



ANTIPASTI/APPETIZERS

Fried Zucchini	8
Fresh Zucchini Deep Fried and Served with our Wonderful Rich Tomato Sauce	
Meat Balls	10
HouseMade with Veal, Beef Tenderloin and Ground Beef then Topped with our Tomato Sauce and Shaved Parmesan Cheese	
Gnocchi Verde	15
Spinach and Ricotta Gnocchi with Gorgonzola Cream Sauce and Cherry Tomatoes	
Steamed Mussels	14
Saffron Cream, San Marzano Tomatoes, Capers, Lemon, Basil and Grilled Focaccia	
Shrimp Scampi	15
Garlic Butter, White Wine, Lemon and Grilled Focaccia	
Antipasto	15
An Assortment of Imported Cheese and Meats with Toasted Almonds, Olives, Peppadews and Grilled Focaccia	
Calamari and Polenta Fritta	11
Garlic Mayonnaise, Spicy Marinara and Lemon	

ZUPPA/SOUPS

Tomato and Eggplant Soup	6
Fresh Basil and Mozzarella Cheese	
Zuppa del Giorno	(Market Price)
Chef's Soup of the Day	

INSALATE/SALADS

Insalata Mista	6
Arkansas Organic Field Greens with Tomatoes, Carrot, Croutons, Parmesan Cheese, Pine Nuts, Extra Virgin Olive Oil and Vinegar	
Valentine Caesar	7
Croutons, Shaved Parmesan Cheese and Marinated White Anchovy (Add Grilled Chicken \$5)	
Arugula Salad	9
Fresh Seasonal Fruit, Toasted Pecans, Gorgonzola Cheese and 25 year Old Balsamic Vinegar	
Beef Carpaccio	16
Thinly Sliced Raw Beef on Arugula, with Shaved Parmesan Cheese, White Truffle Oil, Lemon, Fried Capers and Cracked Black Pepper	
Wild Mushroom Salad	9
A Variety of Fresh Mushrooms, Pancetta, Sautéed over Baby Spinach with a Warm Balsamic Vinaigrette Reduction	
Caprese Salad	12
A House Favorite. Imported Buffalo Mozzarella, Tomatoes, Basil with Olive Oil and Balsamic Vinegar	

Executive Chef: Jeremiah Hudson



PASTA/FIRST PLATES

Penne Alla Puttanesca	16
Penne Pasta with Rich San Marzano Tomato Sauce, Capers, Olives, Ricotta Salata Cheese and Prosciutto	
Spaghetti Pomodora	15
Pasta with our Rich Tomato Sauce and Parmesan Cheese.	
Fettucine Alfredo	15
Cream, Butter, Garlic and Parmesan Cheese (Add Grilled Chicken \$5 Add Shrimp \$7)	
Nonna Gabriella's Lasagna	15
Layers of Fresh Pasta, Tuscan Tomato-Beef Ragu, Béchamel and Parmesan Cheese	
Linguini with Mussels	20
Steamed Mussels with House Made Marinara Capers, Fresh Basil and Pancetta	
Spaghetti with Meatballs (A House Favorite)	20

PIATTI/ENTREES

Eggplant Parmesan	18
Hearty Slices of Eggplant Breaded and Topped With Tomato Sauce, Mozzarella Cheese and a Side of Sautéed Spinach	
Chicken Piccata	19
Sautéed Chicken Breast, Mashed Potatoes, Fresh Vegetables with a Lemon Caper Sauce	
Chicken Gorgonzola	22
Pan Seared Chicken Breast, Oven Roasted Tomato served with a Penne Pasta and a Gorgonzola Cream Sauce	
Veal Scaloppine	25
Breaded Veal Cutlet with Rich Tomato Sauce, Linguini, Fresh Basil & Parmesan Cheese	
Fresh Halibut	26
Roasted Halibut with Grilled Asparagus, Roasted New Potatoes, Lobster Bûerre Blanc	
Grilled Steak Florentine	30
Certified Angus New York Strip with Fried Polenta, Sauteed Spinach and a Red Wine Demi Glaze	
Prime Beef Tenderloin	30
Certified Angus Beef Filet with Horseradish Cream Sauce, Roasted New Potatoes and Fresh Vegetables	
Osso Bucco	32
Center-Cut Veal Shank Braised in Red Wine, Tomatoes, Olives and Capers with Parmesan-Peppercorn Risotto	
Veal Chop Alla Toscana	33
Grilled 14 ounce Bone-In Veal Chop with a Red Wine Demi Glaze, Linguini with Red Sauce and Fresh Vegetables	

SIDES

Fried Polenta	4		
Asparagus	5	Parmesan-Peppercorn Risotto	8
Fresh Vegetables del Giorno	4	<small>(Please be patient/ made to order)</small>	
Roasted New Potatoes	4	Small side of Shrimp Scampi	10
Mashed Potatoes	4	<small>(add to any entrée)</small>	
Sautéed Mushrooms	5		

There is a \$5 split charge on all entrées. 20% Gratuity will be added to parties of six or more. No split checks for parties of 10 or more.