



DINNER MENU

ANTIPASTO

CALAMARI FRITTI

Crisp calamari | marinated olives | capers | basil pomodoro | lemon
13

PALM COURT BRUSCHETTA

Grilled ciabatta | marinated olives | local plum tomatoes | fresh basil | parmesan
11.5

PIZZA DEL GIORNO

Chef's daily creation of rustic pizza
16.95

CARPACCIO DI MANZO

Tenderloin of beef | baby arugula | caper berry | grape tomato | pine nuts | truffle vinaigrette | pesto
14

COZZE SALTATA

Sautéed mussels | Italian sausage | shaved shallots | lemon | fresh herbs | grilled crostini
14

ZUPPA DI POMODORO

Flame-roasted tomato bisque | basil fontina grilled cheese
9

INSALATA DI CESARE

Classic Caesar salad | crisp heart of romaine | garlic dressing | white anchovy | parmesan | crostini
10.5

CARPACCIO DI POMODORO

Local tomato | artisan green | creamy burrata | aged cherry balsamic | sea salt
12.75

PASTA

PENNE ALLE VODKA

Pancetta | tube pasta | shallots | tomato vodka cream sauce
19

GAMBERI GENOVESE

Gulf shrimp | angel hair pasta | fresh basil pesto | roasted peppers | grape tomatoes | toasted pine nuts
27

GAMBERI SALTATI E CAPESANTE CAVATELLI

Gulf shrimp | sea scallops | handmade ricotta pasta | garlic | baby spinach | saffron cream | chili oil
30

GNOCCHI BOLOGNESE

Potato dumplings | house made spicy pork bolognese
20

FETTUCCINE AL BASILICO DI ROMAGNA

Fresh basil fettuccine | sautéed chicken | Italian sausage | capers | red bell peppers | white wine | fresh spinach
30

TORTELLONI CON L'ARAGOSTA

Caribbean lobster | cheese filled pasta | sherry lobster cream | baby spinach | prosciutto
38

PESCE

SALMONE

Chilean salmon | broccolini | English peas | baby carrot | beet risotto | heirloom tomato relish
25

SPIGOLA ACQUA PAZZA

Chilean Sea Bass | Gulf shrimp | asparagus | squid ink linguini | saffron broth
38

CAPELANTE

Seared sea scallops | pancetta mignonette | fresh herbs | lobster risotto
30

CERNIA

Local gulf grouper | artichoke hearts | local plum tomato | country olives | white wine | parmesan risotto
33

DI CARNE

POLLO AL MARSALA

Sautéed chicken breast | wild forest mushrooms | pancetta | marsala wine | truffle mashed
23

POLLO RIPIENO

Organic stuffed chicken breast | fontina | spinach | pine nuts | braised peperonata | parmesan risotto
25

COSTOLETTE DI AGNELLO

Pistachio pesto crust lamb chops | port reduction | truffle mashed
39

VITELLO SALTIMBOCCA

Sautéed veal medallions | fresh sage | prosciutto di parma | white wine | risotto milanese
30

VITELLO OSSO BUCCO

Braised veal shank | caramelized carrots | truffle mash | gremolata pesto
32

FILETTO DI MANZO

Beef tenderloin | oyster mushrooms | gorgonzola arancine | braised shallot | veal glaze | truffle mashed
38

VEGETARIANO

RISOTTO OF THE DAY

chef's daily creation
market price

PARMIGIANA DI MELANZANE

Fried eggplant | San Marzano tomato | fresh mozzarella | basil | ricotta cheese | parmesan | caramelized carrots
20



Denotes local menu items that are fresh from Florida and local food cooperatives, Suncoast Food Alliance, Farm Fresh, Fresh Point



Vegetarian

Shared dinners are subject to an extra plate charge

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server of any Allergies or Dietary needs at the time of order