

TREAT HER WITH OUR SPECIAL MENU

APPETIZERS

CEVICHE - 15.00

Shrimp calamari, scallops and whitefish "cooked" in a citrus marinade with fresh lime, cilantro, chilies, and red onions. Served with housemade seasoned tortilla chips.

BURRATA E CAPONATA - 14.00

A soft, buttery mozzarella cheese, served with diced fried eggplant, capers, celery & olives in a sweet & sour sauce with garlic crostini.

FRIED CALAMARI - 12.00 Fried golden brown calamari rings, served with marinara fra diavolo (spicy).

GARLIC KNOTS – 8.00 Six (6) ea. Served with marinara sauce.

DINNER SPECIALS

Entrées include choice of soup or salad.

ITALAN COMBO - 25.00

Cheese-stuffed rigatoni, meatballs, and chicken Parmigiana topped with melted mozzarella and covered in a rose (pink cream) sauce.

POLLO BELLA LUNA - 26.00

Chicken breast sautéed with jumbo shrimp, diced prosciutto, scallions, sundried tomatoes and basil in a garlic white wine sauce. Served over angel hair pasta.

FILET OSCAR - 29.00

Pan-seared filet medallions topped with buttered crab meat. Served over roasted potatoes and asparagus and finished with a Hollandaise drizzle.

BOURBON GLAZED SALMON – 26.00

Broiled 8 oz fresh salmon smothered with a bourbon glaze, candied pecans and applewood bacon. Served with baked sweet potato, and sautéed fresh vegetables.

LASAGNA MAMA RED - 23.00

Layers of seasoned ricotta, Parmigiana, mozzarella, sliced sausage and mini meatballs. Baked between fresh sheets of pasta and topped with our very own Mama Red Sauce.

VEAL - 25.00 CHICKEN - 20.00

Available Frances, Marsala, Picatta or

Parmigiana styled. Served with pasta. R|SOTTO|MAR|SCO - 30.00

Jumbo shrimp, scallops, and Cedar Key clams sautéed with chunks of lobster and salmon, in a rich lobster cream sauce and tossed with Parmigiana risotto.

STUFFED SHELLS FLORENTINE - 21.00

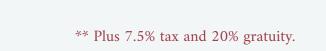
Four homemade jumbo shells stuffed with chicken, spinach, mascarpone, ricotta and mozzarella cheeses. Baked to perfection and finished with a pesto cream sauce.

PORK OSSO BUCO - 26.00

Tender pork shank roasted and simmered in an Italian tomato ragù with celery, onions, carrots, rosemary and red wine. Served over Parmigiana risotto.

EGGPLANT PARMIGIANA - 18.00

Thin sliced eggplant lightly fried and topped with marinara and mozzarella. Served with spaghetti.



A 3.5% non-cash adjustment is applied to all credit/debit card transactions.

