

Antipasti

Antipasto Misto 15

Prosciutto, salami, bocconcini, marinated artichokes, mushrooms, roasted red pepper & olives

Melenzane Farcite 12

Battered eggplant stuffed with ricotta, mozzarella & Parmesan cheese, baked in tomato sauce

Calamari Fritti 13

Battered calamari fried to perfection with a side of sweet chilli sauce

Arancini 13

Rice balls prepared Sicilian style, topped with tomato sauce

Carpaccio Di Manzo 14

Thinly sliced cured tenderloin on a bed of arugula topped with a mustard vinaigrette and shaved Parmesan cheese

Funghi Alla Diavola 9

Sautéed Portobello & white mushroom in a spicy tomato sauce

Sauté Di Mare 16

Calamari, shrimp, mussels & scallops in a white wine or tomato sauce

Gamberi All' Arrabbiata 14

Sautéed shrimp in a spicy tomato sauce or white wine sauce

Impepata Di Cozze 12

Sautéed mussels in a spicy tomato or white wine sauce with fresh ground black pepper

Affumicato Focaccia Salmone 15

Smoked salmon and arugula topped flatbread with dill and caper cream cheese

Capesante e Patatine Tartufo 16

Hard seared jumbo scallops with white truffle potato chips and fresh herbs

Zuppa & Insalate

Zuppa Del Giorno Cup 4 Bowl 6

Chef's choice daily made fresh soup

Mista 10

Spring mix, tomato, red onion, cucumber & black olives, tossed in our house vinaigrette dressing

Caesar 10

Romaine lettuce, croutons tossed in Caesar dressing & topped with shaved Parmesan

Caprese 11

Tomatoes, cucumbers, red onion, bocconcini & black olives tossed in our house vinaigrette dressing

O' Sarracino 11

Spring mix, pineapple, strawberries & cucumbers, tossed in a raspberry vinaigrette dressing & a side of caramelized nut

Salad Add Options

Chicken 7 Steak Tenderloin 4oz 15 Veal Scaloppini 7 Shrimp 9 Salmon 10

Pizza

Bruschetta 12

Diced tomato, basil, oregano, olive oil & garlic

Margherita 12

Bocconcini cheese, fresh basil & tomato sauce

Quattro Stagioni 15

Artichokes, ham, mushrooms, black olives, mozzarella cheese & tomato sauce

Meat Lover 15

Pepperoni, bacon, sausage, mozzarella cheese & tomato sauce

Vegetable lover 14

A medley of fresh vegetables, mozzarella cheese & tomato sauce

San Daniele 13

Prosciutto, arugula, Grana Padano Cheese & Tomato Sauce

Boscaiola 14

Ham, mushrooms, onion, mozzarella cheese & tomato sauce

Fiorentina 15

Chicken, spinach & roasted red pepper, mozzarella cheese & tomato sauce

Capricciosa 14

Prosciutto, black olives, onions, artichokes, mozzarella cheese & tomato sauce

Quattro Formaggio 14

Four-cheese blend & tomato sauce

Pesto Al Pollo 16

Chicken, tomato, mozzarella cheese & pesto sauce

Pepperoni 13

Pepperoni, mozzarella cheese & tomato sauce

PRIMI PIATTI

All pastas & entrees served with choice of soup or house salad (Gluten free pasta add \$2.50)

Linguine Alla Pascatora	24	Manicotti	17
<i>Calamari, shrimp, mussels & scallops sautéed in white wine or tomato sauce with linguine</i>		<i>Lasagne sheets stuffed with ricotta cheese & spinach, topped with tomato sauce & mozzarella cheese, then baked</i>	
Ravioli O' Sarracino	21	Lasagne	18
<i>Ravioli stuffed with lobster in a blush sauce</i>		<i>Mozzarella, ricotta & meat sauce baked in fresh pasta sheets</i>	
Fagottini Sfiziosi Al Tartufo	21	Gnocchi Quattro Formaggi	19
<i>Black Truffles blended with ricotta & aged cheese, wrapped in egg pasta, served in a fontina cream sauce</i>		<i>A blend of four cheeses, real cream with homemade gnocchi</i>	
Rigatoni Con Salsiccia	18	Tagliatelle Alla Ciociara	21
<i>Mild Italian sausage, mushrooms & fresh herbs sauté finished in a red pepper tomato sauce</i>		<i>Chicken, onion, mushrooms, sautéed in a cream white wine sauce with fettuccini</i>	
Punte di Carni Bovine con Rigatoni	25	Ravioli Ripieni Di Zucca	21
<i>Sautéed beef tips & Mushrooms in Grana Padano cream sauce with rigatoni</i>		<i>Butternut squash stuffed ravioli in a walnut truffle oil & Gorgonzola cheese cream sauce</i>	
Spaghetti E Polpette	18	Risotto Aragosta	29
<i>Veal & pork meatballs in meat sauce with spaghetti</i>		<i>Broiled lobster tail on a bed of risotto finished with pesto, Peas & Grana Padano</i>	
Fettuccine Alfredo	17	Risotto Funghi	18
<i>Real cream, fresh Grana Padano with egg fettuccine</i>		<i>Sautéed mushrooms in risotto finished with Grana Padano & truffle oil</i>	

Secondi Piatti

All entrees served with vegetable & potato (except Osso Buco)
Veal scaloppini dishes add 1PC for \$4 / Add 5oz Lobster tail for \$16

Pollo Mare E Monti	26
<i>Fresh chicken breast topped with sautéed mushrooms & shrimp in a tomato sauce</i>	
Pollo Alle Mandorle	22
<i>Fresh chicken breast topped with a Amoretto almond glaze</i>	
Pollo Rotolo	24
<i>Fresh chicken breast stuffed with ham, provolone cheese & spinach finished in a chicken jus</i>	
Parmigiana	22
<i>Choice of Chicken or Veal, breaded & topped with tomato sauce & mozzarella cheese, then baked</i>	
Vitello Alla Pastorella	22
<i>Veal scaloppine topped with eggplant, tomato sauce & Provolone cheese, then baked</i>	
Saltimbocca Alla Romana	21
<i>Veal scaloppine topped with sage & prosciutto, sautéed in white wine sauce</i>	
Vitello Al Vino Bianco	20
<i>Veal scaloppine sautéed with mushrooms in a white wine sauce</i>	
Costolette Di Vitello Al Sapore Di Bosco	30
<i>Seared veal chop topped with wild mushrooms, finished in a light white wine cream sauce</i>	
Osso Buco Di Agnello Alla Cacciatore	23
<i>Braised Lamb shank in a medley of vegetables & tomato sauce</i>	
Medaglioni Di Filetto Con Pepe Verde	33
<i>AAA 8oz Beef medallions cooked to perfection, topped with green peppercorn & light white wine cream sauce</i>	
Filetto Di Manzo	33
<i>AAA 8oz Beef tenderloin topped with sautéed mushrooms & onions in a white wine sauce</i>	
Bistecca Con Salsa Alla Erbe	38
<i>AAA 14oz Rib-Eye steak finished with a savoury fresh herb sauce</i>	

Piatti Di Pesce

Feature Fish	Seasonal Price
<i>Inquire with your server about our feature fish</i>	
Salmone Alla Sambuca	22
<i>Atlantic salmon seared and topped with Sambuca & fresh dill glaze</i>	
Filetto Di Sogliola Con Noci	19
<i>Walnut & panko crusted Sole fillet, fried and drizzled with a white wine & basil lemon sauce</i>	
Coda Di Aragosta	Seasonal Price
<i>12oz Lobster tail served with melted lemon garlic butter</i>	