



APPETIZERS

CARPACCIO DI SALMONE

Thin slice smoked salmon with capers, chopped onions, drizzled with lemon vinaigrette. **\$219**

DIP DI CARCIOFI

Sauteed Spinach and artichokes in a cream sauce topped with crispy parmesan cheese served with homemade slice & toasted bread. **\$199**

BRUSCHETTA DI SALMON

homemade slice & toasted bread, with sliced smoked salmon, arugla cherry tomatoes drizzled with olive oil. **\$199**

TABLA DE QUESOS

Selection of cheeses with truffle honey, meets sweet roasted red peppers and kalamata black olives. **\$259**

BUFFALO WINGS (10)

Our chicken wings with buffalo wing sauce, served with ranch dressing. **\$149**

MUSSELS

Mussels in the shell sauteed in marinara sauce. **\$199**

FRITURA DI CALAMARI

Tender calamari breaded and Deep-fried Golden Brown, served with tomato sauce. **\$209**

STUFFED MUSHROOMS

Delicious mushrooms stuffed with a mixture of crab meat and sweet roasted red peppers. In a white wine herbs sauce. **\$209**

BRUSCHETTA

Diced Roma tomatoes, fresh chopped basil, extra virgin olive oil, and garlic served with homemade slice & toasted bread. **\$149**

PAN DE AJO

Toasted bread with homemade garlic butter. **\$99**
(With melted mozzarella cheese \$109)

CHAMPIÑONES AL SARTEN

Mushrooms, garlic, white wine, chile guidilla, and olive oil. **\$199**

SOUP & SALAD

CIOPPINO

Shrimp, mussels, baby clams in shell, calamari light tomato sauce, and fish broth. **\$229**

CREMA DE HONGOS

Fresh mushrooms in a creamy parmesan cheese sauce and toasted sesame. **\$139**

PRIMAVERILE

Mix lettuce, mushrooms, cherry tomatoes, sweet roasted, red peppers, kalamata olives, capers, and artichokes with homemade lemon vinaigrette. **\$139**

CAPRESSE

Fresh mozzarella, tomatoes and basil, drizzled with extra virgin olive oil and balsamic vinegar. **\$129**

DI MANZANA

Apple, lettuce, strawberry, nuts, cherry tomatoes, and goat cheese with raspberry vinaigrette. **\$169**

MINISTRONE

A Savory mixture of tomato and chicken broth with vegetables, cannellini beans and pasta. **\$109**

MEDITERRANEA

Mix lettuce, red onions, cherry tomatoes, kalamata olives, feta cheese, and with creamy Italian dressing. **\$125**

CESAR

Romaine Lettuce, parmesan cheese, croutons, and Caesar dressing. **\$119**

ENSALADA DE BETABEL ROSTIZADO

Roasted beets, goat cheese, argula, caramelized nuts orange supreme, and greek yogurt. **\$169**

RIB EYE & CHICKEN

RIB EYE ALLA MARSALA

12 Oz Rib eye steak grilled topped with mushrooms in marsala wine sauce served with pasta. **\$679**

CHICKEN MARSALA

Sauteed seasoned chicken breast with mushrooms in a savory Marsala wine sauce served with spaghetti. **\$249**

CHICKEN ALLA PARMIGIANA

Tender breaded chicken breast fried Golden Brown, topped with tomato sauce, and mozzarella cheese then baked and served with pasta. **\$229**

COSTATA ALLA GRIGLIA

12 Oz Rib eye steak grilled served with grilled vegetables and rosemary potatoes. **\$659**

CHICKEN AL LIMONE

Tender Chicken breast sauteed with capers, White wine and lemon sauce served over pasta. **\$239**

CHICKEN SALTIMBOCA

Tender Chicken breast, pancetta (Italian bacon) sauteed with garlic, mushrooms, spinach flamed with brandy in a creamy parmesan cheese sauce served over pasta. **\$289**



SEAFOOD

SALMONE ALLA PICATA

Salmon fillet sauteed with cappers and fresh garlic finished in a reduction of lemon white wine sauce served over pasta. **\$319**

SALMONE ALLÁ GRIGLIA

Grilled salmon fillet, marinated with Italian herbs, lemon juice, and olive oil served with rosemary potatoes and grilled vegetables. **\$309**

GAMBERI AL LIMONE

Sauteed shrimp with freshly chopped garlic finished in a reduction of lemon, white wine sauce, and served over linguine pasta. **\$299**

TONNO ALLA GRIGLIA

Grilled medallion of tuna served with your choice of spring salad or sauteed vegetables. **\$279**

SHRIMP FRA DIAVOLO

Shrimp sauteed with fresh garlic, onions and White wine and our special spicy tomato sauce served over pasta. **\$299**

FRUTTI DI MARE

Linguine Pasta with baby clams, shrimp, mussels, and calamari in a fresh tomato sauce. **\$349**

SHRIMP AL AGLIO

Sauteed shrimp tossed with garlic, olive oil, and spaghetti. Choice of spicy or mild. **\$299**

TONNO ALLA CAVOUR

Medallion of tuna sauteed with crushed peppercorns, cognac and cream sauce served with steamed vegetables. **\$279**

CUCINA CLASSICA

PENNE ALLA ARRABIATA

Penne pasta tossed on homemade spicy tomato sauce. **\$189** Add grill pollo. \$69 / Add Shrimp. \$119

SPAGUETTI CARBONARA

Pancetta (Italian bacon) egg and creamy parmesan cheese sauce. **\$209**

SPAGUETTI WITH MEATBALLS

Spaghetti served with homemade meatballs and tomato sauce. **\$189**

PASTA ALLA TOSCANA

Tender Grilled chicken breast tossed with fresh chopped garlic Spinach, mushrooms, and olive oil tossed with fettuccine pasta. **\$219**

LINGUINE ALLA PUTTANESCA CON CALAMARE

Linguine Pasta with anchovies, capers, basil, and calamari in a fresh tomato sauce. **\$219**

FETTUCCINE AL VODKA

Diced salmon flamed with vodka in a creamy pink sauce with fettuccine and nuts. **\$205**

FETTUCCINE ALFREDO

Fettuccine pasta tossed in a creamy parmesan cheese sauce. **\$189**
Add grill pollo. \$69 / Add Shrimp. \$119

RAVIOLI ALLA PANNA

Cheese ravioli tossed in a creamy parmesan cheese sauce, with prosciutto and mushrooms. **\$209**

BAKED PASTA

MANICOTTI CON POLLO

Rolls of pasta stuffed with chicken and a blend of Italian cheeses, baked and topped with tomato sauce and melted mozzarella cheese. **\$189**

RAVIOLI AL FORNO

Pasta filled with a mixture of Italian cheeses, baked with tomato sauce, and topped with melted mozzarella cheese. **\$189**

PASTA TRIO

A sample of lasagna chicken parmesan and fettuccine Alfredo. **\$299**

LASAGNA

An old-time family favorite with layers of pasta, seasoned meat, Italian cheese, and tomato sauce melted mozzarella cheese and oven to baked perfection. **\$189**

MELAZANE ALLA PARMIGIANA

Lightly breaded eggplant slices, friend Golden Brown and layered with tomato sauce and topped with mozzarella cheese, baked and served over pasta. **\$189**



PIZZAS

CARNES FRÍAS

Tomato sauce, ham, salami, Italian sausage, pepperoni, meatballs, and mozzarella cheese. (12 in) \$209

VEGETARIANA

Tomato sauce, spinach, mushrooms, onions, black olives, green bell peppers, and mozzarella cheese. (12 in) \$185

FRUTTI DI MARE

Tomato sauce, clams, calamari, mussels, shrimp, and mozzarella cheese. \$299

SALMONE AFFUMIGATO

Tomato sauce, mozzarella cheese, smoked salmon, arugula, and cherry tomatoes. \$289

PEPERONI

Tomato sauce, mozzarella cheese and pepperoni. \$159

HAWAIANA

Tomato sauce, ham, pineapple, and mozzarella cheese. \$159

MARGARITA

Tomato sauce, mozzarella cheese, fresh tomato, and basil. \$159

GAMBERI

Tomato sauce, shrimp, mozzarella cheese, cherry tomatoes and basil. (12 in) \$249

BUFFALO

Tomato sauce boneless buffalo and mozzarella cheese. (12 in) \$229

PROSCIUTTO E FUNGHI

Tomato sauce, mozzarella, mushrooms, and prosciutto. (12 in) \$199

AL CUATRO FORMAGGIO

Tomato sauce, gorgonzola, parmesano, mozzarella, and goat cheese. (12 in) \$199

ESPECIAL

Tomato sauce, ham, pepperoni, onions, black olives, green peppers, mushrooms, and mozzarella cheese. (12 in) \$199

VEGANA

Tomato sauce capers, artichokes, Portobello cherry tomatoes, arugula, and olive oil. \$289

FLORENTINI

Alfredo sauce, slices tomatoes, spinach, and mozzarella cheese. \$259

CALZONE

ESPECIAL

Ham, pepperoni, onions, green peppers, mushrooms, and mozzarella cheese served with side or marinara sauce. \$209

MEATBALLS

Meatballs, mushrooms and mozzarella cheese served with side of marinara sauce. \$209

DESSERTS

TIRAMISÚ

Mascarpone cheese (North Italian cheese) filling with delicious ladyfingers moistened in espresso and covered by sweet cocoa. \$149

PANNA COTTA

With seasonal red fruits. \$129

STRUDEL DE MANZANA

Exquisite puff pastry dough, filling of apple, raisins, and, nuts, sprinkled with powdered sugar, served with vanilla ice cream. \$129

VANILLA ICE CREAM. \$99