



ITALIAN & INTERNATIONAL CUISINE

**6pm** DINE IN **DINNER** TAKE OUT

**APERITIVO**

CHEF'S DAILY SPECIALS AVAILABLE

<b>DARK &amp; STORMY</b>	black seal rum & ginger beer	<b>9.50</b>
<b>MIMOSA</b>	prosecco & orange juice <b>or</b> prosecco & cranberry juice	<b>12</b>
<b>AMALFI COAST</b>	Angelo's Limoncello, Bombay Gin, Villa Sandi Prosecco	<b>12</b>

**STARTERS & SHAREABLE TREATS** GLUTEN FREE MENU AVAILABLE

<b>BRUSCHETTA</b>	fresh tomato, mozzarella, oregano, basil, extra virgin olive oil	<b>10</b>
<b>MUSHROOM BRUSCHETTA</b>	olive oil, garlic, mushrooms & melted mozzarella	<b>12</b>
<b>ARANCINI</b>	fried risotto balls w/ mozzarella, ham & peas, arugula pesto	<b>12</b>
<b>BERMUDA" FISH CHOWDER"</b>	Black seal rum & sherry peppers	<b>12</b>
<b>CRISPY CALAMARI</b>	mild spiced tomato sauce	<b>15</b>
<b>HOMEMADE MEATBALLS</b>	tomato sauce, cous cous, melted mozzarella cheese	<b>16</b>
<b>BAKED AUBERGINES</b>	rolled w/ oregano, fresh mozzarella, tomato basil sauce	<b>16</b>
<b>CRISPY FRIED BABY ARTICHOKEs</b>	fresh lemon & parsley	<b>16</b>
<b>BEEF CARPACCIO</b>	Dijon Mustard, hearts of palm, arugula & Parmesan	<b>18</b>
<b>THIN CRUST MARGHERITA</b>	San Marzano house tomato sauce & mozzarella	<b>18</b>

**SALADS**

<b>TOMATO SALAD</b>	red onions, oregano, black olives, goat cheese, classic vinaigrette	<b>9</b>
<b>CAESAR SALAD</b>	garlic bread	<b>12</b>
<b>ARUGULA SALAD</b>	parmesan shavings, tomatoes, olive oil & lemon	<b>12</b>
<b>CAPRESE SALAD</b>	Fresh mozzarella, tomato, basil pesto, balsamic glaze	<b>14</b>
<b>ARTICHOKEs &amp; AVOCADO SALAD</b>	hearts of palm & fresh mozzarella	<b>15</b>

**MEAT & SEAFOOD**

<b>CHICKEN SCALOPPINE</b>	dipped in egg & parmesan, lemon sauce, spaghetti aglio & olio	<b>27</b>
<b>CHICKEN "PICCATA"</b>	lemon capers sauce & penne pasta w / tomato basil sauce	<b>27</b>
<b>CHICKEN "MILANESE"</b>	Tomato & arugula salad	<b>28</b>
<b>CHICKEN "SALTIMBOCCA"</b>	Parma ham, spaghetti, olive oil, garlic & artichokes	<b>29</b>
<b>SEAFOOD PASTA</b>	spaghetti, scallops, shrimps, calamari & mussels, chili	<b>29</b>
<b>SEAFOOD SALAD</b>	grilled wahoo fish, salmon, sea scallop, shrimp, calamari, mix greens	<b>29</b>
<b>SCALLOPS &amp; SHRIMPS RISOTTO</b>	Arborio rice, olive oil, garlic, zucchini	<b>29</b>
<b>GRILLED SALMON</b>	parmesan risotto & fine green beans	<b>32</b>
<b>C.A.B. STRIPLOIN</b>	black peppercorn sauce, sautéed spinach, mushrooms, roast potatoes	<b>34</b>

**HAND MADE PASTA – RAVIOLI-FETTUCCHINE & GNOCCHI**

<b>FETTUCCHINE BOLOGNESE</b>	slow cooked tomato meat sauce, parmesan	<b>20</b>
<b>CLASSIC MEAT SAUCE LASAGNA</b>	freshly prepared, topped w/ garlic bread	<b>22</b>
<b>CHICKEN PENNE PASTA</b>	garlic, mushroom, chicken, tomato sauce	<b>22</b>
<b>CRISPY GNOCCHI</b>	olive oil, garlic, sliced sausages, chorizo, corn, chili flakes	<b>24</b>
<b>SPAGHETTI CARBONARA</b>	eggs, parmesan, chorizo & black pepper	<b>24</b>
<b>BEETROOT FETTUCCHINE</b>	shrimps, lemon & lime chili sauce	<b>24</b>
<b>MUSHROOMS &amp; SPINACH RAVIOLI</b>	tomato basil sauce	<b>25</b>
<b>SWEET CORN &amp; CHICKEN RAVIOLI</b>	brown butter, toasted almonds, parmesan	<b>25</b>
<b>WILD MUSHROOMS &amp; CHICKEN RISOTTO</b>	garlic, onions & bacon	<b>26</b>

17% service charge will be added to your bill - Visa and Master Cards accepted