COCKTAIL

Chilled Jumbo Shrimp, Perfectly Cooked And Served With A Zesty Homemade Cocktail Sauce, Bursting With The Tang Of Fresh Horseradish, Lemon, And A Touch Of Spice. Garnished With A Slice Of Lemon And Fresh Herbs - Pan Serves 8-10



SALADS

CAESAR SALAD

crispy romaine tossed with croutons and parmesan cheese served with caesar dressing on the side - small serves 8-10, medium serves 13-15, large serves 18-20

GREEK SALAD

salad greens and veggies, feta cheese crumbles and kalamata olives served with homemade balsamic vinaigrette on the side small serves 8-10, medium serves 13-15, large serves 18-20

ITALIAN GARDEN SALAD

salad greens, tomatoes, cucumbers, and bell peppers served with homemade Italian vinaigrette on the side small serves 8-10, medium serves 13-15, large serves 18-20

CAPRESE SALAD

fresh basil, grape tomatoes, and mozzarella ovalini tossed together in a homemade balsamic dressing - small serves 8-10, medium serves 13-15, large serves 18-20

PASTA SALAD

tri-color rotini pasta, tomatoes, carrots, peppers, and feta cheese tossed in a homemade dressing - small serves 8-10, medium serves 13-15, large serves 18-20

PASTA FOR ALL

SPAGHETTI AND MEATBALLS

Classic spaghetti topped with tender, handcrafted beef meatballs, simmered in a rich, slow-cooked tomato marinara sauce. Finished with a sprinkle of parmesan and fresh basil for an authentic Italian experience. Comforting, flavorful, classic - pan serves 8-10

SHRIMP COCKTAIL

Juicy grilled chicken served over tender fettuccine, coated in a velvety Alfredo sauce made with cream, butter, and parmesan. Garnished with fresh parsley and a hint of cracked black pepper, this dish offers a perfect balance of creamy richness and savory flavors - pan serves 8-10

CHICKEN, PENNE, PESTO

Grilled chicken breast tossed with perfectly al dente penne pasta, coated in a fresh basil pesto sauce made with pine nuts, parmesan, and extra virgin olive oil. Refreshing and aromatic! - pan serves 8-10

PENNE A LA VODKA

Al dente penne pasta tossed in a creamy vodka-infused tomato sauce with a touch of cream.. Finished with parmesan and fresh basil, this decadent dish offers a perfect balance of richness and tangy flavor. - pan serves 8-10

PASTA AL FORNO

BEEF LASAGNA

Layers of tender, hand-ground beef simmered in a rich marinara sauce, nestled between sheets of perfectly cooked pasta. Topped with a creamy blend of ricotta, mozzarella, and parmesan, then baked to golden perfection. pan serves 9

BAKED ZITI RIGATONI

Hearty rigatoni pasta baked in a rich tomato marinara sauce, layered with creamy ricotta, mozzarella, and parmesan. Topped with a golden, bubbly cheese crust and infused with Italian herbs - pan serves 8-10

VEGETABLE LASAGNA

Layers of tender pasta interspersed with a medley of seasonal vegetables, including spinach, zucchini, bell peppers, and mushrooms, all enveloped in a rich marinara sauce. Finished with a creamy ricotta and mozzarella cheese blend - pan serves 9

FROM LAND TO SEA

FILET MIGNON WITH CREAMY MUSHROOM MARSALA

Tender, perfectly seared filet mignon topped with a luscious creamy mushroom Marsala sauce. This rich sauce features sautéed mushrooms, shallots, and a splash of Marsala wine, creating a delightful balance of savory and earthy flavors - pan serves 8-10

OVEN ROASTED, LEMON HERBACEOUS CHICKEN LEG QUARTERS

Juicy chicken leg quarters marinated in a fragrant blend of fresh herbs, zesty lemon juice, and garlic, then oven-roasted to golden perfection. Each piece boasts a crispy skin and tender, succulent meat infused with vibrant flavors - pan serves 10

LEMON BUTTER SALMON

Pan-seared salmon filet drizzled with a zesty lemon butter sauce. Served atop a bed of vibrant sautéed spinach, lightly seasoned with garlic and a touch of olive oil - pan serves 8-10

JUMBO LUMP CRAB CAKES

Juicy grilled chicken served over tender fettuccine, coated in a velvety Alfredo sauce made with cream, butter, and parmesan. Garnished with fresh parsley and a hint of cracked black pepper, this dish offers a perfect balance of creamy richness and savory flavors - pan serves 8-10

ENTREES

CHICKEN PARMIGIANA

Juicy, tender chicken breast coated in a crispy Parmesan and herb crust, baked to golden perfection and topped with a rich marinara sauce. Finished with a generous layer of melted mozzarella cheese atop a bed of spaghetti and robust tomato sauce - pan serves 8-10

CHICKEN MARSALA

Pan-seared chicken breasts simmered in a rich Marsala wine sauce, complemented by sautéed mushrooms and shallots. The savory sauce is infused with a touch of garlic and fresh herbs, creating a delightful balance of flavors - pan serves 8-10

CHICKEN PICCATA

Pan-seared chicken breasts finished in a tangy lemon-caper sauce, creating a delightful balance of savory and zesty flavors. This classic Italian dish features a light and buttery sauce, enhanced with fresh parsley and a hint of white wine - pan serves 8-10

EGGPLANT PARMIGIANA

Fresh sliced eggplant coated in a crispy Parmesan and herb crust, baked to golden perfection and topped with a rich marinara sauce. Finished with a generous layer of melted mozzarella cheese atop a bed of spaghetti and robust tomato sauce - pan serves 8-10

CHICKEN FRANCESE

Tender chicken breasts lightly coated in a Parmesan and herb crust, baked to a golden brown and finished in a luscious lemon-butter sauce garnished with fresh Italian parsley - pan serves 8-10

SHRIMP SCAMPI

Succulent shrimp sautéed to perfection in a rich garlic butter sauce, infused with a splash of white wine and a hint of lemon zest tossed with perfectly al dente linguini - pan serves 8-10

SAUSAGE SICILIAN

Authentic Italian sausage, pan-seared to perfection, then simmered with bell peppers, onions, and a robust marinara sauce - pan serves 8-10

SANDWICHES

CLASSIC ITALIAN

A delicious combination of savory genoa salami, capicola, and ham layered on a fresh hoagie roll. Topped with crisp lettuce, ripe tomatoes, red onions, and banana peppers, all drizzled with a zesty Italian dressing - minimum 4 per order

CHICKEN PARM SUB

Crispy breaded chicken cutlet, smothered in rich marinara sauce and topped with melted mozzarella cheese, all nestled in a soft, toasted sub roll - minimum 4 per order

CAPRESE

fresh basil, mozzarella, and tomato on a fresh baked sub roll topped with a homemade balsamic dressing - pan serves 8-10

3-FOOT ITALIAN SUB

A giant, shareable delight featuring layers of savory genoa salami, capicola, and ham, piled high on a freshly baked hoagie roll. Each foot is adorned with crisp lettuce, juicy tomatoes, red onions, and zesty pepperoncini, drizzled with a tangy Italian dressing. Finished with provolone cheese and a sprinkle of oregano, this colossal sub is perfect for parties, gatherings, or any occasion that calls for a delicious feast. Slice it up and let the flavors of Italy bring everyone together! - serves 8-10

EGGPLANT PARM SUB

Layers of crispy, breaded eggplant slices, generously topped with marinara sauce and melted mozzarella cheese, all tucked inside a freshly toasted sub roll - minimum 4 per order

DESSERTS

TIRAMISU

A classic Italian dessert featuring layers of delicate ladyfingers soaked in rich espresso and coffee liqueur, layered with a velvety mascarpone cream. Topped with a dusting of cocoa powder and chocolate shavings, this indulgent treat offers a perfect balance of sweetness and coffee flavor - serves 9

LEMON POUND CAKE

A moist and buttery pound cake, crafted from scratch using the finest ingredients and zesty lemon juice for a bright, refreshing flavor. Each slice features a tender crumb and a hint of citrus, perfectly complemented by a light lemon glaze that adds a touch of sweetness - serves 10

CANNOLIS

Crispy, shell-shaped pastry shells filled with a luscious blend of sweetened ricotta cheese, flavored with delectable vanilla. Each cannoli is finished with a sprinkle of mini chocolate chips and a dusting of powdered sugar, offering a delightful crunch and creamy sweetness in every bite - serves 8-10

ASSORTED COOKIE AND CHOCOLATE BROWNIE PLATTER

fresh baked assorted chocolate chip, oatmeal raisin, and sugar cookies cut and half and placed on a platter top with fresh baked, quartered chocolate brownies - serves 8-10