

ANTIPASTI

bruschetta tasting 12-

balsamic tossed diced tomatoes, onions, basil & evoo, crostini

baked spinach artichoke fonduta 16-

creamy ricotta & fontina sauce, tomato jam, crostini

crispy calamari & zucchini 16-

flash-fried, tossed with garlic, served with homemade marinara & roasted garlic aioli

prosciutto-wrapped shrimp 18-

oven roasted, sautéed in butter & caramelized fennel, sun-dried tomatoes

oven roasted portabella mushroom 12-

italian sausage, spinach, ricotta, mozzarella, crunchy garlic & basil crust, pomodoro sauce

mussels arrabbiata 16-

baked with white wine, garlic, parsley, and a touch of marinara sauce

knots & sauce 10-

parmigiana herb-garlic bread, house-made marinara

antipasto board 24-

Chef's selection of three meats and three cheeses, and assorted accompaniments

ZUPPE & INSALATE

pasta e fagioli cup 8- bowl 12-

pancetta, white cannellini beans, ditalini, simmered in chicken & tomato broth

antipasto 18-

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

burrata caprese 16-

heirloom tomatoes, creamy buffalo mozzarella, red onion, basil, aged balsamic glaze

caesar 11-

romaine hearts, house croutons, creamy caesar dressing

add grilled chicken 6-

add salmon or shrimp 8-

wedge 12-

crispy iceberg, heirloom tomatoes, pancetta crisp, creamy bleu cheese dressing, balsamic glaze

DINNER



MEAT SELECTIONS

bistecca 58-

22oz bone-in French ribeye, fire seared to your liking, broccolini, and Chef's choice of seasonal starch

select from tender medallions of chicken breast 24- or milk-fed veal 26-

choose your 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

SEAFOOD

caught fresh daily

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

select from snapper 28- or mahi mahi 26-

choose your preparation style:

puttanesca

marinara sauce, olives, capers, sweet peppers

francese

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

PASTA

linguini vongole 23-

sweet tender clams, garlic, lemon, and a touch of white wine marinara or white sauce

penne primavera 18-

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

linguini frutti di mare 34-

mussels, clams, shrimp, calamari and garlic, simmered in a basil-tomato white wine broth

spaghetti alfredo 18-

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

lobster ravioli 26-

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

penne alla vodka 20-

italian sausage, onion, garlic, creamy tomato-vodka sauce

spaghetti & meatballs 18-

classic pomodoro sauce, parmesan

AL FORNO

eggplant parmigiana 18-

baked with parmesan panko crumbs, tomato sauce & mozzarella cheese

chicken parmigiana 20-

baked with parmesan panko crumbs, tomato sauce & mozzarella cheese

lasagna bolognese 22-

layers of tender pasta sheets, bechamel & meat sauce, finished with mozzarella & parmesan

HOUSE SPECIALTIES

salmon 27-

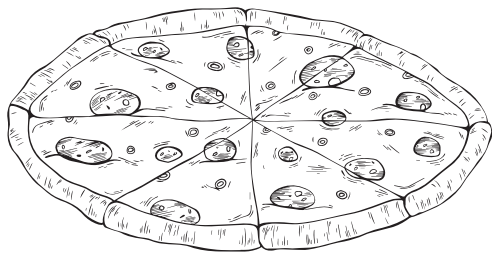
grilled over pan-sautéed garlic spinach, tomatoes, white wine-lemon butter

mahi mahi 26-

herb & parmesan crusted, oven baked, crispy pancetta, broccolini, key lime sauce

shrimp scampi 28-

sweet Florida shrimp, pan-seared in garlic, lemon butter, white wine, over risotto milanese



FLATBREADS, PIZZAS & SUCH

classic margherita 12-

fresh mozzarella, oven-roasted tomatoes, pesto, basil

pepperoni 14-

housemade sauce, pepperoni, fresh mozzarella,
parmigiana & romano

cheese 11-

housemade sauce, fresh mozzarella, parmigiana & romano

create your own pizza 16-

housemade sauce, fresh mozzarella, parmigiana & romano
choice of two toppings:

pepperoni, sweet italian sausage, grilled chicken,
caramelized onions, spinach, mushrooms, tomatoes, peppers, basil
each additional topping 1-

tuscan 16-

sweet italian sausage, pepperoni, basil, fresh mozzarella,
parmigiana & romano

funghi flatbread 13-

crimini mushrooms, goat cheese, pesto, housemade sauce

prosciutto flatbread 14-

caramelized onions, balsamic-tossed arugula salad, pesto, shaved
parmesan, oil-balsamic glaze

rustica flatbread 15-

grilled chicken, oven-roasted tomatoes, fresh mozzarella &
mascarpone cheese, pesto, balsamic glaze

ciao! calzone 16-

pepperoni, mozzarella, ricotta, spinach, mushrooms, tomato sauce

create your own calzone 16-

mozzarella, ricotta, tomato sauce
choice of two toppings:

pepperoni, sweet italian sausage, grilled chicken,
caramelized onions, spinach, mushrooms, tomatoes, peppers
each additional topping 1-

SIDE DISHES

asparagus 6-
sautéed in garlic oil

broccoli 6-
sautéed in garlic oil

seasonal starch 5-
Chef's choice

spinach 5-
sautéed in garlic oil

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

BEER (BIRRA)

draft

peroni

islamorada citrus ale

islamorada sandbar sunday

crazy lady honey blonde ale

holiday isle tangerine wheat

holiday isle ipa

la fin du monde

fla keys brewing co. iguana bait

chihuahua cerveza

wicked weed perricious

imports/crafts

heineken

buckler (NA)

corona extra

stella artois

red stripe

american premium

budweiser

bud light

miller lite

coors light

michelob ultra

***Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.**

**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.**

