

Antipasti

Bruschetta Di Pomodoro *Semolina Crostinis crowned with Roma Tomatoes, Onions, Basil, Shaved Parmigiano & EVOO* 12

Calamari Dorati *Imported Calamari Flash Fried to Perfection & Arrabiata Sauce* 15

Sicilian Antipasto *Italian Cured Meats & Cheeses, Fresh Homemade Mozzarella, Roasted Veggies & Olives* 16

Mozzarella Fritta *Homemade Fresh Mozzarella Lightly Breaded Flash Fried to Perfection & Pomodoro Sauce* 14

Melanzane Rollatini *Battered Eggplant Stuffed with Sopraffina Ricotta, Sun Dried Tomatoes, San Marzano Pomodoro Sauce & Mozzarella* 13

Drunken Mussels *PEI Mussels Sauteed with Garlic & EVOO with a touch of Pernod (Red or White Sauce)* 15

Caprese Board *Roma Tomatoes, Roasted Red Peppers, Homemade Fresh Mozzarella, Basil, EVOO & Aged Balsamic Glaze* 14

Piadina Rustica *Authentic Italian Flatbread, Mozzarella, Sweet Fennel Sausage, Baby Spinach, Garlic, Sun Dried Tomatoes & Ricotta* 14

Insalata

Caesar Rustica *Romaine Hearts, Garlic Croutons, Shaved Parmigiano & Our Own Caesar Dressing* 8

Di Casa *Spring Mixed Melange, Grape Tomatoes, Mandarin Oranges Kalamata Olives, Mild Provolone & Aged Balsamic Vinaigrette* 8

Arugula & Parma *Imported Prosciutto, Grape Tomatoes, Sun Dried Figs, Smoked Mozzarella, Shaved Parmigiano-Reggiano & EVOO Lemon Vinaigrette* 12

Modern Caesar *Our Own Caesar Rustica Salad Topped with Imported Crispy Prosciutto di Parma, Smoked Mozzarella & Sicilian Capers* 12

Farmers Goat Cheese *Spring Mixed Melange, Imported Goat Cheese, Grape Tomatoes, Almonds & Raspberry Vinaigrette* 12

Pasta Di Casa

Penne Alla Vodka Imported Prosciutto, Sun Dried Tomatoes, Shallots & Tito's Vodka Blush Sauce 23

Rigatoni Bolognese Freshly Ground Beef & Veal in Our Own Signature Chiantigiana Style Ragu & Basil 24

Tortellini Della Nonna Five Cheese Filled Tortellini, Imported Prosciutto, Sweet Peas, Sun Dried Tomatoes & Rose Cream Sauce 24

Gnocchi Alla Gorgonzola Homemade Ricotta Dumplings, Basil & Imported Gorgonzola Cream Sauce 24

Lasagna Di Carne Freshly Ground Beef & Veal, Sopraffina Ricotta, Fresh Homemade Mozzarella & Pomodoro Sauce 24

Ravioli Di Formaggio Large Cheese Filled Raviolis, Pomodoro Sauce, Basil & Imported Parmigiano-Reggiano 24

Melanzane Parmigiana Battered Eggplant Stuffed with Sopraffina Ricotta, Fresh Homemade Mozzarella & Pomodoro Sauce over Pasta 24

Fettuccini Alfredo French Butter, Parmigiano-Reggiano & Light Cream Sauce 22

Polpette & Salsiccia Homemade Meatball & Sweet Fennel Sausage, Basil, Pomodoro Sauce, Parmigiano-Reggiano over Linguini 24

Manicotti Di Casa French Crepes Filled, Sopraffina Ricotta, Basil, Homemade Fresh Mozzarella & Pomodoro Sauce 24

Gnocchi Al Forno Homemade Ricotta Dumplings, Sopraffina Ricotta, Homemade Fresh Mozzarella & Pomodoro Sauce 24

Tortellini Al Pesto Five Cheese Filled Tortellini, Fresh Basil Pesto, Pressed Garlic, Imported Parmigiano-Reggiano, EVOO & Touch of Cream 24

Pasta Al Forno Penne Rigatti, Baby Spinach, Sun Dried Tomatoes, Eggplant, Basil, Fresh Mozzarella & Pomodoro Sauce 24

Jumbo Shrimp 8 ***Grilled Atlantic Salmon*** 10 ***Calamari Dorati*** 8 ***Over Gnocchi*** 4
Jumbo Lump Crab 9 ***Grilled Chicken Breast*** 6 ***Over Risotto*** 4 ***Gluten Free Pasta*** 4
Sweet Fennel Sausage 6 ***Homemade Meatballs*** 6 ***Plate Sharing*** 10

Pollo & Vitello 27 / 31

Parmigiana *Lightly Breaded and Pan Fried, Homemade Fresh Mozzarella, Basil & Pomodoro Sauce*

Marsala *Pan Seared and Sauteed, Sun Dried Tomatoes, Cremini Mushrooms & Signature Opici Marsala Reduction*

Piccata *Pan Seared and Sauteed, Sicilian Capers, Fresh Lemon Juice, French Butter & White Wine Sauce*

Cacciatore *Pan Seared and Sauteed, Roasted Peppers, Cremini Mushrooms, Caramelized Onions, Basil & Pomodoro Sauce*

Over Risotto 4 **Over Gnocchi** 4 **Gluten Free Pasta** 4

Pesce

Gamberi Scampi *Wild Jumbo Shrimp Sauteed in EVOO, Pressed Garlic, Sicilian Capers, Sun Dried Tomatoes, French Butter & Lemon White Wine Sauce* 31

Alle Vongole *Fresh Clams Sauteed in EVOO, Pressed Garlic, Basil & Choice of: Pomodoro Sauce or White Wine Sauce* 28

Cozze Arrabiata *PEI Mussels Sauteed in EVOO, Pressed Garlic, Basil & Spicy Pomodoro Sauce* 28

Salmone Alla Olga *Wild Atlantic Salmon Grilled to Perfection, Bruschetta di Pomodoro, Sicilian Capers, French Butter & Lemon White Wine Sauce* 31

Merryman *Wild Jumbo Shrimp, Diver Scallops, Grape Tomatoes, Baby Spinach & Brandy Rose Sauce* 37

Ravioli Di Aragosta *Homemade Lobster Ravioli, Wild Jumbo Shrimp, Colossal Crab Meat, Imported Prosciutto & Tito's Vodka Blush Sauce* 38

Mannino's Cioppino *Sauteed in EVOO, Press Garlic, Wild Jumbo Shrimp, Clams, Diver Scallops, PEI Mussels, Basil, Pernod & Roasted Pomodoro Broth* 39

Over Risotto 4 **Over Gnocchi** 4 **Gluten Free Pasta** 4 **Fra Diavolo Sauce** 4

Plate Sharing 10