

Appetizers

Portobello Mushroom

Grilled Portobello mushroom stuffed with fresh lump crab cake
22 / 22.66

Sicilian Calamari

Crispy calamari tossed with garlic, olive oil, kalamata olives, capers, lemon & Italian chili peppers with marinara sauce
22 / 22.66

Little Neck Clams

Simmered with fresh herbs, garlic & white wine
23 / 23.69

Mussels

Sautéed in red or garlic wine sauce
22 / 22.66

Shrimp Cocktail

Jumbo large shrimp served with spicy cocktail sauce & fresh lemon
21 / 21.63

Mozzarella Fritti

Crispy, lightly fried & served with fresh basil tomato sauce
17 / 17.51

Antipasto

Serves 2

Imported salami, aged provolone, roasted peppers, olives, artichoke hearts, prosciutto, grilled eggplant & fresh mozzarella
30 / 30.09

Arancini Balls

Homemade rice balls filled with seasoned ground sirloin, mozzarella cheese & peas served with marinara sauce
19 / 19.57

Meatballs

Meatballs with whipped ricotta cheese & crostini bread
19 / 19.57

Salads

Traditional Caesar Salad

Romaine lettuce, Caesar dressing & fresh baked croûtons
(GF by request)
16 / 16.48

House Salad

Iceberg & mixed greens with tomato, cucumber, red onion kalamata olives & fire roasted peppers with house vinaigrette
16 / 16.48

Grilled Octopus Salad

Octopus salad with arugula, cured olives, tomato with blood orange shallot vinaigrette
(GF by request)
23 / 23.69

Italian Seafood Salad

Shrimp, scallops, calamari, octopus, celery & carrots with citrus vinaigrette over mixed greens (seasonal)
26 / 26.78

Chopped Kale Salad

Walnuts, blueberries, grapes, feta cheese & orange vinaigrette
18 / 18.54

Caprese Salad

Fresh mozzarella, sliced tomatoes, basil & drizzled with balsamic glaze
19 / 19.57

Soups

Crab Bisque • MP

House made bisque with lump crab & roasted corn

Soup of the Day • MP

Chicken/Veal

Saltimbocca

Sautéed with fresh spinach, prosciutto & fresh mozzarella in wine sauce served with mashed potato & sautéed vegetables
(GF by request)
32 / 32.96 | 36 / 37.08

Alla Vincenzo

Sautéed with fresh tomatoes, lump crab meat, shrimp, mushrooms & fresh basil in wine sauce served with mashed potato & sautéed vegetables
(GF by request)
37 / 38.11 | 41 / 42.23

Mediterranean

Sautéed with fresh lump crab meat, fresh tomatoes, capers, sun dried tomatoes & artichoke hearts in lemon wine sauce sprinkled with feta cheese served with pearl couscous & sautéed vegetables
(GF by request)
37 / 38.11 | 41 / 42.23

Chicken Parmigiana

Organic chicken breast, breaded & pan seared with fresh basil tomato sauce & mozzarella cheese served with sautéed vegetables & pasta
(GF by request)
32 / 32.96 | 36 / 37.08

Risotto

Chef's Special Risotto • MP



Gluten Free



Vegetarian-friendly



Spicy-taste



Plate-Sharing Charge • 10



Maximum 2 Credit Cards per Table

First price Listed Is Cash Price. Second Price Listed is Card Price.
Prices are subject to change without notice

Pasta

Seafood Scampi

Shrimp, clams, scallops, mussels & crab sautéed with fresh herb & garlic served over linguine (GF by request)
45 / 46.35

Lobster Pasta

Sautéed lobster with shallots & mushrooms in light tomato cream with squid ink fettuccine (GF by request)
43 / 44.29

Shrimp Puttanesca

Sautéed shrimp in olive oil, with fresh tomato, garlic, capers, olives, lemon & anchovies served over spaghetti (GF by request)
38 / 39.14

Pasta Alla Little Italy

Sautéed ham & mushrooms in creamy Bolognese meat sauce served over cavatelli pasta (GF by request)
32 / 32.96

Lasagna

Layers of pasta with ricotta, ragù meat sauce, mozzarella, Parmigiana-Reggiano & fresh basil
34 / 35.02

Garden Vegetable Pasta

Fresh roasted vegetables with vegetable pesto over Orecchiette pasta (GF by request)
28 / 28.84

Pappardelle Della Nonna

Pasta ribbons tossed in creamy lobster marinara served with whole lobster tail (GF by request)
43 / 44.29

Cacio E Peppe

Cracked black peppercorn & Pecorino-Romano cheese over spaghetti pasta (GF by request)
28 / 28.84

Ravioli Pomodoro

Stuffed ravioli with ricotta cheese in a fresh tomato basil sauce
27 / 27.81

Gnocchi Rosso

Cheese gnocchi in a creamy tomato-based flavored with vodka
29 / 29.87

Fettuccine Alfredo

Fresh fettuccine tossed with Parmigiano-Reggiano cheese (GF by request)
29 / 29.87

Chicken 7 / 7.21
Shrimp 10 / 10.30
Scallops MP



TRINACRIA: It was the earliest known name of the island of Sicily & referred to the triangular shape of the island

Seafood

Cioppino

Fragrant Italian fish stew with mussels, lobster, clams, fish, shrimp, scallops & calamari simmered with tomatoes, onions & fennel served with roasted garlic crostini (GF by request)
47 / 48.41

Pan Seared Salmon Filet

Served with mashed potato & sautéed vegetables
38 / 39.14

Swordfish

Marinated & grilled. Served with herbed pearl couscous & sautéed vegetables (GF by request)
38 / 39.14

Crab Cakes

House made jumbo lump crab cakes served with lemon beurre blanc sauce, risotto & sautéed vegetables
43 / 44.29

Seafood Combination

Shrimp, scallops, lobster, salmon & crab cake roasted with fresh herbs lemon, butter & white wine served with mashed potato & sautéed vegetables (GF by request)
49 / 50.47

Bronzino

Pan seared Mediterranean Sea Bass with fresh rosemary & lemon butter served with risotto & sautéed vegetables
43 / 44.29

Steak

Filet Mignon • MP

Grilled Black Angus Filet served with caramelized shallot butter, mashed potato & sautéed vegetables

NY Strip • MP

Grilled Angus NY sirloin served with pesto butter, mashed potato & sautéed vegetables

Braised Short Ribs

Braised boneless short ribs with pan roasted vegetables & mashed potato
41 / 42.23

Beverages

Coffee	4.75 / 4.89	Espresso	4.00 / 4.12	Pellegrino	8.00 / 8.24	Soda	3.95 / 4.06
Tea	4.75 / 4.89	Cappuccino	6.00 / 6.18	Acqua Panna	8.00 / 8.24	Iced Tea	3.95 / 4.06

 Gluten Free  Vegetarian-friendly  Spicy-taste  Plate-Sharing Charge • 10  Maximum 2 Credit Cards per Table

First price Listed Is Cash Price. Second Price Listed is Card Price.
Prices are subject to change without notice

Early Bird Menu

From 4pm-5pm

Dinner Selections

Choice of Soup or Salad
\$39.00 / 40.17 + tax

Chicken Marsala

Sautéed with fresh mushrooms in a Marsala wine sauce
served with mashed potato and sautéed vegetables
(GF by request)

Pan Seared Salmon Filet

Served with mashed potato and sautéed vegetables

Chicken Parmigiana

Organic chicken breast, breaded and pan seared with fresh
basil tomato sauce and mozzarella cheese
served with fresh vegetables and spaghetti
(GF by request)

Shrimp Scampi

Sautéed shrimp in garlic wine sauce
served over linguine
(GF by request)

Spaghetti and Clams

Little neck clams sautéed in garlic wine sauce
served over pasta
(GF by request)

Grilled Filet Steak

Served with mashed potato, sautéed vegetables
and Marsala sauce
(GF by request)

Garden Vegetable Pasta

Fresh roasted vegetables with vegetable pesto
over orecchiette pasta
(GF by request)

Eggplant Parmigiana

Our homemade eggplant parmesan served with
marinara sauce and orecchiette pasta

Dessert

Chocolate Mousse

Cannoli

Lemon Sorbet 

NO SUBSTITUTIONS

NO SPLIT PLATES

NOT AVAIABLE ON HOLIDAYS

First price Listed Is Cash Price. Second Price Listed is Card Price.
Prices are subject to change without notice