

Antipasti

<i>Frutti de Mare</i> (2 or more persons) A delightful starter consisting of hot and cold delicacies	(per person)	17.95
<i>Crab Cakes</i> Traditional style served with remoulade sauce on the side		15.95
<i>Oysters Rockefeller</i> Traditional style		14.95
<i>Sashimi</i> Fresh blue fin tuna served with white rice, wasabi and ginger		15.95
<i>Melanzane alla Parmigiana</i> Layers of grilled eggplant, marinara sauce, parmigiano and mozzarella cheeses		10.95
<i>Portobello alla Griglia</i> Grilled portobello mushroom topped with extra virgin olive oil, a touch of garlic and fresh Italian parsley		10.95
<i>Calamari Fritti</i> Fried baby calamari served with our traditional marinara sauce		13.95
<i>Calamari Fra' Diavolo</i> Baby calamari sautéed in extra virgin olive oil, white wine and garlic in a spicy marinara sauce		13.95
<i>Shrimp Cocktail</i> Served with a traditional cocktail sauce		14.95
<i>Cannelloni</i> Fresh handmade pasta, rolled and stuffed with lobster, crab and shrimp then oven baked and topped with a pink lobster sauce		16.95
<i>Steamed Clams</i> Steamed in white wine and garlic butter		15.95
<i>Wild Abalone</i> Pink wild abalone, lightly breaded then sautéed in extra virgin olive oil. The ultimate delicacy		28.95
<i>Langostino</i> Baby Icelandic lobster sautéed in extra virgin olive oil and roasted garlic butter served with fussili pasta in a béchamel sauce		21.95
<i>Prosciutto di Parma e Mozzarella</i> Thin slices of prosciutto wrapped around fresh buffalo mozzarella		11.95
<i>Carpaccio di Manzo</i> Thin slices of marinated filet mignon topped with white truffle oil, arugula and shaved parmigiano		13.95
<i>Caviar</i> Four ounces (4 oz) served with all condiments		125.00

Zuppe

<i>Minestrone di Verdure</i> 7.95 Fresh vegetable soup	<i>Zuppe del Giorno</i> 7.95 Soup of the day
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Insalate

<i>Insalata di Pomodori</i> Sliced beefsteak tomato with red onions, sliced avocado, touch of oregano topped with extra virgin olive oil and balsamic vinegar		9.95
<i>Insalata di Caesar</i> Prepared tableside for two (2) or more	(per person)	13.95
<i>Venetian Salad</i> Fresh spinach tossed in a light cranberry vinaigrette topped with cranberries, caramelized walnuts and feta cheese.		13.95
<i>Insalata Caprese</i> Fresh mozzarella, sliced beefsteak tomato with extra virgin olive oil and topped with fresh basil		11.95
<i>Insalata de' Medici</i> Arugula, avocado, hearts of palm, fresh mozzarella and parmigiano topped with extra virgin olive oil		12.95
<i>Field Greens</i> A combination of fresh baby greens in a dijon vinaigrette dressing topped with pine nuts		8.95
<i>Insalata della Casa</i> Fresh hearts of romaine tossed in our own blue cheese dressing, topped with homemade croutons		8.95

**ALL PASTA DISHES BELOW ARE THE OWNER'S MOTHER'S
PERSONAL RECIPES**

Paste

<i>Spaghetti al Pomodoro Fresco</i> Spaghetti with fresh roma tomatoes, basil, extra virgin olive oil and a touch of garlic	12.95
<i>Linguine Fra' Diavolo</i> Baby calamari sautéed in extra virgin olive oil, white wine, and garlic in a spicy	16.95

marinara sauce over a bed of linguini	
<i>Agnolotti alla Panna</i>	14.95
Pasta pillows filled with a blend of cheeses in a fresh cream sauce	
<i>Penne Arrabbiata</i>	12.95
Tube shaped pasta with red chili, fresh Italian basil, plum tomatoes and a touch of garlic	
<i>Linguine alle Vongole</i>	17.95
Linguini with sautéed baby clams in extra virgin olive oil, garlic, white wine and fresh Italian parsley	
<i>Gnocchi Ponte Vecchio</i>	18.95
Fresh potato dumplings in a delightful gorgonzola and pesto sauce	
<i>Fettuccine alla Bolognese</i>	15.95
Fresh ground veal and filet mignon cooked in our delicate tomato sauce with a touch of herbs	
<i>Lasagne alla Bolognese</i>	16.95
Fresh pasta layered with a blend of cheeses, ground veal and filet mignon in our delicate tomato sauce with a touch of herbs	
<i>Farfalle al Salmone Affumicato</i>	18.95
Bow tie pasta and smoked salmon in a delicate pink Vodka sauce	
<i>Fettuccine Alfredo</i>	14.95
Fettuccine pasta served with our traditional alfredo sauce	
<i>Scampi Vesuvio</i>	24.95
Jumbo shrimp sautéed in extra virgin olive oil, garlic in a spicy marinara sauce over a bed of linguini	
<i>Lobster Ravioli</i>	24.95
Pasta pillows stuffed with Maine lobster, topped with a delicate pink vodka sauce	
<i>Linguine Pescatore</i>	25.95
A combination of halibut, seabass, swordfish, salmon, clams, mussels, shrimp and calamari sautéed with extra virgin olive oil, garlic, white wine and plum tomatoes over a bed of linguini pasta	
<i>Lobster Fra' Diavolo</i>	39.95
One whole spiny lobster sautéed in extra virgin olive oil and garlic in a spicy marinara sauce over a bed of linguini	

Secondi

(all entree's below are served with fresh in season vegetables)

<i>Pollo alla Marsala</i>	21.95
Boneless breast of chicken sautéed in our marsala wine and mushroom sauce	
<i>Pollo alla Piccata</i>	21.95
Boneless breast of chicken sautéed in our fresh lemon and white wine sauce topped with imported Italian capers	
<i>Scaloppine alla Marsala</i>	24.95
Thinly sliced provimi veal sautéed in our marsala wine and mushroom sauce	
<i>Scaloppine alla Piccata</i>	24.95
Thinly sliced provimi veal sautéed in a fresh lemon and white wine sauce topped with imported Italian capers	
<i>Saltimbocca alla Toscana</i>	25.95
Rolled provimi veal stuffed with prosciutto di parma and buffalo mozzarella sautéed with white wine, butter and sage	

Seafood

<i>Catch of the Day</i>	Market Price
Chef's selection of the day	
<i>Fresh Fillet of Sole</i>	24.95
Lightly grilled with parsley butter	
<i>Risotto ai Frutti di Mare</i>	24.95
A combination of halibut, seabass, swordfish, salmon, clams, mussels, shrimp and calamari sautéed with extra virgin olive oil, garlic, white wine and plum tomatoes over a bed of imported saffron arborio rice	
<i>Scampi Lorenzo de' Medici</i>	25.95
Jumbo gulf shrimp sautéed in extra virgin olive oil and roasted garlic butter over a bed of saffron arborio rice	
<i>Northern Halibut</i>	28.95
Fresh halibut gently grilled and garnished with parsley butter	
<i>Salmon al Limone</i>	25.95
Sautéed in a fresh lemon and white wine sauce	
<i>Seabass Maremonte</i>	28.95
Fresh Chilean seabass sautéed in extra virgin olive oil, garlic, white wine, mushrooms and a touch of marinara sauce on a bed of saffron rice	
<i>Langostino</i>	39.95
Baby lobsters sautéed in extra virgin olive oil and roasted garlic butter served on a plank	
<i>Cioppino Marechiaro</i>	25.95

	Halibut, seabass, swordfish, salmon, clams, mussels, jumbo shrimp and calamari in our tomato and saffron broth served with crostini bread	
<i>Ahi Tuna</i>	8 oz loin of tuna seared rare with black and white sesame seeds over a bed of risotto rice	34.95
<i>Alaskan King Crab Legs</i>	One and a half (1 1/2) pounds of fresh Alaskan king crab legs, steamed and served with lemon and drawn butter	39.95
<i>Gems of the Sea</i>	Half spiny lobster, one whole Alaskan king crab leg and 2 large gulf shrimp	49.95
<i>Sole Portofino</i>	Fresh fillet of sole stuffed with lobster, crab and shrimp then oven baked to a golden brown	36.95
<i>Swordfish Piccata</i>	Thinly sliced swordfish sautéed in our fresh lemon and white wine sauce topped with imported Italian capers	24.95
<i>Loin of Swordfish</i>	A 10 oz loin of swordfish marked on the charbroiler, then oven baked and finished with a light tomato glaze	29.95
<i>Lobster Thermidor</i>	Medallions of lobster napped with a cognac scented sauce then baked in the original shell	44.95
<i>Broiled Lobster</i>	Spiny lobster broiled and served with clarified butter	39.95
<i>Steak and Lobster</i>	Petite filet mignon topped with our port wine reduction sauce and a half spiny lobster served with clarified butter	39.95
<i>Abalone Gourmet</i>	Whole pink abalone, lightly breaded then sautéed in extra virgin olive oil. The ultimate delicacy	85.00