

ANTIPASTI & INSALATA

Cocktail Di Gamberi

\$24

Jumbo shrimp served with house made cocktail sauce

Le Polpette

\$16

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

Calamari Fritti

\$18

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

Polpo Alla Griglia

\$24

Grilled octopus served over escarole and beans

Melanzane Rollentini

\$16

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

\$18

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

Insalate Tre Colori

\$16

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

Burrata

\$19

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

No Changes or Substitutions



ENTRÉE



Fettuccine “Truffle” Foresta

\$37

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

Gamberi Ripieni

\$42

Jumbo Shrimp stuffed with lump crabmeat served over vegetable risotto

Pollo Saltimbocca

\$35

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

\$42

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

Bracirole Di Manzo

\$36

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

\$49

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

Lasagna Alla Bolognese

\$29

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

Osso Bucco

\$49

Veal shank cooked in a mirepoix demi glace served with vegetable risotto

No Changes or Substitutions

FOOD ALLERGIES?

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