



{ANTIPASTI}

**CALAMARI FRITTI**  
with marinara fresca  
11

**CRABMEAT CONTESSA**  
lump crabmeat and diced tomatoes in caper aioli  
layered with fried eggplant medallions  
19

**FRESH MUSSELS**  
pan-sauteed with white wine, saffron, garlic,  
tomatoes and pinch of crushed red pepper  
14

**LONG STEMMED ARTICHOKEs**  
roman style long stemmed artichoke hearts, lemon  
basil aioli and arugula  
12

**TRUFFLED MAC N CHEESE**  
Four cheeses, pancetta, and white truffle oil  
15

**SICILIAN STUFFED ONION**  
baked onion seasoned with bread crumbs, garlic, pine  
nuts and parmesan cheese  
6

**CERIGNOLA AND KALAMATA OLIVES**  
house-marinated olive mix with  
house-made focaccia  
8

**BRESAOLA**  
paper-thin slices of cured beef with olive oil, lemon  
and shredded Pecorino  
13

**ANTIPASTO BOARD**  
daily cheese and meat selections,  
seasonal accompaniments and crostinis  
21

**MELENZANE FRITTE**  
lightly floured, thin, fried eggplant wheels with  
marinara Fresca  
8

**MOZZARELLA IMPANATA**  
hand-breaded wedges of fried mozzarella with  
marinara Rustica  
10

{ZUPPA E INSALATA}

**ZUPPA D'IERI (YESTERDAY'S SOUP)**  
5c/7b

**HOUSE ITALIAN**  
mixed greens tossed in house vinaigrette with olive  
salad, pecorino romano and fried  
eggplant croutons  
6/10

**INSALATA ARANCIO**  
mixed greens and citrus orange vinaigrette with dried  
cranberries, sliced almonds, lump crab and fried capers  
19

**CAESAR**  
romaine and house-made dressing, topped with  
pecorino romano and fried eggplant croutons  
6/10

**CAPRESE**  
seasonal tomatoes, fresh mozzarella and fresh basil  
drizzled with our olive marinade  
11

{GENE'S FAMILY RECIPES}

**MARIO'S LASAGNA** 16

**SPAGHETTI AND MEATBALLS** with marinara rustica 12 / 18

**SPAGHETTI BOLOGNESE** a rich, slow-cooked meat sauce 12 / 18

**FETTUCCINE ALFREDO** fettuccine tossed with garlic, parmesan and cream 12 / 18  
Add: grilled/fried chicken 5 sauteed/fried shrimp 10 lump crab 15 lobster meat 15

**PARMIGIANA** - your selection topped with marinara fresca and melted mozzarella  
served with pasta fresca  
Eggplant 15 Chicken 19 Veal 24

**PICCATA**- your selection topped with butter, lemon and caper sauce served with angel  
hair aglio e olio  
Chicken 19 Veal 24

## {PRIMI E SECONDI}

### LINGUINI TRITONE

lobster, shrimp, crabmeat, spinach and mushrooms in  
sherry cream sauce with linguini  
18 / 29

### SHRIMP PEPATE

large shrimp sauteed with roasted garlic and crushed  
red pepper in a light olive oil sauce tossed with linguini  
and toasted pine nuts  
14 / 22

### PEPPER CRUSTED TUNA

seared tuna served over wilted spinach, grape tomato,  
crab and fried green beans topped with horseradish  
gremolata aioli  
29

### PESCE LIMONE

fresh fish of the day with lemon, butter, caper and  
mushroom sauce with grilled asparagus  
MP

### GRILLED BLACK DRUM

topped with a white wine, lemon, butter sauce, spinach,  
tomato over angel hair pasta  
MP

### VONGOLE

sauteed clams with butter, white wine, lemon, shallots,  
garlic tossed with linguine pasta  
24

### POLLO ARROSTITO

fresh Opelousas oven-roasted, deboned half-chicken  
with risotto di giorno, baby green beans and shallot  
pan sauce  
22

### MOLLI

pan-sauteed scaloppini with roasted artichoke hearts,  
garlic and capers in lemon butter reduction. Served  
with pasta aglio e olio  
Eggplant 15 Chicken 19 Veal 24

### PALERMO

breaded, pan-sauteed scaloppini topped with fresh  
tomatoes, mushrooms, capers and garlic butter sauce.  
Served with pasta aglio e olio

Eggplant 15 Chicken 19 Veal 24

### SAUSAGE AND PEPPERS

house made Italian sausage, peppers, onions, feta  
cheese and roasted potatoes in a balsamic vinegar  
reduction  
22

### PORK CHEEK MARSALA

braised pork cheek, mushroom, dry marsala, veal  
demi glace and angel hair aglio e olio  
24

*Also Available*

Chicken 19 Veal 24

### CHAIRMAN'S CHOICE FILET

8oz grilled filet with parmesan potatoes, roasted  
asparagus and red wine demi glace  
39

### LAMB RAGU

hearty lamb and tomato sauce tossed with  
pappardelle topped with a grilled lamb lollipop and  
pecorino Romano  
32

## { ETC.: ADDITIONS }

LOBSTER MEAT MP

SHRIMP, SAUTEED OR FRIED 10

LUMP CRABMEAT 15

ITALIAN SAUSAGE 6

## { I CONTORNI: SIDES }

ROASTED ASPARAGUS 5

FLASH FRIED BRUSSEL SPROUTS 5

SAUTEED SPINACH 5

RISOTTO DI GIORNO 5

20% gratuity will be added to parties of 6 or more. No separate checks for parties of 10  
or more.