

Starters

Caprese creamy fresh mozzarella, basil, tomatoes, balsamic vinaigrette 15

Mushroom Flatbread olive oil base, Gorgonzola, mozzarella, feta, spinach, mixed mushrooms 14

Gamberetti crispy battered shrimp in a lemon, garlic butter sauce 16

Black Tiger Shrimp & Scallops sautéed in a creamy jalapeno sauce 18

Calamari Fritti homemade marinara 15

Antipasto Toscana selection of freshly cut meats, seasonal cheeses, nuts & olives 15

Greens

Add Chicken Breast, Blackened Scallops, Black Tiger Shrimp 8 & Salmon 10

Di Casa mixed lettuce, Roma tomatoes, shredded mozzarella 9

Caesar crisp mixed greens, Caesar, pecorino cheese, homemade croutons 11

PZ arugula, dried cranberries, Gouda cheese, cherry tomatoes, toasted pecans, walnuts, balsamic vinaigrette 13

Filet & Arugula sliced filet mignon, arugula, caper berries, fennel, cherry tomatoes, lemon vinaigrette 29

Fresh Baked Sandwiches

Fresh baked Italian bread with rosemary potatoes or Salad add 3

Polpetta Meatball and mozzarella, toasted 16

Misto turkey, mortadella, salami, mozzarella, tomatoes, lettuce and vinaigrette, toasted 16

Grilled Chicken mozzarella, tomato, lettuce, & Caesar, toasted 16

Vegetariano eggplant, Portobello, peppers, onions, tomato, basil, buffalo mozzarella, and vinaigrette 16



Italian Classics

Risotto Italian Arborio rice with mushrooms and spinach 21

Eggplant Parmigiana thin slices of eggplant layered, marinara, mozzarella 21

Piselli penne pasta, green peas, pancetta, onion, creamy garlic sauce 21

Homemade Lasagna pasta sheets layered with beef, ricotta, mozzarella, Parmigiano, Bolognese sauce 23

Linguine and Meatballs with Bolognese sauce topped with Parmigiano-Reggiano 20

Chicken

Chicken Parmigiana breaded chicken breast, homemade marinara, mozzarella, and side of penne marinara 23

Tortellini Chicken breast, spinach tortellini pasta, baked with mozzarella, creamy jalapeno cream sauce 26

Milanese breaded chicken breast cutlet seared, Arugula, lemon vinaigrette, cherry tomatoes 23

Chicken Marsala chicken breast pan seared and sautéed with mushrooms, creamy Marsala wine over fettuccine 22

Free Range Chicken beurre blanc, mashed potatoes, sweet baby bell peppers, grilled asparagus (Please allow 30 minutes) 29

**Ask your server about Daily
Chef Specials!
Catch of the Day, Seasonal
Entrées & Appetizers**