



FIRST COURSE

Date Siciliane Prosciutto wrapped dates, artichoke, pancetta, mozzarella	16.00	Brutto Pomodoro Fritto Fresh and crispy ugly tomatoes, mozzarella, basil, aged balsamic	18.00
Tunno Speziato Fresco Spicy tuna, cilantro, sesame oil, avocado	21.00	Carpaccio Di Manzo Shaved raw Angus filet, capers, arugula, truffle cheese	25.00
Prosciutto e Melone Prosciutto di parma, cantaloupe melon	22.00	Cocktail Di Gamberi Shrimp, house made zesty tequila cocktail sauce	22.00
Burrata Burrata, arugula, cherry tomatoes Add Prosciutto Di Parma \$5	24.00	Il Trio Escargot, Scallop and shrimp, lemon, Butter, white wine and garlic	27.00
Gazpacho Lightly spicy cold tomato juice with diced raw vegetables			14.00
Lobster Bisque			22.00

SALAD

Avocado Cesare Romaine, avocado Caesar dressing, garlic, lemon juice, croutons, parmesan	19.00
Insalata Di Cesare Romaine, classic Caesar dressing, croutons, Parmesan	16.00
Insalata di Rucola Arugula, hearts of palm, artichokes, sundried tomatoes, olives, cheese, lemon vinaigrette, truffle oil	20.00

LIGHT DISHES

Lovey’ s Favorite Fresh zucchini spaghetti, shrimp, garlic, olive oil	28.00
Flora’ s Bolognese Fresh zucchini spaghetti, garlic olive oil, diced chicken breast tomato sauce	27.00
Pollo con Anguria Di Panzanella Chicken Paillard alla plancha, watermelon Panzanella salad, cucumbers, tomatoes, croutons, red onions and balsamic	28.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne.
If unsure of your risk, consult a physician



SECOND COURSE

SPLITTING ENTRÉE POLITELY DECLINED
NO HALF OF PASTA AS ENTRÉE

Trofie E Gamberi al Pesto	32.00
Liguria traditional thin twisted pasta, shrimp alla plancha, pesto sauce	
Rigatoni Bolognese “Old School”	30.00
Short tube pasta tossed in a light cream, classic ragu sauce from Bologna	
Linguini Vongole alla Positano	36.00
Linguini, Cedar Keys little neck clams, red pepper flakes, garlic, white wine	
Pompano Alla Griglia	44.00
Fresh on the skin pompano filet, simply cooked alla plancha	
Dover al Vino	78.00
Sauteed Dover Sole with lemon and white wine butter sauce	
Cernia E Frutti Di Mare	45.00
Grouper filet, clams, shrimp in a light spicy tomato sauce	
Pollo Alla Milanese	34.00
Lightly breaded chicken, arugula, cherry tomatoes salad, Parmesan	
Add Rigatoni Alla Vodka \$8	
Pollo Al Mattone	36.00
Deboned half chicken lemon roasted under a brick, butternut ravioli	
Vitello Alla Milanese	50.00
Lightly breaded veal “on the bone”, arugula, cherry tomatoes salad, Parmesan	
Add Rigatoni Alla Vodka \$8	
Piccata Di Vitello	55.00
Pounded thin veal, “on the bone”, lemon white wine caper sauce, black truffle and cheese sachetti	
Sides:	
Roasted Asparagus – Scalloped Potatoes – Sauteed Spinach – Brussels Sprouts – Rigatoni Alla Vodka	15
Truffle Fries – Truffle Sachetti	18

OUR PRIME CUTS
a la carte

New York Strip 16 oz	Angus Filet Mignon 10oz	Costoletta Di Agnello
55	Center Cut	New Zealand Rack of Lamb
	55	55

SIDES

Roasted Asparagus * Sautéed Spinach * Scalloped Potatoes
One side \$10 – Two sides \$15
Truffle Sachetti \$15 – Truffle Parmesan Fries \$15

LET US KNOW PROMPTLY IF YOUR DISH IS NOT TO YOUR LIKING,
PLEASE DON'T WAIT UNTIL THE END SO WE CAN RECTIFY IT