

STARTERS

Fried Calamari

Calamaretti Fritti

Cornmeal dusted fried calamari with lemon wedges & pomodoro sauce 15

Meatballs in Tomato Sauce

Polpette di Carne con Marinara

House made beef and pork meatballs, red onions, bread crumbs, parsley; seasoned breadsticks 12

Antipasto

Antipasto Casalingo

Parma prosciutto, soppressata, Burrata, roasted peppers, marinated olives, grilled artichokes & eggplant 17

Shrimp Cocktail

Cocktail di Gamberoni

Chilled jumbo shrimp cocktail, lemon wedges, horseradish cocktail sauce 17

Lamb Chops

Costolette d'agnello scottadite

Grilled New Zealand lamb lollipops, aged balsamic drizzle 18

Grilled Oysters

Ostriche alla Griglia

Fresh shucked grilled oysters with leek fonduta toasted crumbs & fresh tomato relish 16

Frutti di Mari Saltati

Seafood Medley

A combination of shrimp, scallops, clams, mussels, and calamari, sautéed in a marinara sauce; seasoned breadsticks 17

Crab Cakes

Tortine al Granchio

Maryland jumbo lump crab cake, hot cherry pepper aioli, carrot slaw 17

Shellfish Tower

Torre ai Crostacei di Mare

Iced Shellfish Tower with ½ Maine lobster, jumbo shrimp cocktail, oysters on half shell, lump crab meat, littleneck clams on half shell, with traditional garnishes 75

SOUP OF THE DAY

SALADS

Rosaria

Baby iceberg wedge, crispy Pancetta, grape tomatoes, bleu cheese crumbles, house dressing 12

Angela

Garden greens, English cucumber, tomatoes, goat cheese, white balsamic dressing 12

Insalata di Autunno

Mixed greens, roasted butternut, dried cranberries, red onion, goat cheese, balsamic dressing 15

Caesar

Romaine lettuce, homemade focaccia croutons, Caesar dressing, shaved parmesan 12

SMALL PLATES

Risotto di Campagna

Prosciutto, leeks, onions, asparagus, diced red peppers 15

Gnocchi ai Quattro Formaggi

Traditional Italian potato dumplings, parmesan, Romano, mozzarella, Mascarpone 15

Gnocchi all'Orsognese

Traditional Italian potato dumplings, bacon, roasted Brussels sprouts, light cream sauce 15

Linguini, Gamberi Scampi

Sautéed shrimp in garlic lemon white wine sauce over linguine 17

PASTA

Fusilli alla Bolognese

Fresh fusilli pasta tossed in a savory Bolognese meat sauce with shaved parmesan 22

Cuscinetti All'Aragosta

Handmade pillow shaped lobster ravioli with wild pink Florida shrimp in a white wine sauce with diced tomatoes 32

Linguine ai Frutti di Mare

Linguine with littleneck clams, sea scallops, gulf shrimp in a light garlic & EVOO wine sauce 36

Ravioli di Zucca

Butternut Squash ravioli with sage browned butter, baby spinach 28

Risotto Adriatico

Arborio rice with shrimp, scallops, clams, mussels, and calamari, braised in a light tomato sauce 30

ENTREES

Chicken Piccata

Petti di Pollo alla Piccata

Sautéed chicken breast in a white wine lemon and caper sauce, asparagus, roasted potatoes 24

Chicken Parmesan

Petti di Pollo alla Parmigiana

Breaded chicken breast, Parmesan and Fontina cheese, fusilli, marinara sauce 27

Pork Chops Marsala

Costoletta di Maiale alla Marsala

Pan seared pork chops, Marsala wine and mushrooms, served with whipped potatoes 28

Short Ribs

Brasato di Manzo al Barolo

Braised short ribs in Barolo wine sauce, with Yukon gold whipped potato, Brussel sprouts and roasted butternut squash 31

Veal Medallions

Medaglioni di Vitello alla Pizzaiola

Lightly breaded thin medallions of veal loin "Pizzaiola style" with mozzarella cheese, fettuccine with marinara sauce 32

Surf & Turf

Mare e Terra

Grilled 8 oz. filet mignon & grilled jumbo shrimp, with chef selection of seasonal vegetables and roasted potatoes 48

Salmon

Salmone alla Griglia

Grilled Atlantic salmon filet, fresh diced tomato relish, with chef selection of seasonal vegetables and roasted potatoes 28

Stuffed Shrimp

Gamberi Ripieni

Baked shrimp filled with shrimp and pan bread, chef selection of seasonal vegetables and roasted potatoes, side of lemon white wine sauce 34

STEAKS & CHOPS

All Steaks and Chops are garnished with roasted creamer potatoes and chef selection of vegetable bouquet

T-Bone Steak, 22 oz. 49

Prime New York Sirloin, 16 oz. 52

Filet Mignon Center Cut, 10 oz. 55

Prime Rib Eye, 16 oz. 49

Veal Loin Chop, 16 oz. 52

Sauces

Choice of:

Au jus, Barolo wine reduction, béarnaise, mushroom Marsala, brandy au poivre, horseradish cream

SIDES

Asparagus with aged balsamic drizzle 10

Haricot Vert beans, toasted almonds 9

Sautéed zucchini strings, fresh tomatoes 9

Broccoli rabe, garlic, red pepper flakes 9

Roasted Butternut Squash 9

Roasted Brussel Sprouts 9

Whipped Yukon gold potato 8

Sweet potato fries 9

Sautéed spinach 9

Sautéed mushrooms 8

Caramelized Onions 8

Vinegar Peppers 9