



Our menu is inspired by the simplicity of Sicily, tradition of Tuscany, and the great steakhouses of America. Our talented team of chefs take great pride in being a 'from-scratch' kitchen.

### BRICK OVEN PIZZA

- MARGHERITA** | \$13<sup>90</sup> Traditional | \$11<sup>90</sup> Pizzette  
fresh mozzarella, crushed tomato sauce, basil
- BUFULA** | \$14<sup>90</sup> Traditional | \$12<sup>90</sup> Pizzette  
bufala mozzarella, crushed tomato sauce, basil
- SIENA** | \$15<sup>90</sup> Traditional | \$13<sup>90</sup> Pizzette  
mozzarella, crumbled sausage, crushed tomato sauce, red pepper evoo, roasted red peppers, ricotta
- MUSHROOM** | \$15<sup>90</sup> Traditional | \$13<sup>90</sup> Pizzette  
fresh mozzarella, asiago, parmigiano, braised mushrooms, truffle oil
- ALI BABBA** | \$15<sup>90</sup> Traditional | \$13<sup>90</sup> Pizzette  
crushed tomato sauce, prosciutto di parma, fresh mozzarella, arugula, marinated tomatoes, parmigiano
- STEAK** | \$16<sup>90</sup> Traditional | \$14<sup>90</sup> Pizzette  
mozzarella, asiago, grilled steak, banana peppers, caramelized onions, Grivani garlic olive oil
- PESTO CHICKEN** | \$15<sup>90</sup> Traditional | \$13<sup>90</sup> Pizzette  
basil pesto, mozzarella, goat cheese, marinated tomatoes, grilled chicken, balsamic glaze
- BUFFALO CHICKEN** | \$16<sup>90</sup> Traditional | \$14<sup>90</sup> Pizzette  
mozzarella, bleu cheese, buffalo chicken, hot sauce
- BIANCO** | \$16<sup>90</sup> Traditional | \$14<sup>90</sup> Pizzette  
fresh mozzarella, Grivani garlic olive oil, marinated tomatoes, shaved red onion, basil

### APPETIZER PLATTERS

- AHI TUNA** | wasabi, arugula, cucumbers, capers, soy gastrique, pickled ginger, pickled red onion | \$18<sup>90</sup>
- CALAMARI FRITTI** | served with garlic aioli, pomodoro, fresh lemon | \$15<sup>90</sup>
- HUMMUS PLATTER** | grilled pita, carrots, celery, cucumber, kalamata olives, pepperoncini | \$16<sup>90</sup>
- STUFFED PEPPER DIP** | house made banana pepper, italian sausage, and cheese dip, served with tortilla chips | \$16<sup>90</sup>
- CAPRESE ANTIPASTI** | bufala mozzarella, parmigiano reggiano, prosciutto di parma, tomato bruschetta, basil pesto, 18yr balsamic, toasted crostini | \$16<sup>90</sup>
- SICILIAN WINGS** | \$17<sup>90</sup> for 10 Wings | \$29<sup>90</sup> for 20 Wings  
baked chicken wings, garlic, parmigiano, herbs



HOUSE MADE RICOTTA

### SMALL PLATES

- HOUSE MADE RICOTTA** | house made ricotta, extra virgin olive oil and herbs, served with toasted whole wheat crostini, | \$8<sup>90</sup>
- ARANCINI** | [2] lightly fried mozzarella and sweet pea risotto, tomato basil sauce, arugula | \$7<sup>90</sup>
- MEATBALL GABRIELA** | black pepper ricotta, crispy parsley, house made sardinian flat bread | \$12<sup>90</sup>
- CRAB CAKE** | creole style crab cake, creamed corn, smashed avocado, crispy tortilla strips | \$11<sup>90</sup>
- STEAK SKEWER** | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique, sauteed greens | \$12<sup>90</sup>
- CAJUN CHICKEN SKEWER** | cajun and barbecue chicken skewer, black bean and corn salsa, avocado, sauteed greens, chipotle aioli | \$11<sup>90</sup>

### SALAD & SOUP

- [add panko or grilled chicken \$7<sup>90</sup> | organic salmon \$12<sup>90</sup> shrimp \$9<sup>90</sup> | ahi tuna \$9<sup>90</sup> | anchovies \$3<sup>90</sup> | scallops \$12<sup>90</sup>]
- CARANI SALAD** | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze | \$11<sup>90</sup>
- GUACAMOLE SALAD** | mixed greens, guacamole, lime vinaigrette, black bean and corn salsa, feta, crispy tortilla strips | \$13<sup>90</sup>
- SANTORINI SALAD** | chopped mixed greens, quinoa, house made hummus, marinated feta and heirloom tomatoes, julienned cucumbers, shaved red onion, pine nuts, white balsamic vinaigrette | \$13<sup>90</sup>
- CAESAR SALAD** | green leaf lettuce, sicilian bread crumbs, shaved pecorino, Giancarlo's homemade caesar dressing | \$9<sup>80</sup>
- KALE CAESAR SALAD** | baby kale, Giancarlo's caesar dressing, crispy garbanzo beans, marinated tomatoes, lemon, shaved pecorino | \$11<sup>90</sup>
- TOMATO BASIL BISQUE** | \$6<sup>90</sup>
- SOUP OF THE DAY**  
ask your server for today's special house made soup

## PASTA

*[gluten free pasta available for an additional \$1<sup>90</sup>]*

**RICOTTA GNOCCHI** | house made ricotta gnocchi, roasted eggplant, sauteed arugula, tomato and basil sauce, shaved pecorino toscano | \$22<sup>90</sup>

*[add panko or grilled chicken \$7<sup>90</sup> | shrimp \$9<sup>90</sup> | scallops \$12<sup>90</sup>]*

**MAMMA'S MEATBALL** | spaghetti, pomodoro, mamma's meatball, shaved parmigiano | \$22<sup>90</sup>

**BRAISED RAGU TORTELLONI** | tortelloni stuffed with parmigiano reggiano and provolone, slow braised beef and pork ragu, wild mushrooms, caramelized onions, shaved montemore cheese | \$24<sup>90</sup>

**PASTA SARATOGA** | rigatoni, seared pork sausage, spicy rosè sauce, fire roasted red peppers, black pepper whipped ricotta cheese | \$22<sup>90</sup>

**LOBSTER MAC N' CHEESE** | crispy prosciutto, sweet peas, orecchiette, white cheddar cream sauce, poached half south african lobster tail | \$26<sup>90</sup>

## SEAFOOD & ENTREES

**ZUPPA DI MARE** | spicy tomato and white wine broth, scallops, middleneck clams, calamari, grilled crostini | \$26<sup>90</sup>

**MEDITERRANEAN SALMON** | blackened organic salmon, house made hummus, cucumber and basil quinoa, chopped radicchio, shaved fennel, parsley oil, pine nuts | \$27<sup>90</sup>

**CRAB CRUSTED SALMON** | seared organic salmon, broiled crab crust, mashed potatoes, citrus beurre blanc, crispy parsnips, sautéed spinach | \$27<sup>90</sup>

**VEAL MILANESE** | panko crusted bone-in veal chop, wild mushroom risotto, arugula, roasted lemon, pecorino toscano, fresh herbs, evoo | \$39<sup>90</sup>

**CHICKEN BARBUTO** | wood fire-roasted organic chicken breast and leg, sicilian salsa verde, tzatziki, mediterranean cous cous | \$28<sup>90</sup>

**CHICKEN PARMIGIANO** | panko crusted chicken, rosé sauce, baked mozzarella, spaghetti | \$24<sup>90</sup>

## STEAK MENU

Enjoy an incredible selection of Wagyu, Certified Angus Beef, and USDA Prime cuts of steak. The quality of our meat, 1200<sup>o</sup> Montague Broiler, mouth-watering sides, and elite chefs harmoniously combine to create an unforgettable steak dinner.

### RIBEYES AND STRIP STEAKS

**22OZ BONE-IN RIBEYE** | \$54<sup>90</sup>  
Certified Angus Beef Prime, Prepared Sous Vide

**16OZ WAGYU DELMONICO** | \$69<sup>90</sup>  
Grade 7 American Wagyu

**12OZ FILET OF STRIP** | \$36<sup>90</sup>  
Certified Angus Beef

**16OZ NY STRIP** | \$44<sup>90</sup>  
Certified Angus Beef Prime

**THE GODFATHER:**  
**32OZ PORTERHOUSE** | \$74<sup>90</sup>  
Certified Angus Beef Prime, Prepared Sous Vide

### FILET MIGNON

**6OZ PETITE FILET MIGNON** | \$32<sup>90</sup>  
Certified Angus Beef

**8OZ WAGYU FILET MIGNON** | \$59<sup>90</sup>  
Grade 7 American Wagyu

**10OZ FILET MIGNON** | \$42<sup>90</sup>  
Certified Angus Beef



### CHEF'S PREPARATIONS

*[our chef's preparations are individual portions]*

**CAJUN AND CORN** | citrus cajun rub, house made creamed corn, crispy onions | \$8<sup>90</sup>

**AU POIVRE AND GORGONZOLA** | gorgonzola and peppercorn crust, brandy and dijon sauce, marinated cippolini onion, roasted broccolini | \$8<sup>90</sup>

**'OSCAR'** | house made bearnaise sauce, roasted asparagus, baked jumbo lump crab | \$9<sup>90</sup>

**PIEDMONT** | sherry porcini sauce, roasted wild mushrooms, truffle frites | \$8<sup>90</sup>

### MAKE IT SURF N' TURF

All seafood sides are served with drawn butter

**SOUTH AFRICAN LOBSTER TAIL** | \$29<sup>90</sup>

**SEARED DAY BOAT SCALLOPS** | \$14<sup>90</sup>

**LEMON ROASTED SHRIMP** | \$12<sup>90</sup>

### FAMILY STYLE SIDES

**MASHED POTATOES** | \$5<sup>90</sup>

**FRESH CUT TRUFFLE & PARMIGIANO FRITES** | \$9<sup>90</sup>

**AU GRATIN POTATO** | \$9<sup>90</sup>

**ROASTED WILD MUSHROOMS** | \$9<sup>90</sup>

**LEMON ROASTED ASPARAGUS** | \$9<sup>90</sup>

**ROASTED BROCCOLINI** | \$9<sup>90</sup>

**MUSHROOM RISOTTO** | \$9<sup>90</sup>

**HOUSE MADE CREAMED CORN** | \$8<sup>90</sup>

**LOBSTER & PROSCIUTTO MAC N' CHEESE** | \$15<sup>90</sup>

**DRY AGED BACON** | \$9<sup>90</sup>