

## DINNER MENU

### Antipasti

<b>Shrimp Scampi</b> – Tiger prawns sautéed with garlic and herbs in a fresh squeezed lemon white wine butter sauce, served atop of pan seared green tomatoes.	14
<b>Diver Sea Scallops</b> – Giant deep sea scallops pan seared to a perfect golden brown served on a bed of a flavorful cinnamon infused-orange glaze, finished with salmon roe.	16
<b>Colorado Baby Lamb Chops</b> – Pan seared and seasoned with a five spice blend, served over a bed of mixed greens with toasted hazelnuts and sweet balsamic reduction, then topped with fried leeks and fresh berries.	15
<b>Calamari Fritti</b> – Lightly dusted tenderized calamari in a mix of semolina and flour then fried until crisp, with a Sicilian putanesca sauce and pesto.	14
<b>Asparagi al Forno</b> – Asparagus wrapped in prosciutto di Parma, seared until crispy then baked with fresh mozzarella cheese, finished with a sweet balsamic glaze.	12
<b>Bruschetta di Pomodori</b> – Homemade grilled semolina bread, with a roasted garlic spread topped with diced roma tomatoes, garlic and basil finished with drizzled sweet balsamic glaze.	11
<b>Rotilini di Melanzana</b> - Rolled eggplant filled with ricotta cheese and fresh herbs, then baked in marinara sauce.	11
<b>Cozze alla Piacere</b> – Prince Edward Island Mussels sautéed with garlic and herbs in a white wine sauce or a red sauce.	13

### Insalatas

<b>Warm Goat Cheese</b> – Baby arugula tossed with julienne granny smith apples, toasted hazelnuts in a sherry vinaigrette, topped with imported goat cheese encrusted with coarsely ground hazelnuts.	10
<b>Portofino</b> - A mix of romaine lettuce, radicchio, and arugula tossed with mandarin segments, coarsely chopped pecans, red onion and gorgonzola cheese in a maple vinaigrette.	10
<b>Caprese alla Gorgonzola</b> – Fresh sliced tomatoes with fresh mozzarella cheese topped with thinly sliced sweet red onion and chunky gorgonzola dressing with fresh basil.	11
<b>Caesar</b> – crisp romaine lettuce tossed with our famous dressing, homemade garlic butter croutons and pecorino romano topped with a filet of white anchovy crostini	9
<b>Insalata D’ Amore</b> – Crisp romaine lettuce tossed with hot house cucumber, fresh mozzarella, red onions, carrots and chopped roma tomatoes in a balsamic vinaigrette.	9
<b>Mozzarella Caprese</b> – Layers of fresh sliced tomatoes and fresh mozzarella served on a bed of arugula drizzled with extra virgin olive oil and a sweet balsamic glaze.	10

### Zuppa

<b>Tortellini in Brodo</b> – Small half-moon cheese stuffed pasta served in a vegetable broth.	8
<b>Corn Chowder</b> – Sweet roasted yellow corn with a mirepoix of vegetables in a basil cream base.	8
<b>Roasted Rosemary Tomato</b> – Roasted tomatoes, sweet yellow onions, and rosemary in a chicken broth.	8

### Pastas

<b>Michelangelo</b> – Imported prosciutto di Parma, sautéed with shallots and white mushrooms tossed with egg fettuccine in a light asiago cream sauce finished with green peas.	22
<b>Gamberi Arrabiata</b> – Tiger prawns sautéed with roasted sliced garlic, freshly chopped herbs tossed with linguini in a spicy marinara sauce.	26
<b>Chicken Involtni</b> – Fresh pasta sheet rolled with a mixture of roasted shredded chicken, sundried tomatoes, herbs and ricotta cheese. Sliced into medallions served on a bed of creamy rosa sauce.	24
<b>Cheese Stuffed Tortelloni</b> – Half moon stuffed pasta with a creamy mixture of ricotta and mascarpone cheese with herbs in a sundried tomato brandy cream sauce.	20
<b>Paglia e Fieno</b> – Egg fettuccine and tagliatelle with sautéed veal and prosciutto in a creamy gorgonzola sauce topped with green scallions.	22
<b>Vongole</b> – Sautéed little neck clams in garlic in Italian parsley, served with linguini in a white butter sauce.	26
<b>Rigatoni Bolognese</b> – Our traditional veal Bolognese slowly cooked for hours with vegetables and herbs tossed with short round tubes and a touch of cream.	20
<b>Sausage and Peppers</b> – Grilled mild Italian sausage tossed with caramelized onions, roasted green and red peppers in a light spicy marinara sauce with penne noodles.	22
<b>Linguini Alle Vodka</b> – Sautéed imported Prosciutto di parma with sweet red onions and a splash of vodka in a mascarpone rosa sauce.	22

\$2.00 split charge for salads / \$6.00 split charge for entrees.

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### Pollame e Carne

<b>Chicken Marsala</b> – Boneless chicken breast sautéed with garlic, mushrooms in a sweet marsala wine sauce.	25
<b>Cacciatore</b> – “Hunter style” half free range chicken slowly cooked in the rotisserie finished in the wood burning oven with rosemary, mushrooms in a Madeira sauce.	25
<b>Chicken Parmesan</b> – Pounded, breaded chicken breast topped with our homemade marinara sauce, baked in the wood burning oven with fresh mozzarella and parmesan cheese, served with a side of capellini pomodoro.	26
<b>Vitello alle Griglia</b> – Grilled 16oz milk fed veal chop served with a mushroom risotto topped with a marsala demi glaze and drizzled with an essence of white truffle oil.	40
<b>Vitello di Milanese</b> – Double cut 16oz veal chop, pounded then breaded in our homemade Italian bread crumbs, pan seared then finished in the wood burning oven. Served on a bed of arugula with a tomato salad and a balsamic glaze.	39
<b>Vitello alle Picatta</b> – Sautéed veal loin medallions with shallots and caper berries in a lemon white wine butter sauce.	34
<b>Vitello con Pappardelle</b> – Lightly pounded veal medallions, sautéed with garlic, scallions and mushrooms in a creamy romano sauce served with wide ribbon noodles.	34
<b>Rack of Lamb</b> – 12oz oven roasted Colorado rack. Encrusted with a blend of toasted hazelnuts and pistachios, surrounded by a pool of a sweet balsamic reduction topped with fried leeks.	42
<b>Bistecca alle Florentina</b> – 28oz prime bone in rib eye, grilled over an open flame, finished in the wood burning oven. Served with grilled gorgonzola beef steak tomatoes.	48
<b>Filetto Mignon</b> – 9oz prime tenderloin steak wrapped in layers of crispy fillo dough, topped with melted gorgonzola cheese, surrounded with a cognac cherry tomato compote.	38

### Pesce

<b>Cioppino</b> – Shrimp, scallops, clams, mussels, lobster, and variety of fresh fish sautéed with shallots and leeks in a aromatic white wine tomato broth, served with semolina crostinis.	38
<b>Salmone Oreganata</b> – Roulade of salmon stuffed with a roasted rosemary-garlic spread, baked with our homemade oreganata bread crumbs, served over sautéed spinach with a cherry tomato white wine sauce.	30
<b>Branzino</b> – Scaloppini of New Zealand blue nose sea bass sautéed with sundried tomatoes, whole grain dijon mustard in a creamy white wine sauce, served over a saffron mushroom risotto.	34
<b>Pesce Spada</b> – 10oz grilled swordfish steak with extra virgin olive oil and fresh herbs, served over sautéed broccolini with a caperberrie lemon white wine sauce.	32

### Signature Dishes

<b>Vitello alle Parmigiano</b> – “Veal Parmesan” Double cut 18oz veal chop, pounded then breaded in our homemade Italian bread crumbs, topped with our signature marinara sauce finished in the wood burning oven with melted mozzarella and parmesan cheese.	39
<b>Ossobucco</b> – Slow roasted tender veal shank, braised in a aromatic mirepoix of vegetables, served over pappardelle noodles.	34
<b>Lobster Gnocchi</b> – Homemade roasted garlic potato dumplings, with sautéed lobster meat in a creamy gorgonzola rosa sauce, topped with a 5oz lobster tail.	34
<b>Linguini Di Mare</b> – Sautéed shrimp, scallops, lobster meat and calamari with garlic and herbs tossed in marinara sauce.	34

### Risottos

<b>Gamberi e’Cappesante</b> - Sautéed shrimp and scallops with shallots in a white wine seafood stock.	24
<b>Funghi e’Asparagi</b> - Sautéed mushrooms with grilled asparagus in a saffron vegetable stock	20

20% gratuity will be added to parties of six or more.