Antipasti

**INSALATA VERDE**  5.95 V with entrée: 4.95
Fresh market greens, gorgonzola, balsamic vinaigrette

*INSALATA CESARE**  5.95 with entrée: 4.95
Romaine, parmesan croutons, Caesar dressing

Insalate & Zuppa

**INSALATA VERDE**  9.95 V
Fresh market greens, gorgonzola, balsamic vinaigrette

*INSALATA CESARE*  5.95 with entrée: 4.95
Romaine, parmesan croutons, Caesar dressing

Create Your Own Pasta

add-on: chicken 4.95, shrimp 5.95, *salmon 5.95

**INSALATA VERDE**  5.95 V
Fresh market greens, gorgonzola, balsamic vinaigrette

*INSALATA CESARE*  5.95 with entrée: 4.95
Romaine, parmesan croutons, Caesar dressing

add grilled chicken breast 14.95, *grilled salmon 15.95, grilled shrimp 16.95

**CAVA TAPP** CON **POLLO**  19.95
Grilled chicken breast, sun-dried tomatoes, pine nuts, pesto and cream

**RIGATONI STRACCIATI ALLA LUCCHESE**  18.95
Italian sausage, tomato, peas, cream, fresh rosemary, red pepper flakes and parmesan

**TORTELLONI ALLA PALIO**  19.95
Oversized veal stuffed tortelloni with Shiitake mushrooms and spinach in a light cream and veal demi-glace sauce

**CAPELLINI CON POLLO FUNghi**  20.95
Capellini with roasted forest mushrooms and grilled chicken breast in a creamy garlic broth

**TORTELLONI CON FORMAGGI**  18.95 V
Filled with parmesan, ricotta and mozzarella cheeses, in a fresh basil pomodoro sauce

**PESTO SAUCE**  14.95
Fresh basil, garlic, pine nuts, cream, extra virgin olive oil and parmesan cheese

**ALFREDO**  14.95
Rich with cream, butter and parmesan cheese

**ARRIABBIATA**  14.95
*Angry* balsamic tomato sauce with spicy hot red pepper

**CLASSIC STYLE RUSTIC BOLOGNESE**  18.95
Bolognese sauce with the rich flavors of veal, pork, tomatoes, lemon, sage, and a splash of cream

**FRESH BASIL POMODORO**  13.95
Classic tomato sauce with fresh basil

**AMBROSIAN MELONI**  18.95
Grilled melon stuffed with fresh mozzarella cheese, roasted garlic mashed potatoes, arugula, lemon vinaigrette, and fresh basil leaves

**SEAFOOD ALFREDO**  24.95
Atlantic salmon, shrimp, scallops

* **MISO GLAZED CHILEAN SEA BASS**  35.95
Spinach, rice, ginger-soy & wasabi sauces

**JAMBALAYA**  20.95
Chicken sausage, rock shrimp, andouille, blackened chicken, mushrooms, spicy Creole sauce, at dente rice

* **SALMONE**  26
Grilled North Atlantic salmon, gnocchi, spinach, tomato, garlic cream

**FILETTO DI MANZO**  39
Grilled filet mignon, porcini mushroom, tomato, goat cheese, garlic mashed potatoes, roasted shallots, broccoli, asparagus, demi-glace

**POLLO MARSALA**  26
Sautéed breast of chicken, porcini mushrooms, pancetta, onions, marsala wine sauce, roasted garlic mashed potatoes, broccoli, asparagus

**POLLO MILANESE**  23
Pan-fried chicken breast, heirloom cherry tomatoes, arugula, lemon vinaigrette, roasted garlic mashed potatoes

**DATE NIGHT DINNER FOR 2!**

3 COURSES & A BOTTLE OF WINE

ONLY $99.95!

( 2 ) **CAESAR SALADS**

( 2 ) **6OZ FILETS**

YOUR CHOICE OF (2) SIDES

brussels sprouts / garlic smashed potatoes /
grilled asparagus / sauteed wild mushrooms

DESSERT TO SHARE

YOUR CHOICE OF A BOTTLE OF RED OR WHITE WINE

À La Carte CHOP HOUSE Options

* **8OZ. FILET**  47.95

* **18OZ. BONE-IN NY STRIP**  51.95

**GARLIC SMASHED POTATOES**  8.95

**GRILLED ASPARAGUS**  11.95

**SAUTEED WILD MUSHROOMS**  10.95

**BRUSSELS SPROUTS**  11.95

**BALSAMIC GLAZED CHILEAN SEA BASS**  35.95

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies. Ask about gluten-free menu options. At times when the quality of a given product does not meet our standards, items on this menu will not be served.

*V* denotes vegetarian items