

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

*spaghettini, smoked salmon, cream,
Parmigiano cheese, egg yolk*

Pasta Rustica / 22

*egg Fettuccine pasta, roasted chicken
breast, pancetta, mushrooms, pesto cream
sauce*

Gnocchi / 20

*hand rolled ricotta dumplings in our house
made tomato and basil sauce*

Spaghettini & 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

*egg Fettuccine, shrimps, octopus and
mussels in a black olive and caper
puntanesca tomato sauce*

Pasta Bolognese / 20

*Spaghettini pasta in a classic Italian
braised meat and tomato sauce*

Lobster Tagliatelle / 34

*egg Fettuccine, 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 / 45

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 Spaghettoni pasta tossed in garlic, basil & parsley oil

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, melted bocconcini cheese served with penne pasta with crab claw meat alfredo sauce

Mixed Seafood Platter / 40

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

Selection of Sides

~Grilled Shrimp /1.50each

~Market Vegetables / 5

~Sautéed Mixed Mushrooms / 6