



A P P E T I Z E R S

WARM OLIVES..... 5 Mixed Olives served warm in Extra Virgin Olive Oil	CALAMARI FRITTO..... 13 Peperoncini, Marinara, Lemon-Garlic Aioli
SEARED TUNA..... 16 Kalamata Olive Vinaigrette, Crispy Capers, Hydes Herbs, Microgreens	MEATBALL & MOZZARELLA FRITTO..... 12 CilieGINE Mozzarella, Marinara Sauce, Parmesan, Pesto
PRAWNS TI AMO..... 13 Jumbo Fried Butterflied Prawns, Pomodoro-Scampi Sauce, Garlic Crostinis	ANTIPASTO PLATTER..... 16 Italian Cured Meats, Cheeses and Marinated Vegetables
TOMATO BRUSCHETTA..... 10 Roma Tomatoes, Basil, Olive Oil, Grilled Crostini, Balsamic Glaze	GORGONZOLA-STUFFED MUSHROOMS... 12 Pancetta, Fennel, Gorgonzola & Mozzarella
	SPINACH & ARTICHOKE AL FORNO..... 12 Parmesan, Mozzarella, Garlic Crostini

P A S T A

SPAGHETTI AND MEATBALLS..... 20 House-Made Bolognese Sauce and Sicilian Meatballs	TUSCAN LEMON CHICKEN ARTICHOKE PASTA..... 21 Sautéed Chicken, Spinach, Tomatoes, Linguine, White Wine Butter Sauce
MANICOTTI..... 19 Ricotta, Parmesan, Mozzarella, Alfredo & Marinara	SPINACH RICOTTA RAVIOLI..... 20 Roasted Mushrooms, Porcini Cream Sauce, Pecorino Romano
FETTUCCINE ALFREDO Cream Sauce..... 18 Sautéed Garlic Shrimp.....+8 Grilled Chicken.....+4	POMODORO..... 17 Capellini, Roma Tomato, Basil, Garlic, Olive Oil
LINGUINE VONGOLE..... 24 Manila Clams, White Wine, Lemon Garlic Butter Sauce	CHICKEN MARSALA..... 22 Farfalle, Seared Chicken, Caramelized Onions, Mushrooms, Marsala Cream Sauce
HOMESTYLE LASAGNA..... 22 Sausage, Beef & Ricotta Lasagna, Mozzarella, Bolognese Sauce	SHRIMP SCAMPI..... 24 Shrimp, Garlic, Tomatoes, Basil, Linguine, White Wine Limoncello Sauce, Parmesan Crumbs
PASTA AL FORNO..... 19 Baked Ziti, Fennel Sausage, Creamy Bolognese Sauce	LOBSTER RAVIOLI..... 32 Lemon-Brandy Alfredo Sauce
PAPPARDELLE BOLOGNESE..... 20 Slow Cooked Meat Sauce, Pecorino Romano	

S I G N A T U R E D I S H E S



LOBSTER MACARONI AND CHEESE..... 33 Baked Penne, Leeks, Pancetta, Alfredo Sauce, Mozzarella, Pecorino Romano	SEAFOOD LASAGNA..... 32 Shrimp, Lobster, Scallops, Ricotta, Mozzarella, Alfredo Sauce
CIOPPINO..... 38 Stew of Clams, Mussels, King Crab, Scallops, Shrimp, Sea Bass, Tomato-Fennel Broth, Toasted Bread	ITALIAN MEATLOAF..... 20 House-Made Italian Sausage and Ground Beef Meatloaf, Madeira Mushrooms, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

S O U P S & S A L A D S

CAESAR

Romaine, Grana Padano, Caesar Dressing, Garlic Croutons .. 9
Sautéed Garlic Shrimp+8
Grilled Chicken+5

MINISTRONE6

Vegetables, Beans, Pancetta & Ditalini Pasta

HOUSE SALAD.....6

Fresh Cut Greens, Artichoke, Cannellini Beans,
Kalamata Olives, Grana Padano, House Dressing

CAPRESE.....10

Grape Tomatoes, Ciliegine Mozzarella, Pesto, Balsamic Glaze

GRILLED SALMON SALAD.....20

Grilled Salmon, Mixed Greens, Shaved Fennel, Olive
Tapenade, Citrus Vinaigrette

CHICKEN PARMESAN SALAD16

Crispy Chicken, Romaine, Tomatoes, Basil, Bacon,
Roasted Tomato Ranch Dressing

FAMILY-STYLE SALAD14

Baby Lettuce, Artichoke Hearts, Tomatoes, Marinated
Red Onions, Kalamata Olives, Roasted Red Peppers,
Cannellini Beans, Salami, Mozzarella, Grana Padano,
Balsamic Vinaigrette

Served for Two

S E A F O O D

Served with your choice of Minestrone Soup, House Salad, or Caesar Salad

CALAMARI STEAK.....24

Capellini, Seasonal Vegetables, Capers, Beurre Blanc

SCALLOPS TI AMO.....36

Cannellini Beans, Kalamata Olives, Roma Tomato, Spinach,
Artichoke Hearts

GRILLED SALMON.....28

Creamy Herb Polenta, Castelvetro Olives,
Sicilian Cherry Tomato Sauce

PAN-SEARED SOLE28

Wild Caught Petrale Sole, Risotto Style Ditalini, Baby Clams,
Shrimp, Leek & Fennel

S T E A K S



Served with your choice of Minestrone Soup, House Salad, or Caesar Salad

TI AMO STEAK.....36

12 oz New York Steak, Grilled Broccolini, Crispy Potatoes,
Banana Peppers, Italian Salsa Verde

RIBEYE STEAK FIORANTINO.....50

16oz Certified Angus Ribeye Seasoned Tuscany Style,
Fried Roman Artichokes, Fingerling Potatoes, Gorgonzola

C H I C K E N & V E A L

Served with Capellini, Seasonal Vegetables and your choice of Minestrone Soup, House Salad, or Caesar Salad

VEAL PARMESAN.....28

CHICKEN PARMESAN.....22

EGGPLANT PARMESAN19

CHICKEN PICATTA

Capers, Lemon, White Wine Butter 22

Substitute w/ Veal +8

LEMON BASIL ROASTED CHICKEN.....26

Roasted Garlic Jus, Mashed Potatoes, Seasonal Vegetables

B E V E R A G E S

IMPORTS & MICROBREW BEERS 7

CRAFT BEER 8

PELLEGRINO & PANNA WATER

1 liter 6 1/2 liter 4

NON-ALCOHOLIC BEVERAGES 3.50

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer,
Lemonade, Orange Soda

D E S S E R T S

CANNOLI..... 8

SPECIALTY CHEESECAKE 8

BUTTERMILK CUSTARD 8

CHOCOLATE PANNA COTTA 8

TIRAMISU 8