

Appetizers

Pane e Formaggio /10

toasted rosemary foccacia with roasted garlic butter and melted provolone cheese

Tomato Crostini /12

garlic rubbed toasted foccacia bread, topped with sliced vine ripe tomato, fresh basil, extra virgin olive oil and shaved Parmigiano cheese

Caesar Salad Bella Notte /11

romaine hearts, with our homemade Caesar dressing, crispy pancetta, shaved parmesan cheese and garlic crostini

Grace's Salad /12

baby greens, sliced granny smith apple, candied walnuts, crumbled goat cheese, white balsamic vinaigrette (GF)

Beet Salad /15

baby greens, preserved beets, candied walnuts, sliced avocado, gorgonzola cheese and a cherry port vinaigrette (GF)

Caprese /14

sliced vine ripe tomatoes, fresh bocconcini cheese, basil, extra virgin olive oil, balsamic reduction (GF)

Grilled Octopus /18

fresh herbs & olive oil infused with a white bean humus & pickled fennel (GF)

Shrimp Limoncello /17

sautéed tiger shrimp in a Limoncello butter sauce with capers, cherry tomatoes on toasted rosemary foccacia

Carpaccio /14

seared rare veal loin, thinly sliced, topped with shaved Parmigiano cheese, capers berries, extra virgin olive oil (GF)

Crab Cakes /17

oven baked with a dill artichoke Aioli

Grilled Calamari /16

poached garlic, black olives, capers, fresh grape tomatoes and lemon olive oil (GF)

Mussels

~ garlic white wine marinara sauce/14 (GF)

~Sambuca butter sauce jalapeños crane

Pasta

~Gluten free pasta available

Spaghettini Carbonara /20

pancetta, Parmigiano cheese topped with a poached egg

Fettuccini Rustica/22

roasted chicken breast, pancetta, mushrooms, pesto cream sauce

Gnocchi /20

hand rolled sweet potato dumplings in brown butter sage sauce and caramelized onions

Spaghettini & Meatball /20

homemade meatball, sliced, baked in a tomato basil sauce, provolone and Parmigiano cheese

Penne with Sausage /20

spicy Italian sausage, roasted red peppers, in our tomato basil sauce

Stuffed Pasta /20

ravioli stuffed with oven roasted butternut squash in a sundried tomato rosé sauce, topped with goat cheese

Angel Hair Pasta /22

roasted chicken breast, baby spinach, roasted red peppers in a rosé sauce

Seafood Linguine /30

fresh Linguine, shrimps, calamari and mussels in a black olive and caper puntanesca tomato sauce

Pasta Bolognese /20

Penne pasta in a classic Italian braised meat and tomato sauce

Lobster Fettuccini /32

garlic butter poached lobster tail, baby spinach, fresh grape tomatoes in a fresh basil and parsley pesto

Lasagna /20

layers of fresh pasta, slow braised meat sauce, provolone and mozzarella cheese and our tomato basil sauce

Smoked Salmon a la Vodka /24

Entrées

Salmon Fillet /25

*arugula pesto infused, pickled fennel
accompanied with a dill mascarpone
risotto(GF)*

Mixed Seafood Platter /38

*grilled lobster tail, black tiger shrimp, grilled
calamari, with a lemon and dill sauce served
with warm lentils and baby spinach (GF)*

Lamb Rack /39

*pan seared with a mint jus, daily potato and
seasonal vegetables (GF)*

Black Angus Striploin Steak 10oz / 37

*with a cherry brandy demi, daily potato and
seasonal vegetables (GF)*

Chicken Limone / 24

*chicken supreme with a lemon, caper and
white wine sauce accompanied with warm
lentils and baby spinach (GF)*

Veal Sorrento /29

*provimi veal scaloppini, prosciutto, bocconcini
cheese braised in a tomato sauce with fresh
linguine pasta tossed in olive oil, garlic and
grape tomatoes*

Veal Marsala /29

*provimi veal scaloppini topped with sautéed
mushrooms, cream and marsala wine jus
accompanied with daily potato and seasonal
vegetables (GF)*

Chicken or Veal al la Parmigiana /29

*panko breaded, baked with our homemade
tomato basil sauce, bocconcini cheese served
with shrimp filled ravioli in a pesto cream
sauce*

Fillet Mignon 8oz /42

*pan seared, with a crispy pancetta gorgonzola
crust served with daily potato and seasonal
vegetables (GF)*

Selection of Sides