



## RISTORANTE ITALIANO

### Antipasti

<b>TUNA CARPACCIO</b> <small>RAW</small>	18
Bermuda Tuna, Red Radish, Crispy Capers, Arugula Wine Suggestion: Trebbiano	
<b>MELANZANE</b> <small>VEGETARIAN</small>	17
Crispy Layered Eggplant, Mozzarella, House Made Tomato Basil Sauce Wine Suggestion: Montepulciano	
<b>ANTIPASTI BOARD</b>	21
A Selection of Cured Meats and Cheeses from Regions Throughout Italy Wine Suggestion: Sangiovese	
<b>CALAMARI</b>	16
Crispy Calamari, House Made Spicy Tomato Sauce Wine Suggestion: Vermentino	
<b>P.E.I. MUSSELS</b>	18
Chorizo, Cilantro Broth, Cherry Tomatoes, Garlic Croutons Wine Suggestion: Pinot Grigio	
<b>TUSCAN MEATBALLS</b>	18
House Made Veal Meatballs Stuffed with Pecorino, Classic Tomato Sauce Wine Suggestion: Sangiovese	
<b>SEAFOOD SOUP</b>	19
Sicilian Seafood Cioppino, Toasted Garlic Bread Wine Suggestion: Pinot Bianco	
<b>GARDEN MINISTRONE</b> <small>VEGETARIAN</small>	15
Organic Vegetable Broth with Ricotta Tortellini Wine Suggestion: Barbera	

# Insalate

- INSALATA MISTA** **VEGETARIAN** 15  
Mixed Greens, Cucumber, Red Onion, Tomatoes, Ricotta Cheese,  
Balsamic Dressing  
*Wine Suggestion: Pinot Bianco*
- CAPRESE SALAD** **VEGETARIAN** 17  
Bermuda Vine Ripened Tomatoes, Buffalo Mozzarella, Garden Basil,  
Aged Balsamic Reduction  
*Wine Suggestion: Trebbiano*
- CAESAR SALAD** 15  
Romaine Lettuce, Garlic Croutons, Parmesan Shavings  
**Add Grilled Tiger Prawns 13 Grilled Chicken 9**  
*Wine Suggestion: Vermentino*
- TUSCAN BERTOLLI BEAN & ARTICHOKE SALAD** **VEGAN** 14  
Cucumber, Tomatoes, Arugula, Olives, Italian Vinaigrette  
*Wine Suggestion: Pinot Grigio*

# Pizza

- PIZZA MARGHERITA** **VEGETARIAN** 20  
Tomato Sauce, Basil, Mozzarella  
*Wine Suggestion: Barbera*
- PIZZA CALABRESE** 24  
Tomato Sauce, Mozzarella, Calabrese Sausage, Pepperoni, Mushrooms  
*Wine Suggestion: Primitivo*
- PIZZA ALFREDO** 24  
Alfredo Sauce, Mozzarella, Chicken, Mushrooms, Parmesan  
*Wine Suggestion: Barbera*
- PIZZA GAMBERI** 25  
Basil Pesto, Mozzarella, Shrimp, Tomato, Goat Cheese, Spinach  
*Wine Suggestion: Sangiovese*
- MAKE YOUR OWN PIZZA** 20
- Choose From These Toppings:** 2 each  
Fresh Mozzarella, Italian Sausage, Mushrooms, Onions, Peppers, Tomato,  
Artichokes, Prosciutto, Olives, Arugula, Pineapple, Pepperoni, Pancetta,  
Anchovies, Goat Cheese

## Primi / Pasta

### House Specialty:

#### MACARONI ALLA BUTTERA

28

Spicy Sausage, Sweet Peas, Creamy Tomato Sauce, Grated Parmesan

Wine Suggestion: Sangiovese

#### CAPELLINI CON ASTICE

32

Maine Lobster, Angel Hair, Tomato Herb Broth

Wine Suggestion: Nebbiolo

#### SPAGHETTI MEATBALLS

26

Homemade Veal and Pork Meat Balls, Pomodoro Sauce

Wine Suggestion: Barbera

#### HOMEMADE LASAGNA

29

Classic Meat Lasagna, Parmesan, Mozzarella, Young Leaf Spinach

Wine Suggestion: Primitivo

#### ORECCHIETTE ALA NORMA VEGETARIAN

24

Eggplant, Zucchini, Mozzarella, Basil

Wine Suggestion: Vermentino

#### PENNE AMATRICIANA

29

Homemade Penne Pasta, Sausage, Tomato Sauce, Parmesan Shavings

Wine Suggestion: Sangiovese

#### SPAGHETTI CARBONARA

25

Spaghetti in a Light Cream Sauce, Crispy Smoked Pancetta, Fresh Italian Parsley

Wine Suggestion: Trebbiano

#### FETTUCINE ALFREDO VEGETARIAN

24

Fettuccine Pasta, Fresh Grated Nutmeg

**Add Lobster 15   Shrimp 10   Chicken 9**

Wine Suggestion: Pinot Bianco

#### LINGUINE FRUTTI DI MARE

31

Mussels, Clams, Shrimps, Calamari, Diced Tomatoes, Garden Thyme

Wine Suggestion: Nebbiolo

*All pasta dishes can be made with gluten free pasta. Please ask your server.*

## Aquatic

- MEDITERRANEAN SEAFOOD GRILL** GLUTEN FREE 39  
Grilled Yellowfin Tuna, King Prawns, Squid, Fresh Chorizo Sausage,  
Fingerling Potatoes and Salsa Verde  
*Wine Suggestion: Trebbiano*
- GRILLED TUNA** GLUTEN FREE 37  
Cucumber Avocado Salad, Fresh Lemon  
*Wine Suggestion: Pinot Bianco*
- BRONZINI** GLUTEN FREE 38  
Whole Grilled Italian Sea Bass, Sauteed Potatoes, Rapini  
*Wine Suggestion: Vermentino*

## Terra

- VEAL MARSALA** 36  
Pan Seared Veal, Wild Mushrooms And Marsala Wine Sauce, Rapini and  
Asparagus  
*Wine Suggestion: Nebbiolo*
- CHICKEN PARMESAN** 33  
Herb Parmesan Chicken, Mozzarella, Arugula, Cherry Tomato Salad  
*Wine Suggestion: Montepulciano*
- TUSCAN STEAK** GLUTEN FREE 35  
8oz New York Striploin, Pan Jus, Garlic Herb Butter  
Choice of: Sautéed Potatoes or Angel Hair Agli'olio  
*Wine Suggestion: Sangiovese*

## Piatti di Mezzo

- Rosemary Roasted Fingerling Potatoes** VEGETARIAN & GLUTEN FREE 8
- Broccoli Rabe** VEGETARIAN & GLUTEN FREE 9
- Italian Garlic Bread & Sicilian Olive Tapenade** VEGETARIAN 9
- Angel Hair Agli'olio** VEGETARIAN 9

*Please inform your server of any dietary concerns. Many ingredients are not listed in the menu description. Our culinary team would be happy to clarify any questions you may have.*