
ANTIPASTI FREDDI

* Peppers and Anchovies <i>grilled sweet peppers marinated with extra virgin olive oil, garlic, capers, and anchovies</i>	7
Antipasto Misto <i>an assortment of cold appetizers from the antipasto table</i>	9
* Prosciutto con Asparagi <i>prosciutto crudo, steamed asparagus and a lemon vinaigrette</i>	9
* Insalata Naparst <i>a selection of fresh seafood tossed with tomato, onion, olives, ricotta salata cheese, extra virgin olive oil, lemon and herbs</i>	16

ANTIPASTI CALDI

* Gnocchi Verdi <i>spinach and cheese dumplings baked in a tomato cream sauce</i>	9
Sweet Potato Ravioli <i>stuffed ravioli with mashed sweet potato in a sage butter sauce</i>	9
* Gamberoni alla Portobello <i>grilled portobello mushroom topped with sautéed shrimp drizzled with a lemon bianco</i>	10
* Cozze <i>steamed mussels in a spicy marinara or white wine garlic</i>	12
Calamari Fritti <i>fried baby squid with pomodoro</i>	13
Asparagus Mike Wells <i>parmesan crusted asparagus, jumbo lump crabmeat topped with a Nino sauce</i>	13

INSALATE

* Insalata Mista <i>classic Italian mixed salad</i>	9
* Verde Gorgonzola <i>a green salad with gorgonzola cheese and walnut dressing</i>	9
* Insalata Mona Lisa <i>mixed lettuces with creamy balsamic dressing, topped with tomatoes, sweet roasted almonds and feta cheese</i>	10
* Tomatoes Caprese <i>sliced beefsteak tomatoes with fresh mozzarella and basil</i>	10
* Spinaci Campania <i>spinach salad, strawberry vinaigrette with pistachio crusted goats cheese medallions</i>	10

MINESTRE

* Minestrone <i>traditional hearty vegetable soup</i>	9
Milo Hamilton's Pasta e Fagioli <i>Italian pasta and bean soup</i>	9

PIATTI FORTI

"Cento mani Dio benedica, pero fuori dal mio piatto!"
"Let 100 hands partake of the feast with God's blessing – but not from my plate!"

CARNI

* Costolette de Maiale Albanese <i>8 oz center cut pork chop marinated and grilled over caramelized onions topped with raisins and a port wine reduction</i>	20
Involtoni di Maiale <i>rolled pork tenderloin stuffed with spinach, sun dried tomatoes and fontina cheese drizzled with a maple glaze served with garlic mashed potatoes and green beans</i>	22
Veal Piccata <i>scaloppini veal, sautéed with lemon, fresh parsley and a white wine bianco</i>	24
Veal Marsala <i>sautéed veal topped with a mushroom marsala wine sauce with prosciutto served with fettuccine alfredo</i>	25
Bistecca <i>14 ounce, bone in rib eye grilled served with roasted potatoes and green beans</i>	35
Filetto Roma <i>6 ounce, center-cut filet topped with a caramelized roma tomato with gorgonzola cheese served over garlic mashed potatoes drizzled with Madeira wine sauce</i>	36
Costoletta alla Griglia <i>grilled 14 ounce veal chop rubbed with fresh rosemary</i>	43
Agnello di Palacio <i>9 ounce double cut baby lamb chops, balsamic and herb marinated then grilled</i>	44

PESCI

Gamberoni Vincenzo <i>Gulf shrimp stuffed Italian style with crabmeat and served with capellini marinara</i>	22
* Shrimp Damian <i>sautéed with garlic, white wine and butter, served with fettuccine alfredo</i>	24
Trotelle Alle Verdure <i>grilled trout topped with grilled vegetables and ammoghiu, served with sweet potato ravioli</i>	23
* Flounder Pizaola <i>grilled filet of flounder topped with shrimp, olives, capers and fresh marinara served with sautéed green beans</i>	25
Flounder Venezia <i>sautéed flounder crusted with parmesan cheese served over grilled asparagus topped with diced tomato, mushrooms and shrimp drizzled with a citrus burre blanc</i>	25
* Salmone Pistachio <i>pistachio crusted Atlantic salmon over primavera risotto</i>	26
* Snapper Nino Jr. <i>grilled fillet of snapper with shrimp, tomatoes, fresh mint, and basil bianco</i>	26
* Snapper Butera <i>grilled, Gulf red snapper topped with jumbo lump crab drizzled with a light basil oil served with spinach mixed with cannellini bean and fresh tomato</i>	34
* Branzino Azzurro <i>grilled, herb dusted sea bass and jumbo lump crabmeat over cannellini carrettieri, sautéed spinach and a white wine bianco</i>	35

PASTA

*“Amici e maccheroni, se non sono caldi, non sono buoni.”
“Friends, like macaroni, if they’re not warm, they’re not good.”*

Spaghetti Carrettieri <i>whole wheat pasta in a sauce of crushed tomato, garlic, olive oil and fresh basil</i>	15
Ravioli del Giorno <i>ravioli of the day</i>	15
Spaghetti Bolognese <i>a classic veal ragu sauce</i>	16
Spaghetti Broccoli <i>pasta tossed with broccoli, sun dried tomatoes, mushrooms, garlic and oil sprinkled with mama mandola breadcrumbs</i>	15
Eggplant Parmigiana <i>baked eggplant with mozzarella cheese, fresh tomato sauce, fresh basil</i>	15
Tortellini alla Pana <i>pasta bows stuffed with chicken, pork, mortadella, ricotta and spices in a alfredo</i>	16
Paglia e Fieno alla Ghiotta (straw and hay) <i>spinach and egg noodles in a cream sauce with prosciutto, mushrooms, peas and parmigiano</i>	16
Cappellini Siciliano <i>cappellini pasta, roasted diced eggplant, capers and ricotta cheese in pomodoro</i>	16
Lasagna Bolognese <i>pasta layered with ground veal, mozzarella, ricotta, and parmesan cheeses baked in pomodoro</i>	16
Spaghetti Carbonara <i>pancetta, onion, parmesan and cream finished with egg</i>	18
Linguine alla Gamberoni <i>linguine, shrimp, basil, black garlic, cherry tomato tossed in aglio</i>	20
Linguine alle Vongole <i>linguine pasta and clams tossed with a bianco or marinara sauce</i>	21
Fedilini al Buongustaio <i>fine spaghetti with jumbo tiger shrimp and lump crabmeat in a suga rosa</i>	30
Fra Diavolo <i>Linguine pasta, spicy marinara, with jumbo lump crabmeat and tiger shrimp</i>	30

POLLAMI

Chicken Parmesan <i>sautéed chicken dusted in mama mandola breadcrumbs topped with fontina cheese served with fettuccine pomodoro</i>	19
Lamberti <i>chicken milanese with lemon caper butter sauce</i>	20
* Pollo alla Gratella <i>marinated breast of chicken grilled with fresh rosemary, garlic and ammoghiu</i>	20
* Pollo Menichino <i>grilled, balsamic marinated chicken breast with goat cheese, sundried tomatoes and a lemon bianco</i>	21

***Gluten Free Items**

*One check per table
20% Gratuity will be added to parties of 10 or more*
