



DINNER

ANTIPASTI

bruschetta tasting 10-
balsamic-tossed diced tomatoes,
onions, basil & evoo, crostini

**baked spinach artichoke
fonduta 10-**
creamy ricotta & fontina sauce,
tomato jam, crostini

crispy calamari & zucchini 12-
flash-fried, tossed with garlic,
served with housemade marinara &
roasted garlic aioli

prosciutto-wrapped shrimp 15-
oven-roasted, sauteed in butter &
caramelized fennel, sun-dried tomatoes

**oven-roasted portobello
mushroom N 12-**
italian sausage, spinach, ricotta,
mozzarella, crunchy garlic & basil crust,
pesto, pomodoro sauce

mussels arrabbiata 14-
baked with white wine, garlic, parsley
and a touch of marinara sauce

knots & sauce 8-
parmigiana herb-garlic bread,
housemade marinara

antipasto board 16-
soppressata, prosciutto, salami,
provolone, red & green cerignola
olives, crostini

AL FORNO

eggplant parmigiana 17-
baked with parmesan panko crumbs,
tomato sauce & mozzarella cheese

chicken parmigiana 20-
baked with parmesan panko crumbs,
tomato sauce & mozzarella cheese

lasagna bolognese 19-
layers of tender pasta sheets,
meat sauce, finished with
mozzarella & parmesan

MEAT SELECTIONS

**select from tender medallions
of chicken breast 23- or
milk-fed veal 26-**

**create your own
preparation style:**

marsala
sautéed with onions, garlic &
mushrooms, marsala wine

saltimbocca
pan-fried prosciutto & sage-wrapped
medallions, marsala wine sauce,
mushrooms & mozzarella

francese
egg-dipped medallions, pan-sautéed,
lemon-white wine caper sauce

bistecca* 36-
NY strip steak, basted in garlic &
rosemary, fire-seared to your liking,
broccolini

ZUPPE & INSALATE

pasta e fagioli
cup 6- bowl 8-
pancetta, white cannellini beans,
ditalini, simmered in chicken &
tomato broth, grissini

antipasto 17-
mixed greens, prosciutto, soppressata,
salami, provolone, tomatoes, cerignola
olives, onions, house vinaigrette

burrata caprese 14-
heirloom tomatoes, creamy buffalo
mozzarella, red onion, basil,
aged balsamic glaze

caesar 10-
romaine hearts, house croutons,
creamy caesar dressing
add grilled chicken 6-
add grilled salmon* or shrimp 8-

the wedge 11-
crispy iceberg, heirloom tomatoes,
pancetta crisp, creamy gorgonzola
cheese dressing, balsamic glaze

PASTA

linguini vongole 21-
sweet tender clams, garlic, lemon and
a touch of white wine, marinara or
white sauce

penne primavera 19-
sautéed summer vegetables,
marinara sauce
add grilled chicken 6-
add shrimp 8-

linguini frutti di mare 25-
mussels, clams, shrimp, calamari and
garlic, simmered in a basil-tomato
white wine broth

spaghetti alfredo 16-
white wine, garlic, fresh cream,
parmesan cheese
add grilled chicken 6-
add shrimp 8-

lobster ravioli 22-
pan-seared, butter-tossed tomatoes,
asparagus, lobster chunks,
brandy-paprika cream sauce

penne alla vodka 17-
italian sausage, onion, garlic,
creamy tomato-vodka sauce

spaghetti & meatballs 18-
classic marinara sauce, parmesan

SEAFOOD

caught fresh daily
our server will be happy to
tell you about today's offerings

choose your preparation style:

puttanesca
marinara sauce, olives, capers,
sweet peppers

mahi-mahi 25-
snapper 26-

francese
egg-dipped, pan-sautéed,
lemon-white wine sauce

mahi-mahi 25-
snapper 26-



BRICK OVEN FLATBREADS & SUCH



classic margherita N 11-
fresh mozzarella, oven-roasted
tomatoes, pesto, basil

pepperoni 11-
housemade sauce, pepperoni,
fresh mozzarella, parmigiana & romano

cheese 10-
housemade sauce, fresh mozzarella,
parmigiana & romano

tuscan 11-
sweet italian sausage, pepperoni, basil,
mozzarella & romano

funghi flatbread N 12-
crimini mushrooms, goat cheese,
pesto, housemade sauce

prosciutto flatbread N 13-
caramelized onions, balsamic-tossed
arugula salad, pesto, shaved parmesan,
oil-balsamic glaze

rustica flatbread N 14-
grilled chicken, oven-roasted tomatoes,
fresh mozzarella & mascarpone cheese,
pesto, balsamic glaze

calzone 14-
pepperoni, mozzarella, ricotta,
spinach, mushrooms, tomato sauce

HOUSE SPECIALTIES



salmon* 26-
grilled over pan-sautéed garlic spinach,
tomatoes, white wine-lemon butter

mahi-mahi 25-
herb & parmesan-crust, oven-baked,
crispy pancetta, broccolini,
key lime sauce

shrimp scampi 27-
sweet florida shrimp pan-seared in
garlic, lemon butter, white wine,
over risotto milanese

SIDE DISHES

asparagus 5-
sautéed in garlic oil

broccolini 5-
sautéed in garlic oil

chef's choice 5-
seasonal starch

spinach 5-
sautéed in garlic oil

risotto milanese 5-
saffron & butter, white wine,
parmesan cheese

N = Nut Allergen

Some items on this menu contain ingredients that are
not listed; please inform your server of any food allergies
or dietary restrictions before you place your order.
*Consumption of raw or undercooked food may result in
an increased risk of foodborne illness.



GOOD LIBATIONS

WHITES & ROSÉ

william hill

central coast, california, chardonnay 9- / 34-

chateau ste. michelle
washington, riesling 35-

ecco domani
delle venezie, italy, pinot grigio 9- / 34-

kim crawford
marlborough, new zealand, sauvignon blanc 11- / 42-

kendall-jackson vintner's reserve
california, chardonnay 10- / 38-

frei brothers reserve
russian river valley, california, chardonnay 39-

orin swift mannequin
california, chardonnay 55-

murphy-goode the fume
north coast, california, sauvignon blanc 9- / 30-

canyon road
california, white zinfandel 5- / 28-

ferrari-carano
sonoma, chardonnay 50-

cakebread
napa valley, california, chardonnay 84-



CHAMPAGNE

korbel 40-

la marca prosecco
doc veneto, italy 10- / 32-

veuve clicquot
reims, france 120-



BEER (BIRRA)

draft

peroni (roma, italy) 4.7%
clear, golden yellow lager

amberbock (dark lager) 5.2%
smooth, well-balanced, delicate malt flavor

islamorada citrus ale (islamorada) 5.1%
moderate citrus hop aroma, medium body with smooth texture

islamorada sandbar sunday (islamorada) 4.75%
american wheat ale, mild spice, subtle island citrus character

crazy lady honey blonde ale (waterfront brewery) 5.6%
golden, aroma crisp grain, light bitter and refreshing grain

holiday isle tangerine wheat (deep blue brewery) 4.8%
light tangerine nose and flavor, wheaty taste, crisp

holiday isle ipa (deep blue brewery) 5.8%
medium-bodied, citrus, floral pale ale

seasonal drafts
ask your server for our latest hit birra (5 each)

imports/crafts

heineken (netherlands) 5%
european pale lager, first brewed in 1872

buckler (netherlands) NA
whisper of noble hop, lightly sweet, low bitterness, grainy malt finish

corona extra (mexico) 4.6%
classic mexican beer, number one import in USA

stella artois (leuven, belgium) 5.2%
golden brew, signature blend of premium malt and medium hops

red stripe (jamaica) 4.7%
sweet, full favor, character

american premium

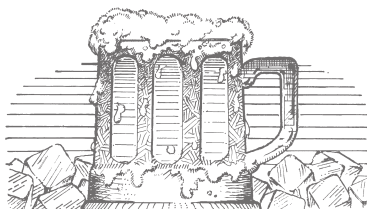
budweiser

bud light

miller lite

coors light

michelob ultra



ITALIAN-INSPIRED

rosso sangria

fresh seasonal fruit, red wine, blackberry brandy and chambord raspberry liqueur

bianca sangria

fresh seasonal fruit, white wine, la marca prosecco and peach schnapps

italian margarita

sauza signature blue 100% agave tequila, galliano, amaretto, triple sec and sour mix

speziato margarita

patrón tequila, patrón citrónge, fresh jalapeños and fresh sour mix

cane corso

amaretto disaronno, bacardi coconut rum, pineapple and cranberry

negroni

campari, hendrick's gin, sweet vermouth with orange wheel

peach bellini

la marca prosecco and peach schnapps

mandorala martini

tito's handmade vodka, bacardi coconut rum, crème de cacao and frangelico

espresso martini

stoli vanil vodka, baileys irish cream, shot of espresso, served with biscotti



REDS

proverb

california, cabernet sauvignon 8- / 25-

silver palm
north coast, california, cabernet sauvignon 40-

columbia crest grand estates
columbia valley, washington, merlot 8- / 30-

alamos
mendoza, argentina, malbec 8- / 28-

murphy-goode
california, pinot noir 10- / 42-

ghost pines
sonoma/napa valley, california, merlot 43-

robert mondavi, private selection, bourbon barrel
california, cabernet sauvignon 10- / 38-

la crema
sonoma coast, california, pinot noir 52-

j vineyards
monterey, sonoma, santa barbara, california, pinot noir 12- / 42-

ruffino chianti 8- / 32-

marchesi di barolo barbera maraia 38-

mt. veeder
california, cabernet sauvignon 17- / 80-

stag's leap artemis
napa valley, california, cabernet sauvignon 102-

antinori marchese chianti reserve 75-

gabbiano bellezza 82-



FAVORITES

key lime mojito

bacardi superior rum, keke beach key lime, fresh lime, mint, soda

orange sorbet mimosa

orange sorbet, la marca prosecco

rum runner

bacardi superior rum, myers's rum, blackberry brandy, banana liqueur, orange, pineapple, grenadine

loaded bloody mary

tito's handmade vodka, tomato, horseradish, pepper, prosciutto-wrapped shrimp, chicken wing, celery, olives

moscow mule

grey goose vodka, ginger beer, lime

pineapple-jalapeño mojito

bacardi superior rum, pineapple, lime, jalapeño, cilantro, mint, soda



Please drink responsibly. Don't drink and drive.