

Appetizers

Fritto Misto

Caribbean Shrimp, Calamari, Baby Zucchini, Fried Leeks

Peppered Mussels Or Clams

Mediterranean Mussels or Manila Clams, White Wine, Parsley, Cracked Black Pepper

Shrimp Lemon Butter

Large Shrimp, Lemon, European Butter

Prosciutto Olives & Mozzarella

Imported Prosciutto San Daniele + Marinated Olives+ Cilingine Mozzarella

Imported Italian Cured Meats

Prosciutto San Daniele, Bresaola, Artisan Salami, Parmigiano Reggiano, Served on Wooden Cutting Board

Bruschetta

Homemade Ciabatta Bread, Fresh Chopped Roma Tomatoes, Parmigiano Reggiano, Sweet Basil

Crudo - Carpaccio - Sashimi

Swordfish

Thinly Sliced Swordfish, Fresh Lemon, Baby Mache, Red Peppercorn, Sicilian Olive Oil

Smoked Salmon

Thinly Sliced Smoked Salmon, Fresh Lemon, Organic Olive Oil, Baby Mixed Lettuce, Capers

Octopus

Thinly Sliced Octopus Slowly Cooked 1.5 Hrs, Lemon, Olive Oil, Baby Arugula

Beef

Thinly Sliced Beef, Fresh Lemon, Baby Arugula, Capers, Parmigiano Reggiano, Ligurian Olive Oil

Smoked Wild Boar

Thinly Sliced Smoked Wild Boar, Chunks Of Parmigiano Reggiano, Truffle Oil, Sweet Basil

Tuna

Thinly Sliced Sashimi Grade Ahi Tuna, Fresh Lemon, Baby Kale, Ligurian Olive Oil

Mushroom

Thinly Sliced Champignon Mushrooms, Parmigiano, Sicilian Olive Oil, Baby Arugula, Fresh Lemon

Soup & Salad

Minestrone

Assorted Garden Vegetables, Cannellini Beans, Tubetti Pasta, Organic Olive Oil

Assorted Bean Soup

Assorted Beans Soup + Tubetti Pasta + Organic Olive Oil

Mixed Salad

Baby Kale, Bibb Lettuce, Shaved Fennel, Champignon Mushrooms, Parmigiano Reggiano, Imported Red Apple Cider Vinegar, Sicilian Olive Oil

Cesare

Romaine Hearts, Anchovy Dressing, Focaccia Croutons, Parmigiano Reggiano

Caprese

Fiori Di Gioia Mozzarella, Cluster Tomatoes, Basil Arugula, Aged Balsamic Vinegar, Organic Olive Oil

Antonello Salad

Bibb Lettuce, Truffelbert Farms Hazelnuts, Gorgonzola, Hardboiled Egg, Apple, Pancetta, Ligurian Olive Oil, Imported Red Wine Vinegar

Arugula & Artichoke

Arugula, Baby Artichokes, Sicilian Olive Oil, White Balsamic Vinegar, Parmigiano Reggiano

Beets & Burrata

Roasted Beets + Tomatoes + Aged Balsamic Vinegar + Burrata Cheese

Hot Spinach

Baby Spinach, Applewood Smoked Bacon, Imported Red Wine Vinegar
Sweet Onions, Mustard, Flambéed Tableside

"Signature Pastas of Piemonte, Italy (Antonio's Hometown)"

Mamma Pina

Homemade Miniature Beef Ravioli, Bolognese, Parmigiano Reggiano

Gnocchi

Homemade Ricotta dumpling, Fontina Val d'Aosta, San Marzano Tomatoes

Rotelle

Baked Thin Sheets Of Pasta Rolled, Parma Cotta, Mozzarella, Vodka Cream, Sauce, Béchamel

Pasta

Spinach Ricotta Ravioli

Homemade Ravioli Filled With Ricotta, Spinach, San Marzano tomatoes

Lobster Ravioli

Homemade Lobster Filled Ravioli, Maine Lobster Claws, Saffron Cream, Arugula

Pappardelle Braised Short Ribs

Homemade Long Wide Pasta, Slowly Cooked Shredded Beef Short Ribs, Red Wine, Parmigiano Reggiano

Tagliolini With Roasted Veal & Porcini

Homemade Long Thin Pasta, Roasted Veal, Porcini Mushrooms, White Wine, Fresh Rosemary

Spaghetti Chitarra Carbonara

Homemade Square Cut Spaghetti Pasta, Pancetta, Sweet Onions, Egg Yolk, Parmigiano Reggiano, Panna

Orecchiette Sausage & Swiss Chard

Pugliese Sausage, Swiss Chard, Pecorino Romano

Spaghetti Pescatora

Argentina Shrimps, Scallops, Seppia, Black Mussels, Manila Clam, Light Tomato Sauce

Linguine Clams

Organic Olive Oil, Garlic, White Wine, Manilla Clams

Capellini With Shrimp & Scallops

Large Shrimp, Scallops, Mushroom, Calabrian Peperoncino Oil, San Marzano Tomato

Risotto \$MP

Chef's daily risotto

Main Course

Fisherman's stew

Lobster, Argentina Shrimp, Scallops, Assorted Fish, Seppia Mussels, Clams, Tomato broth, Crostino

Baked Sea Bass

Baked Filet of Mediterranean Sea Bass, Brushed With Fresh Aromatic Herbs, Served With Fresh Lemon

Salmon & Lentils

Scottish Salmon + Roasted Baby Heirloom Tomatoes + Green Lentils + Organic Olive Oil

Veal & Prosciutto

Veal Scaloppini, Prosciutto San Danielle, Sage, European Butter

Free Range Chicken

Half boneless Free Range Chicken, Fresh Herbs, Aged Balsamic Vinegar

Filet Barolo & Truffles

8oz Prime Filet, Barolo Wine Reduction, Sliced Black Truffle

Cowboy Steak

20oz Prime Bone in Rib Eye, Organic Extra Virgin Olive Oil, Fresh Herbs

Osso Buco

Braised Veal Shank, Minced Vegetables, White Wine, Saffron Rice

Lamb Chops

Australian Lamb Chops + Ligurian Olive Oil + Shallots + Grappa + Green Peppercorn

Side Dishes

Spinach

Spinach, Garlic

Asparagus

Asparagus, Parmigiano, European Butter

Sausage & Peppers

Pugliese Sausage, Peperonata

Eggplant Parmigiana

Layers Of Eggplant, San Marzano Tomatoes, Parmigiano Reggiano

Enjoy a delicious Chocolate or Grand Marnier souffle! Please allow 30 minutes. Ask your server.

Buon Appetito! From Chefs Gino Buonanoce & Salvatore Ferrara

Passion & Tradition from my Family to Yours