

Fall Dinner Appetizers

CHARICUTERIE BOARD

Our new assorted board of Soppressata, Genoa Salami, Pepperoni, Homemade Burrata, Reggiano, Roasted Almonds Sharp Provolone, Roasted Red Peppers Mediterranean Olives, Grilled Italian Long Hot Peppers 28

POIPETTE FRITTE

2 Homemade Meatballs Baked And Than Fried. Served With Our Marinara Sauce & Fresh Ricotta 15.

STUFFED ARTICHOKE

SEASONED BREAD CRUMBS, ROASTED GARLIC, PARMESAN REGGIANO, WINE & CHICKEN STOCK 16.

GRAND MARNIER SHRIMP

Sauteed Shrimp, Grand Marnier, Orange Zest & Shallots. Served With Toasted Breadsticks 18.

JUMBO SHRIMP COCKTAIL

Colossal Shrimp Served With A Robust Cocktail Sauce 18.

MEDITERRANEAN CALAMARI

Tender Fried Calamari, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Garlic, Roasted Red Peppers & Cherry Peppers 19.

SICILIAN RICE BALL

RISOTTO, SEASON BEEF, PEAS. SERVED WITH OUR OWN MADE MARINARA 16.

TUNA TARTARE

Fresh Sushi Grade Tuna, Asian Slaw Sesame Ginger Soy 19.

Fall Soup & Salads

SOUP DE CHEF

A HOMEMADE SOUP MADE EACH DAY | CUP 5. | BOWL 8.

FRENCH ONION SOUP

Crock Of French Onion Topped With Melted Provolone & Crostini 10.

CAESAR SALAD

Romaine, Garlic Croutons, Reggiano, Traditional Caesar Dressing 14. | Add Grilled Chicken 9 | Shrimp 11.

EGGPLANT MILANESE

Thinly Sliced Eggplant, Seasoned Bread Crumbs. Served With An Arugula Salad Drizzled With A lemon Olive Oil Vinaigrette 21.

ARUGULA SALAD

Cherry Tomatoes, Red Onions, Reggiano, Drizzled With A Lemon Olive Oil Vinaigrette 16.
Add Grilled Chicken 9. | Grilled Shrimp 11.

Dinner Entrées

Pasta

PENNE VODKA

Creamy Pink Sauce, Parmesan And Fresh Basil 22.

ZUPPA DI PESCE

Shrimp, Mussels, & Scallops. Prepared In Spicy Tomato Broth. Served Over Linguini 31.

RIGATONI PUTTANESCA

Olives, Cherry Tomatoes, Garlic, Oregano, Caper, Anchovies And Parmesan. Served over Rigatoni Al Dente 28.

HOME MADE GNOCCHI

Light Home Made Gnocchi Prepared In A Smoked Salmon Gorgonzola Cream Sauce 28.

Pollo

CHICKEN CACCIATORE

Tender Chicken, Plump Tomatoes, Mushrooms, Onions Served Over Risotto 27.

CHICKEN PARMESAN

Homemade Mozzarella & Thick Marinara. Served Over A Choice Of Pasta 25.

FRANCAISE

CHICKEN 25. | VEAL 28. | SALMON 23.

Egg Dipped And Sauteed with Lemon Wine & Butter Served With Your Choice Of Pasta

VEAL ROLLATINI

Tender Milk Fed Veal Stuffed with Prosciutto & Fresh Mozzarella, Finished In A Mushroom Marsala Sauce 27.

Beef Selection

FLANK STEAK

Roasted Garlic, Fresh Rosemary & Drizzled With A Light Demi. Served over A Creamy Risotto 28.

16oz STRIP STEAK

Grilled Strip Steak Topped With Sauteed Onions & Served With Roasted Potatoes & Seasonal Vegetables 30.

8oz FILET MIGNON

Seared, Compound Butter. Served With Herb Roasted Potatoes And Seasonal Vegetables 33.

Seafood

SEASAME ENCRUSTED TUNA

Seared Sushi Grade Fresh Tuna Finished With An Orange Ginger Sauce 31.

SEABASS ANTONIO

Baked And Prepared With Scallops, Shrimp And Lobster. Finished In A Spicy Red Broth 35.

SEAFOOD RISOTTO

Shrimp, Scallops, And Lobster Prepared In a Garlic White Wine Sauce Over Risotto 37.

CLASSIC DIRTY MARTINI

PREMIUM VODKA, DRY VERMOUTH, OLIVE JUICE
STUFFED BLEU CHEESE OLIVES

PEACH MARTINI

PEACH VODKA, TRIPLE SEC, PEACH SCHNAPPS
PEACH PUREE

ESPRESSO MARTINI

ESPRESSO VODKA, KAHLUAH, BAILEYS IRISH CREAM
ESPRESSO COFFEE

TRANSFUSION

CHOICE OF VODKA, GRAPEJUICE & A SPLASH OF GINGERALE

MOSCOW MULE

KETTLE ONE, LIME JUICE & GINGER BEER

POMEGRANATE DUBLIN MULE

IRISH WHISKY, POM LIQUOR, FRESH SQUEEZED LIME,
JUICE, POMERGRANATE PUREE & GINGER BEER

MANGO MARTINI

MANGO VODKA, PEACH SCHNAPPS TRIPLE SEC
MANGO PUREE

PEARTINI

GREY GOOSE VODKA, TRIPLE SEC, ST GERMAINE
SIMPLE SYRUP, PEAR PUREE

CHOCOLATE RASPBERRY MARTINI

STOLI RASPBERRY, GODIVA WHITE CHOCOLATE
NOCELLA WALNUT

JAMES'S FAMOUS BLOOD MARY

PERFECT MORNING COCKTAIL

MANGO TINI

VODKA, MANGO PUREE, ORANGE JUICE, TRIPLE SEC

BLACKBERRY BOURBON SMASH

MUDDLED BLACKBERRY, LIME, SIMPLE SYRUP
JACK DANIELS, BLACKBERRY LIQUOR, LIME JUICE

WINE SELECTION

WHITE

	GLASS	BOTTLE
ST FRANCIS CHARDONNAY (SONOMA)	12.	35.
STAGS LEAP CHARDONNAY (NAPA VALLEY)	13.	50.
SANTA MARGHERITA PINOT GRIGIO (ITALY)	13.	50.
SONOMA CUTRER CHARDONNAY (SONOMA)	13.	50.
CLIFFORD BAY SAUVIGNON BLANC (NEW ZEALAND)	11.	32.
CAVIT CHARDONNAY, PINOT GRIGIO, RIESLING	10.	30.
PASQUA 11 MINUTES ROSE'	13.	50

RED

JORDAN CABERNET	N/A	100.
CAYMUS CABERNEY	N/A	150.
PENFOLDS CABERNET	N/A	150.
DAOU CABERNET	13.	50.
JOEL GOTT CABERNET	13.	50.
SILVER PALM CABERNET	12.	35.
RUTHERFORD HILL MERLOT	13.	50.
RUFFINO SUPERIORE CHIANTI	12.	35.
PATZ – HALL PINOT NOIR (SONOMA)	N/A	75.
J LOHR PINOT NOIR	11.	32.
FINCA EL ORIGEN MALBEC (ARGENTINA)	12.	35.
PASQUA AMARONE	N/A	75.
BRAZIN OLD VINES RED ZINFANDEL (LODI)	N/A	50.
CAKEBREAD CELLARS CABERNET SAUVIGNON (NAPA VALLEY)	N/A	120.
CAVIT - CABERNET, MERLOT OR PINOT NOIR	10.	30.

SPARKLING

KORBEL	SPLIT 12.	35.
VUEVE CLICQOUT (FRANCE) YELLOW LABEL		85.