



DINNER MENU

STARTERS

BLISTERED SHISHITO PEPPERS 16
herbs, black garlic, grilled flat bread

CALAMARI FRITTI 24
spicy marinara sauce

ZUPPA DI CLAMS OR MUSSELS (RED OR WHITE) 18
shallots, garlic, white wine, parsley, crushed pepper,
butter, virgin olive oil

JERSEY SHORE OYSTERS 18
oysters on the half-shell, bed of ice with lemon,
sriracha tabasco sauce

DOLCE E PICCANTE SHRIMP 17
sweet & spicy, bed of citric arugula

ITALIAN WEDDING SOUP 10
beef meatballs, onions, carrots, celery, spinach, orzo pasta,
chicken broth, parmesan cheese

CESARE SALAD 14
shaved parmigiana, homemade croutons,
anchovies with Caesar dressing

HOUSE SALAD 13
spring mix, heirloom baby tomatoes, cucumbers, walnuts,
tri-color carrots, crasins, honey ginger vinaigrette

ENTRÉES – MAIN COURSE

CHEF'S CLASSIC SPAGHETTI & MEATBALLS 24

DOLCE E PICCANTE PESCE 32
pan-seared salmon, sweet & sassy dry rub, fresh herb mix, over fettuccine pasta with a sweet and sassy butter cream sauce

SOUTHERN ITALIAN VALLE D'AOSTA 30
pan seared organic filet chicken thigh, spinach, sundried tomatoes, olives, wild Italian herbs,
black risotto, Barolo white wine reduction, fontina cheese

LAND & SEA 40
14oz grilled ribeye, honey pepper glaze, twin jumbo sweet and spicy shrimp, blistered heirloom baby tomatoes

CHICKEN OR VEAL PARMESAN 23/25
herb seasoned breadcrumbs, homemade bucatini pasta

SIDE DISHES

GRILLED ASPARAGUS 10

FUNGHI TRIFOLATI 10

SAUTEED SPINACH 10

FETTUCINI, BUCATINI OR CHEESE RAVIOLI 12

FRIES TOSSED IN SWEET AND SASSY DRY RUB 10

HOMEMADE BEEF MEATBALLS, POMODORO SAUCE 12

SPICY TURKEY ANDOUILLE SAUSAGE, PEPPERS, ONIONS 12

Featuring Chef Craig's "Leavander's 22" Southern Italian Specialties

CAJUN CALAMARI 16

cajun, southern Italian spices, sweet red chili dipping sauce

POMODORI VERDI FRITTI 13

fried buttermilk green tomatoes, black garlic, andouille sausage, chipotle aioli

COSTOLA CORTA BRASATE 35

braised short rib, marinated & slowly cooked, fresh Italian herbs,
sweet chili red demi glaze, polenta

GAMBERI PICCANTI E POLENTA 36

pan seared black tiger shrimp, tri-color pepper, red onions, fresh Italian herbs,
andouille sausage, Monterey jack cheese, polenta

CAJUN LOBSTER SEAFOOD BROIL 45

1 lb. chick lobster, clams, mussels, shrimp, corn cob, potatoes,
Italian herbs, jersey tomato, seafood broth

LEMON PICCATA STRIPED BASS 42

pan seared striped bass, wild herbs, garlic, caper,
lemon butter wine sauce, herb risotto

SIDE DISHES

BRUSSELS SPROUTS 12

pan seared brussels sprouts, sweet & sassy honey glaze,
spicy turkey andouille sausage, peppers, onions

POLENTA 10

herb mascarpone polenta

DESSERTS

BROWNIE CALDO 11

warm brownie, vanilla gelato, whipped cream, chocolate sauce

TRIO GELATO 12

mascarpone, chocolate, strawberry

CANNOLI (2) 10

fried pastry dough, sweet creamy ricotta cheese filling

TORTA TIRAMISU 12

layers of sponge cake and mascarpone cheese dabbled with
expresso coffee, dusted with cocoa powder

CHILDREN'S MENU

Under 10

CHEESE RAVIOLI AND MEATBALL 13

FETTUCINE ALFREDO 12

CHICKEN TENDERS AND PASTA 12

CHICKEN PARMIGIANA & PASTA 13

BUCATINI AND MEATBALLS 13