

Dinner Menu

Our Food is Prepared with the Finest Ingredients and Cooked Fresh to Order

Appetizers

Mark's Homemade Soup of the Day...\$12

Bruschetta: Tomato, basil, extra virgin olive oil on tuscan toast with aged balsamic drizzle...\$12

"NEW" Black Truffle Burrata: Crispy eggplant, red & yellow roasted peppers, aged balsamic...\$18

Garlic Bread: Fresh Ciabatta bread with garlic, butter, mozzarella, parsley and side Marinara...\$12

Beef Carpaccio: Mark's aged in-house, Baby arugula, shaved parmesan, white truffle Oil...\$18

Crab Cake: Jumbo lump crab meat, field greens with celery root remoulade...\$17

Smoked Salmon: Capers, bermuda onion, tomatoes, cream cheese and pumpernickel bread...\$18

Shrimp Cocktail: Three colossal black Tiger prawns, cocktail sauce, lettuce and avocado...\$19

Calamari: Flash fried with Pomodoro sauce **or** sautéed with garlic, fresh tomatoes, hot cherry peppers...\$17

Eggplant Rollatini: Baked with Mom Frangione's Sunday Sauce, mozzarella and ricotta cheese...\$16

Salad

Field Green: Tri-color greens, tomato, carrots, shaved parmesan, balsamic lemon vinaigrette...\$12

Iceberg Wedge: Vine ripe tomato, crispy warm bacon, crumbled Maytag blue cheese dressing...\$14

Baby Spinach: Toasted pecans, dried cranberries, roasted beets, crumbled goat cheese, raspberry vinaigrette...\$14

Caesar: Romaine Lettuce, Shaved Parmesan, focaccia croutons, Mark's homemade Caesar dressing...\$12

Italian Chopped: Traditional chopped salad with gorgonzola and red wine vinaigrette...\$12

Thin Crust Tuscan Pizza

Margherita Pizza: Marinara sauce, mozzarella, fresh basil...\$18

Pepperoni Pizza: Marinara sauce, mozzarella, imported Italian pepperoni...\$19

Italian Sausage Pizza: Marinara sauce, sliced Bermuda onion, hot cherry pepper, mozzarella cheese...\$19

Di Parma Pizza: Marinara sauce, mozzarella, baby arugula, prosciutto di parma...\$19

Shrimp Scampi Pizza: Bacon, bermuda onion, garlic, parsley, mozzarella & parmesan...\$20

"NEW" White Clam Pizza: Chopped clams, white truffle oil, mozzarella, ricotta, fresh parsley...\$19

Pasta

Mom Frangione's Sunday Pasta: Mark's meatballs & Italian sausage with ricotta over choice of pasta...\$28

Rigatoni Bolognese: Italian Classic with Mom Frangione's homemade meat ragout, fresh parsley...\$28

Linguine Clam Sauce: White wine lemon butter, fresh parsley **or** San Marzano pomodoro sauce...\$28

"NEW" Fusilli Pasta: Shrimp **or** Italian Sausage, broccoli rabe, sundried tomatoes, EVO & roasted garlic...\$35

Pasta Pillows: Ricotta cheese, parsley, San Marzano Pomodoro sauce and fresh basil...\$27

Fettuccini Alfredo: Parmesan Reggiano cream sauce, English Peas, fresh parsley...\$26

Add: Chicken **or** Shrimp...\$7 / \$9

✓ **Gluten Free Penne Pasta** **or** **Whole Wheat Spaghetti** available upon request

Fish

Filet of Sole: Parmesan crusted, diced tomato, chives, thyme bur blanc, sautéed spinach...\$35

Grilled Salmon: Pernod Dijon mustard sauce with roasted potato, vegetable...\$35

Shrimp Francaise: Lemon, white wine, egg wash, fresh parsley, served with potato, vegetable **or** side pasta...\$35

Lobster Ravioli: Fresh Maine Lobster with San Marzano Pomodoro cream sauce, fresh parsley...\$35

Fresh Fish of The Day: Chef Mark's Fresh Fish of The Day....MP

Poultry

Chicken Francaise: Lemon, white wine, egg wash, fresh parley, potato, vegetable **or** side pasta...\$29

Chicken Milanese: Pan-fried, Baby Arugula **or** Seasonal greens, fresh tomato, lemon vinaigrette, shaved Parm..\$29

Chicken Parmesan: San Marzano pomodoro, fresh mozzarella, side of pasta **or** vegetable...\$29

Roasted Chicken: Amish All Natural Roasted 1/2 Chicken, au jus, long grain wild rice, vegetable...\$29

"NEW" Chicken Marsala: Wild mushrooms, marsala wine sauce, potato, vegetable **or** side pasta ...\$29

Rotisserie Roasted Duck Ala' Orange: 1/2 Duck, long grain wild rice, sautéed spinach...\$32

Beef & Lamb

Black Angus Prime Filet:

12oz Bone-in Prime Filet, Sherry wine reduction, mushrooms, shoestring onions, potato, vegetable...\$48

Braised Short Ribs:

Slow Roasted boneless beef, root vegetables, mushrooms, natural Au Jus, Mashed potato **or** pappardelle noodles...\$38

Rack of Lamb: Colorado Finest. Herb & Dijon crusted with Port wine reduction, potato, vegetable...\$46

Veal

Veal Chop: 16oz. Chop, imported porcini mushroom veal demi glaze, potato, vegetable...\$46

Veal Parmesan: 16oz. Chop pounded out on bone, San Marzano pomodoro with side of pasta...\$46

Veal Milanese: 16oz. Chop pounded out on bone, Baby Arugula **or** Seasonal greens, shaved parmesan...\$46

Veal Francaise: Medallions, lemon, white wine, egg wash, vegetable, potato **or** side of pasta...\$45

Veal Marsala: Medallions, wild mushroom marsala wine reduction, vegetable, potato **or** side of pasta...\$45



**"Even after all this time, the sun never says to the earth.
'You owe me.' Look what happens with a Love like that! It lights the whole sky."**

Hafez (1315 – 1390 Sufi Poet)