

Appetizers

Pane e Formaggio / 10

toasted rosemary foccacia with roasted garlic butter and melted provolone & mozzarella 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 Parmigiano cheese and garlic crostini

Grace's Salad / 12

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

Beet Salad / 15

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

Caprese / 14

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

Grilled Octopus / 18

Fresh basil & parsley oil, Peruvian peppers, roasted artichoke hearts (GF)

Shrimp Limoncello / 17

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

Carpaccio / 14

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

Crab Cakes / 17

Pasta

~Gluten free pasta available

Smoked Salmon Carbonara / 22

smoked salmon, cream, Parmigiano cheese, egg yolk

Pasta Rustica / 22

Tagliatelle pasta, roasted chicken breast, pancetta, mushrooms, pesto cream sauce

Gnocchi / 20

hand rolled ricotta dumplings and artichoke hearts in a olive oil, lemon juice, fresh mint sauce

Spaghettoni & Meatball / 20

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

Penne with Sausage / 20

homemade 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 Tagliatelle / 30

tagliatelle pasta, shrimps, octopus and mussels in a black olive and caper puntanesca tomato sauce

Pasta Bolognese / 20

Spaghettoni pasta in a classic Italian braised meat and tomato sauce

Lobster Tagliatelle / 32

garlic butter poached lobster tail, on pasta with baby spinach, diced vine ripe tomatoes in a fresh basil and parsley oil

Entrées

Salmon Fillet / 25

Ginger, maple, lime glazed accompanied with turmeric Pearl Couscous, Peruvian peppers, sundried tomatoes

Lamb Rack / 42

full rack, pan seared with a mint Demi daily potato and seasonal vegetables (GF)

Black Angus Striploin Steak 10oz / 37

with a red wine demi, daily potato and seasonal vegetables (GF)

Chicken Scaloppini Limone / 24

in a lemon garlic sauce with daily potatoes and seasonal vegetables (GF)

Veal Sorrento / 29

provimi veal scaloppini, prosciutto, bocconcini cheese braised in a tomato sauce with Spaghettini pasta tossed in basil & parsley oil and garlic

Veal Marsala / 29

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

Chicken or Veal alla Parmigiana / 29

panko breaded, baked with our homemade tomato basil sauce, bocconcini cheese served with penne pasta with crab claw meat alfredo sauce

Bone in Filet Mignon 9oz / 42

Green Madagascar peppercorn Demi served with daily potato and seasonal vegetables (GF)

Mixed Seafood Platter / 38

grilled lobster tail, black tiger shrimp, grilled octopus, with a preserved lemon aioli, turmeric Pearl Couscous, Peruvian