

MENU



SOMETHING TO SHARE

ZUPPA DEL GIORNO

Soup of the day

ARANCINI

Crispy fried risotto ball, provolone, with house-made tomato sauce

MEATBALLS

Beef, pork & veal meat ball, ricotta cheese, home-made tomato sauce

CALAMARI - 15

Fried baby squid, served with sundried tomato crema

DEEP FRIED CAULIFLOWER

Battered cauliflower, grana padana, with fennel truffl cream

MUSSELS

Pancetta, white wine, diced tomato, anchovy bread

PANE, OLIVE E TARALLI

House blend olives, signature marinade, crostinis

SALUMI & FORMAGGI

Meat, cheese, olives, gardenieria, taralli

BRUSCHETTA

Parmesan cheese, dice tomatoes, fresh basil & extra virgin olive oil

SALAD

HOUSE SALAD

House blend, cucumber, cherry tomato, with house-made lemon vinaigrette

CAESAR

Applewood smoked bacon, chopped romaine, shaved parmesan, croutons, with house-made garlic dressing

CAPRESE

Bocconcini, tomato, balsamic glaze, basil

BEET SALAD

House blend, goat cheese, grape tomato, roasted almond, with house-made lemon vinaigrette

ADD CHICKEN

ADD SALMON

ADD AVACADO

BURGER & SANDWICH

Our burgers are house made and hand pressed served with fries

PRIME RIB SANDWICH

Sliced prime, sun-dried spread, on panini bun

VEGGIE BURGER

Veggie patty, avocado, mix green, sundried tomato aioli, water cress mayo, on brioche bun

LEGEND BURGER

10 oz beef patty, provolone, arugula, maple bacon, balsamic glaze, on brioche bun

CLASSIC BURGER

Beef patty, sundried tomato aioli, all the trimmings on a brioche

ITALIAN CLUB

9 oz grilled chicken breast, mozzarella, applewood smoked bacon, roasted red peppers, fennel mayo on panini bread

PASTA

RAVIOLI

Stuffed cheese with lamb butter sauce

SEAFOOD LINGUINE

Mussels, shrimp, calamari, scallop, house-made tomato sauce

CHICKEN PARM

Breaded chicken breast, cream sauce, parmesan cheese, spaghetti

ORECCHIETTE

Lamb sausage, Parmesan cheese, rapani tossed in butter cheese sauce

SPAGHETTI

Meatball, house-made tomato sauce, Parmesan, basil

RIGATONI

Bolognese meat sauce, rigatoni, parmesan, basil

TAGLIATELLE

Ricotta cheese, roasted cherry tomato, arugula tossed in basil pesto

ENTRÉE

8 OZ TOP STEAK

Top steak, truffle fries

FILLET

7 oz filet, seasonal vegetable, garlic mash potato

10 OZ NEW YORK

10 oz New York striploin, seasonal vegetable, garlic mash potato

RIB EYE STEAK

10 oz Rib eye steak, seasonal vegetable, garlic mash potato

STEAK & LOBSTER

8 oz top sirloin, seasonal vegetable, garlic mash potato

CREAMY PESTO CHICKEN

9 oz chicken breast, rice, seasonal vegetable, creamy pesto sauce

SALMON

Atlantic salmon, rice, seasonal vegetables, tomato basil sauce

LAMB SHANK

Braised lamb shank, garlic mash potato w/ seasonal vegetable glazed with lamb jus

MUSHROOM RISOTTO

Mushroom, arborio rice

SIGNATURE AGED PRIME RIB

Aged for forty days, marinated in our dijon mustard seasoning, slow roasted daily, cooked to a perfect medium rare

8 OZ

12 OZ

ADDITIONAL SIDES

LOBSTER TAIL

PARMESAN TRUFFLE FRIES

ANCHOVY BUTTER PRAWNS

ROASTED GARLIC MUSHROOM