

ANTIPASTI – APPETIZERS

EGGPLANT PARMIGIANA ⑤	\$16
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
FRIED CALAMARI & ZUCHINNI	\$16
Deep fried rings of calamari and French-fried zucchini in a delicate marinara sauce	
STEAMED MUSSELS	\$16
Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce, also available in a cream or white wine sauce.	
MOZZARELLA BURRATA ⑤	\$18
Cream filled mozzarella served with prosciutto DI Parma roasted bell peppers and sliced tomatoes.	
MOZZARELLA CAPRESE ⑤	\$15
Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto	
SMOKED SALMON	\$16
Smoked salmon, mascarpone, chopped onions and capers.	
GRILLED OCTOPUS	\$20
Portuguese octopus grilled with lemon and olive oil.	
ANTIPASTO ITALIANO ⑤	\$24
Assorted Italian cold cuts, variety of cheeses, olives, and roasted peppers, vegetarian version available.	
MEATBALLS	\$10
Meatballs Served with Marinara Sauce Fresh Ricotta and Pecorino Cheese	
MOZZARELLA MILANESE ⑤	\$12
Mozzarella Breaded, Deep Fried with a Light Tomato Sauce on Top	
CARPACCIO ARUGULA CON PARMIGIANO	\$18
Thin slices of raw cured beef, salmon, or DUO, topped with fresh arugula and shaved Parmigiano cheese.	

ZUPPE - SOUPS

LENTIL SOUP ⑤	\$12
Fresh lentils soup	
MINISTRONE ⑤	\$12
Fresh chopped vegetable in a delicate broth	
LOBSTER BISQUE	\$14
Fresh lobster bisque	

INSALATE - SALADS

MISTA ⑤	\$14
Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	
CESARE	\$12
Traditional Caesar salad, topped with croutons and Parmigiano cheese. Add Chicken +\$7, Add Shrimp \$+4, add lobster \$24.	
PORTOFINO ⑤	\$12
Mushrooms marinated in citrus olive oil. Served with arugula salad and shaved Parmigiano cheese.	
AMALFI	\$18
Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, over fresh baby arugula, endive and radicchio.	

RISOTTO

MUSHROOM RISOTTO ⑤	\$28
Arborio rice with porcini mushroom and truffle oil	
RISOTTO FRUTTI DI MARE	\$36
Arborio rice in saffron sauce with an array of fresh seafood	
RISOTTO DOLCE VITA	\$28
Arborio rice, dice shrimp, spinach, and goat cheese	
RISOTTO CLASSICO ⑤	\$18
Arborio rice with butter, onion, garlic, parmesan, splash of white wine	
LOBSTER RISOTTO	\$36
Risotto Classico with fresh lobster	
SCALLOP RISOTTO	\$42
Risotto Classico with scallops	

SIDES

ASPARAGUS GRILLED ⑤	\$8
SAUTEED MUSHROOMS ⑤	\$8
SAUTEED SPINACH ⑤	\$8
FRENCH FRIES / MASHED POTATOES ⑤	\$6
GRILLED VEGETABLE PLATTER ⑤	\$8

LA PASTA

CAPELLINI AL POMODORO ⑤	\$12
Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil	
SPAGHETTI MEATBALLS	\$18
Spaghetti in our homemade tomato sauce with our traditional homemade meatballs	
FETTUCCINI ALFREDO ⑤	\$14
Fettuccini in a Classic Alfredo cream sauce	
SPAGHETTI BOLOGNESE	\$16
Spaghetti in our homemade meat sauce	
SPAGHETTI PUTTANESCA	\$16
Spaghetti with Kalamata olives onion capers anchovy in a fresh tomato sauce	
TORTELLINI ALLA PANNA	\$22
Rounded pasta filled with meat, served in a cream sauce and Italian cooked ham.	
FETTUCCINE 3 GUSTI ⑤	\$22
Homemade fettuccine pasta in tomato and meat sauce with mozzarella cream and topped with pecorino.	
AGNOLOTTI DEL MAGNIFICO ⑤	\$26
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	
LASAGNA	\$22
Homemade pasta with béchamel ricotta and Bolognese sauce	
LINGUINE DEL SELVAGGIO ⑤	\$16
Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.	
PENNETTE ⑤	\$18
Penne pasta, garlic oil and fresh spinach. Sprinkle Parmigiano cheese, Sundried tomatoes and pine nuts with a touch of tomato	
LINGUINE VONGOLE	\$24
Flat thin pasta, Fresh clams in tomato sauce or white wine sauce	
LINGUINE NETTUNO	\$28
Flat thin pasta served in an array of fresh seafood and tomato, cream or white wine sauce.	
LOBSTER RAVIOLI	\$32
Homemade Ravioli Stuffed with Lobster Meat Tossed in a Vodka Sauce and Shrimp	
CABONARA	\$22
Guanciale, fresh garlic, egg yolks, and pecorino	

LA PASTA DUE

GNOCCHI AL TELEFONO ⑤

\$22

Tomato Sauce, Fresh Mozzarella, also available in a pesto or gorgonzola sauce

LOBSTER LINGUINE

\$34

Linguine with Garlic and Oil, Asparagus, Tomato, Fresh Lobster

FARFALLE ALLA CHEF

\$26

Bowtie Pasta with Smoked Salmon, Peas in a Cream Sauce with a Touch of Tomato

FETTUCCINE DOLCE VITA ⑤

\$18

Homemade Fettucine in a Cream Sauce with Mushrooms and Peas

CREATE YOUR OWN PASTA

Choose pasta

Fettuccine

Linguine

Spaghetti

Penne

FARFALLE

Linguine **GF**

Choose a Sauce

Marinara ⑤

Meat Sauce

Alfredo Sauce ⑤

Mushroom Sauce ⑤

Pesto ⑤

Gorgonzola ⑤

Toppings

Meatballs +\$8

Italian Sausage +\$8

Chicken Grilled +\$7.

Chicken Fried +\$7.

Shrimp +\$14

Lobster +\$24

⑤ **VEGETARIAN**

PESCE – SEAFOOD

GROUPER FRANCESE	\$28
Grouper egg wash pan fried, served in a lemon sauce with a touch of white wine.	
SALTFISH ALLA LIVORNESE	\$24
COD fish wrapped in paper thin potato and baked with Kalamata olives red onion, cappers in a light tomato sauce.	
SALMONE A LETTO	\$27
Salmon baked to perfection.	
DENTICE AMORE	\$28
Fresh snapper filet, shrimp, asparagus, cherry tomatoes in a lemon sauce	
TONNO AMMIRAGLIO	\$28
Fresh Tuna, Asparagus Shiitake Mushrooms in a White Wine Lemon-Sauce	

CARNI – MEATS

LAMB SHANK	\$32
Slow cook in red wine	
SCALOPINI DI VITELLO AI FUNGI	\$38
Veal scaloppini sautéed with a touch of marsala wine topped with sliced mushrooms.	
SCALOPINI VITELLO	\$36
Veal scaloppini a light lemon butter sauce with roasted peppers and capers	
VITELLO MILANESE	\$36
Chicken or Flattened veal lightly breaded, arugula salad, cherry tomato in lemon dressing.	
VITELLO AL PARMIGIANA	\$36
Flattened veal lightly breaded. Topped with marinara sauce and melted mozzarella.	
FILET MIGNON	\$38
8 OZ. Filet with mushrooms and shallots in Dijon-mustard Brandy sauce with a touch of cream	
OSSOBUCCO	\$34
Braised veal shanks in a hearty wine and vegetable-based sauce.	
POLLO AL CARBONI	\$24
Breast of chicken simply done on the grill.	
POLLO PARMIGIANA	\$24
Chicken breast lightly breaded topped with marinara sauce, mozzarella.	
POLLO MARSALA	\$24
Breast of chicken sautéed in marsala wine with sliced mushrooms.	

*All Seafood & Meat Dishes come with one of
Spaghetti in Tomato sauce, Mash Potato or French Fries*

LA PIZZA

MARGHERITA ⑤	\$12
Tomato sauce, mozzarella, and fresh basil	
PEPPERONI	\$14
Tomato sauce, mozzarella, and pepperoni	
FUNGI ⑤	\$14
Tomato sauce, mozzarella, and mushroom	
QUATRO FORMAGGI ⑤	\$16
Tomato sauce, mozzarella, brie, parmesan, and gorgonzola	
MEAT LOVERS	\$18
Tomato sauce, mozzarella, pepperoni, Italian sausage, ham, chicken, beef Bolognese	
PICCANTE	\$16
Tomato sauce, mozzarella, and spicy Italian sausage	
PIZZA AMORE	\$18
Tomato Sauce, Mozzarella, prosciutto, and mushroom	
HAWAIIAN	\$16
Tomato Sauce, Mozzarella, Ham, and pineapple	
SICILIAN ⑤	\$16
Tomato Sauce, mozzarella, ricotta, roasted eggplant.	
BOLOGNESE	\$16
Tomato Sauce, Mozzarella, parmesan, Bolognese sauce	
NAPOLI	\$16
Tomato Sauce, Mozzarella, anchovies, olives, capers, basil	
VEGETARIAN ⑤	\$18
Tomato Sauce, Mozzarella, roasted seasonal vegetables.	
BUFALA	\$18
Tomato Sauce, bufala, basil	
AMORE SCAMPI	\$18
Cream shrimp scampi pizza	
AMORE POLLO	\$18
Chicken alfredo pizza	
CALZONE	\$18
Tomato sauce, mozzarella, mushroom, ham	