

Starters

Spicy Shrimp and Eggplant 14
Pan-seared shrimp, crispy eggplant, black pepper cream sauce • 690 cal

Lobster Ravioli 12
Succulent Maine lobster wrapped in thin handmade ravioli drizzled with a light lemon sauce • 285 cal

Calamari 9
Crispy calamari, pepperoncinis, fresh arrabiatta, lemon aioli • 710 cal

Crab Cake 17
The best jumbo lump crab and spring onion lightly seared. Almost all crab and no cake • 660 cal

Roasted Garlic, Spinach and Artichoke Dip 9
Creamy spinach, roasted garlic, artichoke dip, Parmesan flatbread • 850 cal

Tomato Caprese 9
Vine-ripened tomatoes, fresh Mozzarella, tender basil, extra virgin olive oil, sea salt • 210 cal

Carpaccio 12
Shaved tender beef*, field greens, capers, mustard aioli, Parmigiana Reggiano • 700 cal

Flatbreads

Margherita Flatbread 9
Vine-ripened tomatoes, fresh Mozzarella, tender basil, extra-virgin olive oil, flaked sea salt • 900 cal

Chicken Pesto Flatbread 11
Tender chicken with fresh Mozzarella, Mascarpone, aged Parmigiana, drizzled with house-made pesto • 890 cal

Soups

Sorrento Chicken Soup 6
Homemade soup with organic free-range chicken, tender vegetables, finished with a hint of lemon • 160 cal

Lobster Bisque 8
Indulgent sweet Maine lobster, light cream with a touch of Sherry • 490 cal

Soup of the Day • 70 - 350 cal

Side Salads

Insalata Della Casa 6
Tender arugula, fresh greens, vine-ripened tomatoes, crispy Parmigiana with a light lemon vinaigrette or creamy Parmesan dressing • 145 / 180 cal

Caesar Salad 8
Tender cut romaine, aged Parmigiana, house-made Caesar dressing with toasted croutons • 310 cal
ADD GRILLED CHICKEN • 220 cal 6
ADD GRILLED SHRIMP • 160 cal 7

Wedge Salad 7
Iceberg wedge, Gorgonzola, crispy bacon, tomatoes, creamy Parmesan dressing • 370 cal

Chopped Salad 7
Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette or creamy Parmesan dressing • 210 / 285 cal

Entrée Salads

Mediterranean Salad 11
Tender arugula, fresh greens and an array of colorful thinly sliced vegetables & Feta cheese tossed in a fresh lemon vinaigrette • 490 cal
ADD PAN-SEARED SALMON* • 320 cal 8

Strawberry Balsamic Chicken Salad 14
Thinly sliced grilled chicken, mixed greens, strawberries, grapes, spicy pecans, Gorgonzola, balsamic, herb vinaigrette • 900 cal

Grilled Salmon Salad 17
Fresh salmon*, field greens, tomatoes, grilled asparagus, Feta, crispy flatbread, balsamic glaze • 810 cal

Grilled Steak Salad 18
Sliced tender steak*, mixed lettuce, tomatoes, Gorgonzola, crimini mushrooms, spicy pecans, creamy horseradish, balsamic glaze • 950 cal

Pasta Dell' Orto

(FROM THE VEGETABLE GARDEN)

Spaghetti Pesto 13
The freshest basil, most tender parsley with a hint of aged Parmigiana, pine nuts, drizzled with the purest extra virgin olive oil, tossed with al dente spaghetti • 850 cal

Spaghetti Pomodoro 14
A delicate marriage of fresh vine-ripened tomatoes, fragrant basil, fresh Mozzarella, extra virgin olive oil, aged Grana Padano Zanetti • 790 cal

Spaghetti Cacio E Pepe 14
Meaning “cheese and pepper.” Al dente spaghetti with aged Grana Padano Zanetti, creamy butter, fresh cracked pepper • 830 cal

Mushroom Ravioli 16
Sautéed wild mushrooms wrapped in thin ravioli prepared Cacio e Pepe style • 410 cal

Classic Pastas

Spaghetti Bolognese 17
Organic grass-fed ground beef and all-natural pork, white wine, fresh tomato cooked slow and long • 760 cal

Chicken Pesto (Pasta Pesto) 18
Grilled chicken and fresh spinach with spaghetti tossed in a light fresh homemade pesto, topped with shaved Grana Padano Zanetti • 920 cal

Pasta Alla Vodka 19
Ricotta-filled pasta, spicy tomato cream sauce, crispy pancetta • 1180 cal

Chicken Rigatoni (Pasta Brio) 19
Tender grilled chicken, crimini mushrooms, tossed with rigatoni in a roasted red pepper sauce • 940 cal

Spaghetti Carbonara 17
Al dente spaghetti, crispy pancetta, sweet onion, tossed in a light cream sauce • 840 cal

Lasagne 19
Signature meat sauce, alfredo, Ricotta, Mozzarella • 1360 cal

Chicken

Rosemary Roasted Chicken 22
Organic free-range roasted half chicken with pesto crushed potatoes • 880 cal

Pollo Caprese 18
Tender grilled chicken with vine-ripened tomatoes, the freshest basil, fresh Mozzarella, capellini pomodoro, pesto vinaigrette • 810 cal

Chicken Limone 19
Sautéed chicken, lemon, capers, roasted vegetables, creamy Yukon Gold mashed potatoes • 1090 cal

Grilled Chicken Marsala “Under the Brick” 18
Herb-marinated chicken, mushroom Marsala sauce, roasted vegetables, creamy Yukon Gold mashed potatoes • 860 cal

Chicken Milanese 21
Crispy Romano chicken, herb pasta, signature pomodoro • 1250 cal

Seafood

Grilled Salmon Fresca 24
Fresh salmon*, grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic glaze • 490 cal

Pan-Seared Salmon 23
Fresh salmon*, sautéed spinach, roasted fingerling potatoes with fresh rosemary • 610 cal

Shrimp & Lobster Fettuccine 26
Sautéed shrimp and succulent lobster, fresh fettuccine, tossed in a light cream sauce • 850 cal

Shrimp Capri 21
Sautéed jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce, stone-pressed extra virgin olive oil, white wine, garlic, tossed with casarecce pasta • 890 cal

Fish of the Day *Ask what fish* our Chef has prepared* • 780 - 820 cal MKT

Meats

Gorgonzola Crusted Beef Medallions 24
Beef medallions*, mushroom Marsala sauce, roasted vegetables, creamy Yukon Gold mashed potatoes • 1180 cal

Bistecca 26
Tender top 10 oz. certified Angus ribeye* served with pesto crushed potatoes and fresh green beans • 1340 cal

Center Cut Filet 36
7 oz. filet mignon* served with roasted fingerling potatoes with fresh rosemary and fresh green beans • 890 cal

Lamb Chops 34
Double-cut New Zealand lamb chops*, pesto crushed potatoes and grilled asparagus • 910 cal

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.