

BRACIOLE – PASTA – FRUTTI DI MARE – POLLO

Antipasti - Appetizers

Tuscany Bruschetta

Vine ripened plum tomatoes, garlic and basil served with toasted toscano bread.

Zucchini Fritti

Julienned zucchini, lightly fried served with tomato sauce.

Funghi Ripieni

Stuffed mushrooms, housemade breadcrumbs, seasoned with Italian herbs, garlic, olive oil and parsley.

Zuppa De Cozze

Mussels, sautéed with garlic, herbs and extra virgin olive oil (white or red sauce).

Calamari Fritti

Lightly fried to a golden brown, served with tomato sauce.

Calamari Arrabbiata (Fried or Sautéed)

Calamari, served in a cherry pepper infused marinara sauce.

Mediterranean Cozze

Imported mussels sautéed with extra virgin olive oil, sea salt and lemon juice, roasted on a skillet.

Melanzane Pila

Fresh mozzarella and beefsteak tomatoes layered on top of pan-fried eggplant with arugula, drizzled with balsamic glaze.

Cocktail Di Gamberoni

Five jumbo shrimp, chilled and served with our housemade cocktail sauce.

Baked Clams Oreganata (From L.I. New York)

Clams topped with housemade bread crumbs, garlic and parsley with oreganata sauce.

Jumbo Lump Crab Cake

Two cakes served with lemon garnish. 100% jumbo lump crab.

Insalata - Salad

Caesar

Hearts of romaine, croutons made from our toscano bread and parmesan cheese. Served with our own Caesar dressing.

Baby Spinach

Dried cranberries, pistachios and gorgonzola cheese tossed with balsamic vinaigrette.

Mozzarella Fresca

Beefsteak tomatoes, fresh mozzarella, fresh basil drizzled with olive oil.

Acquolina Chopped Salad

Chopped greens, tomatoes, red onions and pimentos in a red wine vinaigrette.

Strawberry Fields

Baby mixed greens, strawberries, walnuts and toasted almonds, tossed with a strawberry reduction vinaigrette.

Gorgonzola

Baby mixed greens, red onions, tomatoes and olives, topped with imported gorgonzola cheese.

The Floridian

Arugula, orange wedges, red onions and gorgonzola cheese in a lemon juice and olive oil dressing.

Carpaccio Beef OR Salmon

Thinly sliced beef tenderloin OR Scottish salmon (salmon with capers) each served with extra virgin olive oil, lemon and arugula.

Add to any Salad

genoa salami / provolone cheese / anchovies / grilled shrimp / grilled chicken / grilled skirt steak

Pasta (Cooked to order)

Your choice of: Linguine, capellini, spaghetti, fettuccini, rigatoni, penne (regular or gluten free), whole wheat penne or whole wheat spaghetti.

Vegetarian Friendly

Aglione E Olio

Garlic, extra virgin olive oil, Italian parsley.

Broccoli

Broccoli, garlic, extra virgin olive oil (white or red sauce).

Baked Ziti

Penne pasta with tomato sauce, ricotta cheese, baked with mozzarella.

Marinara

Plum tomatoes, garlic, basil and evoo.

Gnocchi Pesto

Italian potato and semolina dumpling. Served in a garlic, basil, parmigiano-reggiano cheese, extra virgin olive oil blended sauce.

Alfredo

Grana Padano cheese, Parmigiano Reggiano cheese and heavy cream.

Non-Vegetarian

Amatriciana

Italian pancetta, onions, plum tomatoes.

Pasta and Meatballs

Housemade meatballs slowly cooked in our red sauce, served over your choice of pasta.

Bolognese (Meat Sauce)

A rich meat sauce slowly simmered with tomato and herbs.

The "Old Country" Pasta

Housemade Italian sausage, broccoli rabe, garlic, extra virgin olive oil with your choice of pasta.

Lasagna Bolognese Al Forno

Oven baked pasta layered with bolognese meat sauce, béchamel and mozzarella.

Vodka (with Prosciutto)

Onions, shallots and prosciutto sautéed in vodka, plum tomatoes and cream.

CIBO ITALIANO AMERICANO

Secondi - Main Course

Petto Di Pollo Marsala

Chicken breast, onions, marsala wine, mushrooms, and a touch of tomato.

Petto Di Pollo Parmigiana

Fried chicken cutlets oven baked with tomato sauce and mozzarella.

Petto Di Pollo Francese

Chicken breast, lightly egg washed, sautéed with white wine in a lemon butter sauce.

Scaloppine Di Vitello Marsala

Veal medallions, mushrooms, onions, marsala wine and a touch of tomato.

Vitello Alla Parmigiana

Fried veal cutlet baked with tomato sauce and mozzarella.

Scaloppine Di Vitello Francese

Veal medallions, lightly egg washed, sautéed with white wine and lemon.

Melanzane Alla Parmigiana

Eggplant, oven baked with tomato sauce and melted mozzarella.

From The Grill

Pollo Alla Griglia

Chicken breast marinated in garlic and extra virgin olive oil. Served with chilled tomato salad (chopped tomato, onions, and aged balsamic vinegar).

Prime Filet Mignon 10oz.

Served with sautéed broccoli and potato croquette.

Black Angus Skirt Steak 14oz.

Served with roasted peppers, onions, roasted potatoes and chimichurri.

Prime Bone in Rib Eye 22oz.

Served with sautéed broccoli and potato croquette.

Pesce - Seafood

Clam Sauce (Red or White)

N.Y. top neck clams chopped with garlic, parsley and olive oil.

Gamberoni Alla Scampi

Jumbo shrimp, sautéed with garlic, olive oil, and Italian parsley served over linguine or capellini.

Gamberoni (Marinara or Fra Diavolo)

Jumbo shrimp sautéed with olive oil, garlic, basil, tomatoes, (red pepper flakes for Fra Diavolo) served over linguine.

Gamberoni Oreganata

Jumbo shrimp butterflied and topped with our seasoned bread crumbs. Oven baked and served with oreganata sauce.

Frutti Di Mare (Red or White)

N.Y. Clams, mussels, calamari, shrimp, garlic, over linguine (red or white sauce).

Lobster Ravioli

Served in a brandy infused pink sauce with baby shrimp.

Filetto Di Sogliola Alla Francese

Mild white fish lightly egg washed, sautéed with white wine and lemon. Accompanied by linguine served in the same sauce.

Filetto Di Sogliola Oreganata

Mild white fish topped with our seasoned bread crumbs. Oven baked and served with sautéed spinach.

Filetto Di Salmon Padella

Salmon sautéed with garlic, white wine, and chopped tomato. Served with grilled zucchini and grilled eggplant.

Contorni - Sides

Asparagus Steamed or Sautéed

Spinach Steamed or Sautéed

Broccoli Steamed or Sautéed

Sautéed Broccoli Rabe

Burned Broccoli

String Beans Steamed or Sautéed

Burned Green Beans

Risotto Milanese

Housemade Potato Croquette

Side "Acquolina" Salad

Side Pasta (Penne or Spaghetti)

Garlic and oil OR tomato sauce

Grilled Italian Sausage

Housemade Meatballs

Children's Menu

Cheese Ravioli

Chicken Fingers (with French Fries)

Mozzarella Sticks

Kids Pasta (Penne or Spaghetti)

Meatball, Tomato or Butter Sauce

Baked Ziti

ITEMS ON THIS MENU MAY BE COOKED OR COME IN CONTACT WITH PEANUT OIL
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

CARTA DEI VINI

Ricaricare (Refresh)

Nolets, St. Germain, lime juice, club soda, and cucumber

Il Don Margherita (The Don)

Traditional margarita on the rocks with *Don Julio Blanco Tequila*

Sporco Italiano (Dirty Italian)

Ketel One Vodka martini with a gorgonzola stuffed olive

Vecchio Stile (Old Fashioned)

Old school classic with *Redemption Rye*

Martini Di Caffè (Espresso Martini)

Belvedere Unfiltered Vodka espresso martini

Tempesta Perfetta (The Perfect Storm)

Ron Zacapa 23 Rum with grand marnier, fresh squeezed lime and ginger soda

ALL COCKTAILS LISTED ABOVE ARE \$13

Champagne & Sparkling Wines

Glass Bottle

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- 100 Prosecco, Ruffino, Veneto, Italy
- 102 Chandon Brut, Napa
- 104 Moet Brut Imperial, Epernay, France
- 106 Moet Brut Imperial, Epernay, France
- 110 Veuve Clicquot Yellow Label, Reims, France
- 112 Dom Perignon, Epernay, France

- 320 Pinot Noir, La Crema, Sonoma Coast
- 322 Pinot Noir, Smoke Tree, Sonoma
- 326 Pinot Noir, De Loach, Russian River
- 328 Pinot Noir, Belle Glos, Las Alturas, Napa
- 330 Merlot, Santa Ema Reserve, Maipo Valley, Chile
- 332 Merlot, Napa Cellars, Napa
- 336 Malbec, Bodega Norton Reserve, Mendoza, Argentina
- 338 Malbec Reserve, Terrazas, Mendoza, Argentina
- 342 Tempranillo, Numanthia Termes, Toro, Spain
- 344 Syrah, E Guigal, Cotes Du Rhone, France
- 348 Sangiovese, Carpineto, Vino Nobile, Riserva, Tuscany
- 352 Chianti, Castello d'Albola, Tuscany
- 354 Chianti Classico Riserva, Maestro Di Antichi Castelli, Tuscany
- 356 Chianti, Ruffino, Gold Label, Tuscany
- 358 Amarone della Valpolicella, Recchia
- 360 Brunnello Di Montalcino, Carpazo, Tuscany
- 362 Barolo, Canello Del Barone, Piedmont
- 364 Super Tuscan, Dogajolo, Tuscany
- 366 Super Tuscan, Villa Antinori, Tuscany
- 368 Super Tuscan, Ornellaia, Tuscany
- 370 Montepulciano, Donna Bosco, Abruzzo
- 372 Cabernet Sauvignon, Louis Martini, Sonoma
- 374 Cabernet Sauvignon, J.Lohr, Seven Oaks, Paso Robles
- 376 Cabernet Sauvignon, Uppercut, Napa
- 378 Cabernet Sauvignon, Joel Gott, California
- 380 Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Washington
- 382 Cabernet Sauvignon, Hess Allomi, Napa
- 384 Cabernet Sauvignon, Newton Red Label, Sonoma
- 386 Cabernet Sauvignon, Honig, Napa
- 388 Cabernet Sauvignon, Freemark Abbey, Napa

White Wines

- 200 Pinot Grigio, Barone Fini, Valdadige, Italy
- 202 Pinot Grigio, Attems, Friuli
- 206 Pinot Grigio, Maso Canali, Italy
- 208 Pinot Grigio, Santa Margherita, Alto Adige, Italy
- 210 Gavi di Gavi, Batisiolo, Piedmont
- 212 Riesling, Chateau Ste. Michelle, Washington
- 214 Sauvignon Blanc, Whitehaven, Marlborough, NZ
- 216 Sauvignon Blanc, Kim Crawford, Marlborough, NZ
- 218 Chardonnay, Rodney Strong, Chalk Hill, Sonoma
- 220 Chardonnay, Clos Pegase, Carneros
- 224 Chardonnay, Newton Red Label, Sonoma
- 226 Chardonnay, Sonoma Cutrer, Russian River

Rosé

- 230 Rosé, Smoke Tree, Sonoma
- 232 Rosé, Chateau D'Esclans Whispering Angel, Provence

Red Blends

- 304 Claret, Newton Red Label, Sonoma
- 306 N.3 Opera, Tinazzi, Veneto, Apulia, Sicily
- 312 The Prisoner, Napa

Red Wines

- 314 Red Zinfandel, Earthquake, Lodi
- 316 Pinot Noir, Meiomi, Sonoma Coast

Lista Capitani

Barolo, Pio Cesare, Piedmont
 Tignanello, Antinori, Toscana
 Cabernet Sauvignon, Caymus, Napa
 Cabernet Sauvignon, Cade Howell Mtn, Napa

Cabernet Sauvignon, Plum Jack, Oakville Napa
 Cabernet Sauvignon, Silver Oak, Napa
 Cabernet Sauvignon, Chateau Montenlene, Napa
 Solaia, Antinori, Toscana

CORKAGE \$20 PER 750ML
 (MAXIMUM 2 BOTTLES)

18% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE.

SCOTCH

Speyside

These scotches are rich in complexity and depth with sweeter aromas and flavors than scotches from other areas of the country.

- The Glenlivet 12yr**
- The Glenlivet 15yr**
(French Oak Reserve)
- The Glenlivet 18yr**
- The Glenlivet**
(Founder's Reserve)
- The Glenlivet 21yr**
(Special Edition Archive)
- The Glenlivet 25yr**
(Select Vintage/ First Fill Oloroso Sherry Casks)
- Glenfiddich 12yr**
(Signature Malt)
- Glenfiddich 14yr**
(Bourbon Cask)
- Glenfiddich 15yr**
(Sherry Cask)
- Glenfiddich 18yr**
(Small Batch Reserve)
- Glenfiddich 21yr**
(Reserva Rum Cask Finish)
- The Macallan 12yr**
- The Macallan 18yr**
- Balvenie 12yr** (Double Wood)
- Balvenie 14yr** (Caribbean Cask)
- Balvenie 15yr** (Single Barrel)



Islay

The taste and aroma of smoke and peat come through on these scotches more than others. Due to the close proximity to the wild and unforgiving North Atlantic, these distilleries are misted with the sea salt in the air and can sometimes be tasted in the final product.

- Ardbeg 10yr**
- Laphroaig 10yr**
- Lagavulin 16yr**

Highlands

Scotches from the Highlands tend to be more full bodied with notes of peat and smoke.

- Glengoyne 10yr**
- Glenmorangie 10yr**
- Glenmorangie 12yr Nectar D'Or**
(Sauternes Finish)
- Glenmorangie 12yr Lasanta**
(Sherry Cask Finish)
- Glenmorangie 12yr Quinta Ruban**
(Port Cask Finish)
- Talisker 10yr**
- Oban 14yr**
- Dalwhinnie 15yr**
- Highland Park 18yr**
- The Dalmore 12yr**
- The Dalmore 15yr**

Lowlands

Scotches from the Lowlands are lighter in taste and color and have a dry finish.

- Glenkinchie 12yr**

Premium Blended Scotch

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| Johnnie Walker Black | Johnnie Walker Blue | Old Parr 12yr |
| Johnnie Walker Green | Dewars 18yr (Founder's Reserve) | Buchanans 12yr |
| Johnnie Walker Gold | Dewars 18yr (Double Aged) | Buchanans 18yr |
| Johnnie Walker 18yr | Monkey Shoulder | Dewars 12yr (Founder's Reserve) |

APERITIVO - DIGESTIVI

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|---|-----------------------------|
| Molinari Caffe Liquore | D.O.M. B&B |
| Sandeman Tawny Porto 10yr/20yr/30yr/40yr | Averna |
| Bonollo "Of" Amarone Barrique Grappa | Campari |
| Disaronno | Fernet - Branca |
| Martell Fine Cognac | Hennessy Fine Cognac |
| Cordon Bleu Grand Classic | V.S.O.P./ XO |