



Valentine's Day Specials

Antipasto \$25

Carpaccio di Polipo e Aragosta

Thinly sliced octopus and Maine lobster drizzled with organic Tuscan olive oil and fresh squeezed lemon. Topped with roasted heirloom tomatoes and arugula.

Primi \$47

Ravioli d'Aragosta

Heart shaped lobster ravioli in a saffron cream sauce with lobster claws and seaweed caviar

Secondi \$60

Aragosta al Burro Bianco

Three grilled lobster tails served with saffron Spanish rice topped with a white wine and European butter sauce

Dolce \$12

Chocolate Truffles

Chocolate truffles rolled with praline and Amarena cherries, topped with zabajone sauce

Antipasti

FRITTO MISTO \$21

Lightly fried paradise calamari with sweet Caribbean shrimp and baby Italian zucchini served with fresh lemon and homemade arrabbiata sauce

GRILLED SHRIMP \$29.50

Grilled jumbo prawns brushed with organic extra virgin olive oil and fresh aromatic herbs

IMPORTED ITALIAN CURED MEATS \$24

Prosciutto San Daniele, bresaola, cured suckling pig porchetta and artisan salami served with mixed house marinated olives and Parmigiano Reggiano

BRUSCHETTA \$15

Toasted fresh homemade ciabatta bread topped with vine ripened tomatoes, sweet basil, and Parmigiano Reggiano, drizzled with balsamic and fig reduction

Zuppe & Insalate

MINISTRONE \$13

Assorted garden vegetables cooked with cannellini beans and tubetti pasta, drizzled with organic olive oil

ASSORTED BEANS SOUP \$13

Imported Italian mixed beans cooked with tubetti pasta and drizzled with ligurian olive oil

CAPRICCIOSA \$14

Sweet mixed lettuce tossed in our house vinaigrette served with shaved fennel, tomatoes and white mushrooms

CESARE \$14

Hearts of romaine tossed in our homemade anchovy dressing and focaccia croutons, fried capers topped with Parmigiano Reggiano

CAPRESE \$17

Fresh locally made Di Stefano mozzarella served with vine ripened tomatoes and sweet basil served with baby arugula and drizzled with organic olive oil and fig infused balsamic glaze

ANTONELLO SALAD \$17

(Mr. Corradini's Favorite)

Bibb lettuce topped with crispy pancetta, Granny Smith apples, Gorgonzola, locally farmed hardboiled egg and Trufflebert Farms organic hazelnut, drizzled with imported red wine vinegar and Ligurian olive oil

Additional Charge of \$3.00 for split Salad

Primi

MAMMA PINA \$26.50

Homemade miniature ravioli filled with braised beef
served in our authentic Bolognese sauce

SPINACH RICOTTA RAVIOLI \$24.50

Homemade ravioli filled with ricotta and organic spinach
served in our original San Marzano tomato sauce

GNOCCHI \$24.50

Homemade ricotta dumpling tossed with shallots, sweet basil,
fontina cheese imported from Val d'Aosta, and San Marzano tomatoes

ROTELLE \$27.50

Baked sheets of pasta rolled with imported Italian ham and
mozzarella served in a tomato and vodka cream sauce topped with a light béchamel

PAPPARDELLE BRAISED SHORT RIBS \$30

Homemade long wide pasta tossed with braised beef short ribs, shallots,
red wine reduction and Parmigiano Reggiano

ORECCHIETTE SAUSAGE & SWISS CHARD \$25

(Gino's Specialty from Puglia)

Ear shaped pasta served with red wine braised Pugliese style sausage,
chopped Swiss chard and shaved Pecorino Romano

SPAGHETTI PESCATORA \$49

(Sal's Dad Pasquale's Special from Sicily)

Imported red Argentina shrimp, jumbo scallops,
half Caribbean lobster tail, imported European cuttlefish,
black mussels and Manila clams served in a light tomato and saffron broth

FUSILLONI \$34

Large spiral pasta served with jumbo scallops in a light pesto sauce

Secondi

(SERVER WILL ADVISE ON DAILY FISH SPECIALS)

PUGLIESE STYLE FISHERMAN'S STEW \$52

(For Fish Lovers)

Imported red Argentina shrimp, jumbo scallops, half Caribbean lobster tail, imported
European cuttlefish, assorted chunks of fish, black mussels and Manila clams cooked in a
light tomato broth served with homemade crostini

VEAL & PROSCIUTTO \$33.50

(Saltimbocca)

Veal scaloppine, thinly pounded, topped with prosciutto San Daniele and
sage cooked with shallots, white wine and imported European butter

FREE RANGE CHICKEN \$29

Half boneless free range chicken grilled and topped with
fresh herbs drizzled with fig infused balsamic glaze

FILET BAROLO & BLACK TRUFFLES \$62

8oz prime center cut Filet Mignon topped with red wine reduction and
fresh sliced black truffle, served with potato puree and sautéed asparagus

COWBOY STEAK \$68.50

20oz prime bone in rib eye, grilled and topped with fresh herbs and
organic olive oil, served with roasted potatoes and asparagus

Additional charge of \$5.00 for split entrée

Enjoy a delicious Chocolate or Grand Marnier soufflé!

Please allow 45 minutes. Ask your server.

Buon Appetito! From Chefs Gino Buonanoce & Salvatore Ferrara

Passion & Tradition from my Family to Yours

