

# Dolce

## **Tiramisu 7.5**

*Espresso Soaked Lady Fingers, Sweetened Mascarpone Cheese, Powdered Cocoa*

## **Butterscotch Poundcake 7.5**

*Warm with Vanilla Bean Ice Cream, Candied Pecans, Drizzled with Butterscotch*

## **Cannoli 7**

*Sweetened Ricotta & Mascarpone Filling, Chocolate Chunks, Orange Zest*

## **Chocolate Mousse Cake 7.5**

*Chocolate Genoise Cake Layered with Chocolate Mousse,  
Glazed with Melted Chocolate*

## **Pecan Ball 6.5**

*Vanilla Bean Ice Cream Rolled in Candied Pecans*

*Choice of Butterscotch, Chocolate or Berry Sauce*

*Or Add Hot Fudge +1.50*

## **Crème Brulee 7**

*Vanilla Bean Custard Coated with Caramelized Sugar*

## **New York Style Cheesecake 7.5**

*100% Pure Cream Cheese, Sour Cream, Fresh Eggs, Cookie Dough Crust*

*Choice of Strawberry, Butterscotch, Chocolate or Berry Sauce*

**Coffee      □      Cappuccino      □      Espresso**

## **Grazie!**

*We would like to thank you for dining with us.*

*We hope you will find our cuisine exceptional & look forward to your continued patronage.*

Joseph &  
Melissa

Antipasta

<i>Fried Zucchini</i>	9
<i>Crab Balls with Twin Sauces</i>	12
<i>Escarole &amp; White Beans with Sausage</i>	9
<i>Calamari-Sautéed, Fried or Arrabiata</i>	10
<i>Crispy Sesame Calamari</i>	11
<i>Stuffed Banana Peppers</i>	9
<i>Smoked Salmon-Capers, Red Onion, Crustini</i>	10
<i>Eggplant Parmesan</i>	10
<i>Crabmeat Joseph</i>	13

# Insalate

## **Victoria**

Field Greens, Candied Pecans, Sliced Green Apples,  
Gorgonzola Cheese & Raspberry Walnut Vinaigrette 14  
With Entrée 8

## **Juliana**

Field Greens, Toasted Pine Nuts, Shaved Red Onion, Plum Tomato,  
Feta Cheese & Balsamic Vinaigrette 14  
With Entrée 8

## **Fresh Mozzarella Salad**

Fresh Mozzarella, Tomato, Roasted Peppers, Over Mixed Greens 10

## **Classic Caesar**

Romaine Hearts, Croutons, Anchovies & Shaved Parmesan 12  
With Entrée 7

## **Iceberg Wedge**

Bacon, Tomato, Red Onion, Blue Cheese Dressing 10

We strive to make your dining experience an enjoyable one  
and prepare your meal according to the time required.

If you have a time constraint, please consult your server.

## Fresh Handmade Pasta

**Tagliolini, Mafalda, Trenne or Whole Wheat 22**

Marinara, Tomato Basil, Tomato Basil Cream, Arrabiata, Alfredo Sauce or Alio Aglio

Meat Sauce 2

Add Meatball or Sausage(2 pieces) 2ea.

Add Grilled Chicken 5

**Mafalda Giancarlo**- Pine Nuts, Artichoke Hearts, Sun-dried Tomatoes,  
Spinach, Garlic, Extra Virgin Olive Oil 23

**Mafalda Caprese**- Grilled Chicken, Prosciutto, Fresh Mozzarella, Tomato,  
Red Onion, Garlic, Extra Virgin Olive Oil 23

**Handmade Cheese Ravioli**- Meat Sauce, Meat Ball, Fresh Mozzarella 23

**Mafalda Caprese** - Grilled Chicken, Prosciutto, Fresh Mozzarella, Tomato, Red Onion, Garlic, Extra Virgin Olive Oil 23

<i>Trenne with Shrimp &amp; Jumbo Lump Crab- Tomato Basil Cream</i>	Sauce
28	
<i>Eggplant Parmesan-Layered, with Provolone, Mozzarella, Pine Nuts</i>	23
<i>Add Meatball &amp; Sausage</i>	25

## V i t e l l o / P o l l o

### *Marsala*

<i>White &amp; Shiitake Mushrooms, Sweet Marsala Wine</i>	v.28	p.24
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### *Parmesan*

<i>Breaded, Provolone, Marinara</i>	v.28	p.24
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### *Romano*

<i>Batter Dipped, Lemon, Pecorino Romano</i>	v.27	p.23
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### *Piccatta*

<i>Artichoke Hearts, Lemon, Capers, White Wine</i>	v.28	p.24
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### *Lucca*

<i>Prosciutto, Fontinella, Mushrooms, Marsala Demi Glace</i>	v.29	p.25
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**All Entrees Include:** *Chef's Salad Tasting & Pasta Course*

▫ *Special-order Pasta Courses Available at Additional Charge* ▫

## M a n z o

### *Grilled Filet Mignon \**

*12 oz. Chateau Cut* 37

### *Veal Chop \**

*16 oz. Rib Cut* 44

### *Grilled New York Strip \**

*16 oz. True Center Cut* 34

### *Pork Chop Paillard \**

*Lightly Pounded, Grilled Artichoke Hearts, Grape Tomato, Lemon, Olive Oil* 32

*Add Sautéed Mushrooms & Onion* 2

*Above Served with Vegetable & Natural Au Jus*

# P e s c e

## **Seafood Melissa \***

*Chef's Fish Selection, Sea Scallops & Crabmeat-Stuffed Shrimp,  
Lemon, Garlic, Butter* 35

## **Broiled Flounder English Style**

*Herb Breadcrumbs, Lemon, White Wine, Julienne Vegetables* 32

## **Grilled Scottish King Salmon \***

*Lemon Butter, Daily Vegetable Selection* 32

## **Jumbo Lump Crabcakes**

*Julienne Vegetables, Stone Ground Mustard Sauce* 33

## **Broiled Sea Scallops Sardinian Style \***

*Sundried Tomato, Grape Tomato, Capers, Garlic, Fresh Herbs, Olive Oil* 34

## **Panko Breaded Shrimp**

*Crispy Fried, Lemon, Cocktail Sauce* 29

## **Jumbo Shrimp Scampi**

*Sautéed, Lemon, Garlic, White Wine* 29

## **Broiled Lobster Tails**

*Twin 6 oz. Cold Water South African* Market

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.