

## ANTIPASTI & INSALATA

### Cocktail Di Gamberi

\$19

Jumbo shrimp served with house made cocktail sauce

### Le Polpette

\$14

Two meatballs in a San Marzano tomato sauce with a dollop of ricotta

### Calamari Fritti

\$16

Flash fried day boat calamari with cherry peppers, served with Uncle Eddie's famous marinara sauce

### Vongola Oreganata

\$17

Whole littleneck clams topped with Italian spiced breadcrumbs

### Melanzane Rollentini

\$15

Egg battered eggplant, filled with fresh mozzarella and Ricotta cheese in a San Marzano tomato sauce and topped with chiffonade of basil and grated parmesan cheese



### Caprese Salad

\$15

House made fresh mozzarella, heirloom tomato, roasted peppers, basil, olive oil and aged balsamic

### Insalate Tre Colori

\$14

Arugula, endive, radicchio, granny smith matchstick, toasted pine nuts, goat cheese with lemon olive oil vinaigrette

### Burrata

\$16

Italian buffalo mozzarella stuffed with stracciatella and cream, served with heirloom tomato, prosciutto, roasted red peppers, drizzled with EVOO and a balsamic glaze

### Insalata Cesare

Prepared Table Side for 2 \$26

Traditional Caesar salad, hearts of romaine, anchovies, shaved parmesan, house made croutons and dressing

*Add any available protein to your salad  
Server will price accordingly*

## ENTRÉE

### **Pappardelle Della Foresta**

\$28

House made pappardelle, seasonal wild forest mushrooms, crispy pancetta, shallots with Cognac demi glace and truffle essence

### **Gamberi Ripieni**

\$39

Jumbo Shrimp stuffed with lump crabmeat served over risotto

### **Pollo Saltimbocca**

\$29

Bell Evans chicken topped with sage, prosciutto and spinach sautéed in a white wine butter sauce, served with roasted potatoes and vegetables

### **Red Snapper Oreganato**

\$39

Sautéed, topped with lump crab meat, italian bread crumbs and served with vegetable risotto

### **Braciole Di Manzo**

\$33

Thinly sliced top round beef, stuffed with prosciutto, imported provolone and fresh herbs, mushrooms and onions with a slow simmered San Marzano Pomodoro sauce over sweet potato gnocchi

### **Cotoletta Alla Parmigiana**

\$46

Breaded Veal Chop sautéed parmigiana style served over house made guitar string pasta

### **Lasagna Alla Bolognese**

\$28

Prepared by "Uncle Eddie" himself, house made paper-thin pasta sheets layered between Bolognese sauce, superfine ricotta, fresh mozzarella and a touch of Béchamel sauce

### **Sea Scallops**

\$39

Pan seared and served with grilled asparagus and truffle risotto

### **Osso Bucco**

\$36

Braised Pork Shank cooked in a mirepoix demi glace served with mushroom risotto

#### FOOD ALLERGIES?

If so, please inform the manager or your server. Thoroughly cooking meats, poultry, and seafood reduces the risk of food borne illness.