

ENTREES

ADD TO ANY ENTREE
 Chicken \$10 Shrimp \$14 Scallops \$16

Rigatoni Bolognese	\$24
<i>Homemade meat sauce (add ricotta, additional \$3)</i>	
Fettuccini Carbonara	\$24
<i>Sauteéd with onions, pancetta and peas, finished in a light cream sauce</i>	
Stuffed Eggplant	\$22
<i>Rolls eggplant stuffed with cheese and spinach, finished in a pomodoro sauce over penne</i>	
Rigatoni alla Funghi	\$23
<i>Mix of wild mushrooms, garlic, truffle oil, white wine sauce</i>	
Lobster Ravioli	\$27
<i>Sauteéd corn and tomato, lobster saffron broth</i>	
Penne alla Vodka	\$23
<i>Vodka cream sauce, touch of tomato</i>	
Chicken Quattro	\$24
<i>Sauteéd with roasted red peppers, asparagus and mushrooms in a white wine sauce</i>	
Chicken Fiorentina	\$24
<i>Egg battered finished in a sherry lemon white wine sauce, over sauteéd spinach</i>	
Chicken Milanese	\$24
<i>Lightly breaded topped with fresh tomatoes, arugula, fresh mozzarella, lemon olive oil</i>	
Chicken Parmigiana	\$24
<i>Lightly breaded topped with marinara and fresh mozzarella, served over penne</i>	
Seafood Risotto	\$34
<i>Arborio rice with shrimp, calamari, scallops and mussels, lobster saffron broth</i>	
* Salmon	\$28
<i>Pan seared over mashed potato, sauteéd spinach with mango chutney</i>	
* Scallops Quattro	\$34
<i>Blackened over sauteéd spinach with baby potatoes in a lobster cream sauce</i>	
Zuppa Di Pesce	\$34
<i>Mussels, clams, shrimp, scallops, calamari sauteéd with garlic, white wine and finished with a choice of red or white sauce served over linguine (or over sauteéd spinach for an additional \$5)</i>	
Zuppa Di Clams	\$29
<i>Sauteéd with garlic, white wine and finished with a choice of red or white sauce served over linguine (or over sauteéd spinach, additional \$5)</i>	
Veal Medallions	\$30
<i>Veal Medallions topped with sauteéd spinach, shrimp, and melted mozzarella in a white wine sauce</i>	
Veal Sorrento	\$27
<i>Veal Medallions topped with prosciutto, eggplant and melted mozzarella, finished in a white wine sauce</i>	
Veal Saltimbocca	\$27
<i>Veal Medallions sauteéd with peas, topped with prosciutto, melted mozzarella served over sauteéd spinach with potato and vegetable</i>	
Veal Amalfi	\$30
<i>Veal Medallions lightly breaded topped with shrimp, melted mozzarella, over penne with pomodoro sauce</i>	
* Skirt Steak	\$35
<i>Grilled, served with a chimichurri sauce, mashed potato and sauteéd spinach</i>	
* Hanger Steak	\$30
<i>Peppercorn encrusted, wild mushrooms, cognac cream sauce, mashed potato and vegetable</i>	
* NY Strip Steak	\$33
<i>Grilled, served with mushrooms and scallions with a brown brandy demi glace, mashed potato and vegetable</i>	

*Consumption of undercooked (or raw) meats or sea food is known to increase the risk of food borne illnesses.

Special Requests? Please ask your Server.
 20% Gratuity on Parties of 5 or more