

Appetizers and Small Plate

Cold

Caprese homemade mozzarella, tomatoes & fresh basil	10
Prosciutto & Seasonal Ripe Melon	10
Shrimp Cocktail	13
Oysters of the Day sweet chili sauce and cocktail sauce	11
Clams on the half shell	10

Salad

Fox Hollow crisp California lettuce, vine ripe tomato, hearts of palm bell peppers, balsamic vinaigrette	7
Caesar Salad	8
Insalata Quattro Formaggi Romaine, bel paese, goat cheese, parmigiano, feta, plum tomato, roasted garlic, red wine vinegar	12
Insalata Fina Baby greens, red onion, avocado, orange wedge, pimiento, balsamic vinaigrette	12
Volpe Frisse, Arugola, Fennel, Orange Oil and Wine Vinegar	10
Spinach Salad for Two	15

Land

Filet Mignon béarnaise sauce	36
New York Shell Steak Certified Black Angus Bone In	36
Veal Chop grilled, with sautéed mushrooms	42
Lombata di Vitello Rustica pounded veal chop, breaded topped with tricolore salad	36
Surf and Turf Lobster tail, Grilled Filet Mignon	40
Colorado Rack of Lamb herb dijon crusted	38
Veal Scallopine Portofino Light parmigiano bread crumb crust white wine sauce	26
Pollo al Carciofo breast of chicken fresh artichokes, white wine	24
Pollo Cremoso breast of chicken Portobello mushroom, prosciutto, fresh mozzarella, cognac sauce	24
Herb Roasted Chicken free range chicken French cut breast wild mushroom risotto	24
Scotto Special Breast of chicken cutlet, layer of eggplant, melted mozzarella	26
Roast Duck traditional orange sauce	26

For Two

Colorado Rack of Lamb herb dijon crusted	76
Chateaubriand for two bouquetiere fresh Vegetables	74

Hot

Fritto Misto fried calamari, shrimp and zucchini, arrabbiata sauce	12
Maryland Crab Cakes remoulade sauce	14
Eggplant Siciliana	12
Baked Clams Oreganta	12
Soup	
Onion Soup melted mozzarella cheese	7
Minestrone alla Genovese	7
Soup of the Day	7

Pasta & Risotto

Lobster Risotto al Forno fresh lobster, scallions, cherry tomato, fresh baked bread crust	29
Trofie Cardinale trofie pasta, shrimp, sweet peppers, peas, cream sauce	18
Rigatoni Siciliana eggplant, tomato, fresh mozzarella extra virgin olive oil, fresh basil	17
Fettucini Alfredo classic cream sauce grated parmigiano cheese	17
Paccheri alla Barese jumbo rigatoni with sausage and broccoli rabe	18

Sea

Chilean Sea Bass Aquapazza saffron broth, couscous, vegetable and tomato	36
Branzino All'Espresso fresh bass, ground espresso bean and cracked pepper crust. over arugula, apple, pear, orange and tomato.	26
Dover Sole Almondine lemon butter toasted almonds	40
Shrimp Lemoncello sautéed with lemoncello over wilted spinach	29
Salmon North Atlantic, grilled with broccoli rabe, garlic, olive oil	26
Branzino grilled whole fish, lemon and olive oil drizzle	32

All fish available grilled

Sides

Sautéed Spinach garlic & oil	8
Oven Roasted Asparagus	8
Mushrooms	8
Broccoli Rabe garlic & oil	8

Natural Spring Water

Acqua Panna still	7
San Pellegrino sparkling	7

BOTTLE

White Wines

3501	Chardonnay, "Russian River Ranches," Sonoma	
3502	Gavi di Gavi, La Chiara, Piedmont	
3503	Pinot Grigio, Maso Canali, Alto Adige	
3504	Tavel Rose, Chateau D'Aqueria	\$35
3505	Bianco, Di Giovanna 50% Grillo 50% Chardonnay Blend-	
3506	Chardonnay, Simi	
3507	Vernaccia. Cesani Vernaccia de San Gimignano	

4501	Chardonnay, Silverado, Napa	
4502	Chablis, Louis Jadot	
4503	Sancerre, Balland	\$45
4504	Greco di Tufo, Feudi di San Gregorio	

5001	Pinot Grigio, Santa Margherita, Alto Adige	
5002	Sauvignon Blanc, Cakebread, Napa	\$50

5003	Pouilly-Fuisse, Louis Jadot	\$58
5004	Gavi di Gavi, La Scolca, Black Label, Piedmont	\$75
5005	Chardonnay, Cakebread Cellars, Napa	\$85

RED WINE

3509	Burgundy, Beaujolais-Villages, Louis Jadot	
3510	Shiraz, Grant Burge, Australia	
3511	Zinfandel, Ravenswood, California	
3512	Pinot Noir, Hob Nob, France	\$35
3513	Cabernet Sauvignon, Kendall-Jackson "Vintners Reserve,"	
3514	Chianti Classico, Carpineto	
3515	Malbec, Broquel	
3516	Rioja, Martin Codax, Rias Baixas -Spain	

4505	Merlot, Reserve, Blackstone -Sonoma	
4506	Nero d'Avola, Di Giovanna Poggionotte	
4507	Rosso di Montalcino, Castello Banfi	\$45
4508	Cabernet Sauvignon, Robert Mondavi, Napa	

5501	Gattinara, Travaglini - Piemont	
5502	Barbera d'Alba Onati -Parusso	
5503	Burgundy Gevrey -Champertin, Taupneout	\$55
5504	Bordeux Chateau Paloumey, Haut Medoc	

6502	Cabernet Sauvignon, Kenwood, "Jack London," Sonoma -	
6503	Toscana, Luciente, Luce della Vite, Montalcino	\$65
6504	Valpolcella, Bertani Secco Valpolcella Ripasso	

8001	Cabernet Sauvignon, Reserve, Rodney Strong, Sonoma	
8002	Cabernet Sauvignon, Silverado, Napa	
8003	Amarone, Luigi Righetti	\$80
8004	Anglianico, Tormaresca, "Bocca de Lupo", Castel del Monte	

9001	Barolo, Parusso	
9002	Chianti Classico, Riserva Ducale, Gold Label D.O.C.G., Ruffino	\$90
9003	Nero d'Avola, Planeta, Santa Cecilia, DOC Noto	
9004	Chateauneuf-du-Pape, Chateau Mont Redon -	

1101	Cabernet Sauvignon, Silver Oak, Alexander	
1102	Merlot, Duckhorn, Napa	\$110
1103	Roccatto Toscana, Rocca delle Macie	

1201	Brunello di Montalcino, Castello Banfi	
1202	Summus, Castello Banfi, Sant Antimo	\$120
1203	Toscana, Terrabianca, Campaccio Selezione, Reserve	

Glass

White Wines

Chardonnay, Cakebread	\$20.
Pouilly-Fuisse, Louis Jadot -	\$15.
Pinot Grigio, Santa Margherita	\$14.
Sauvignon Blanc, Cakebread, Napa -	\$14
Chardonnay, Silverado, Napa -	\$12
Riesling, Essence Mosel Germany	\$10.
Bianco, Di Giovanna, 50% Grillo 50% Chardonnay Blend	\$10.
Vernaccia, Cesani Vernaccia de San Gimignano	\$10.
Rose, Chateau D'Aqueria Tavel	\$ 9.
Moscato, Butterfly Kiss	\$ 9.
Prosecco -Sparkling Wine	\$ 9.

Glass

Red Wines

Cabernet Sauvignon, Silverado	\$20.
Lucente, Montelcino	\$18.
Red Blend "The Spur", California	\$14.
(Cabernet Sauvignon, Petit Verdot, Malbec, Petit Sirah)	
Barbera d'Alba Ornati 2011, Parusso	\$12.
Nero d'Avola, Di Giovanna Poggionotte 2010 -	\$12.
Cabernet Sauvignon, St. Francis	\$11.
Merlot, Blackstone Sonoma Reserve	\$11.
Pinot Noir, Concannon	\$10.
Malbec, Broquel	\$10.
Chianti Classico, Carpineto	\$ 9.
Shiraz, Barrosa Vines	\$ 9.

Champagne and Sparkling Wines

Louis Roederer, Cristal	\$300.
Dom Perignon, Vintage 2005	\$250.
Moet & Chandon, Brut Imperial n/v	\$ 80.
Veuve Clicquot, Yellow Label Brut n/v	\$ 90.
Pommery Brut Rose n/v	\$ 90.
Mionetto, Prosecco Brut, Italy n/v	

Monday LIVE JAZZ

with Robert Lepley Trio

Open Mic Jam Session

Prix Fixe Dinner Menu \$28.

Al la carte menu available

Tuesday Wine Down

50% off Select bottles of wine

Wednesday Lobster Night

Three Course Lobster Dinner \$26.

Reservations Suggested

Thursday Prime Rib Lovers Delight



Private Party Room Available

"Wine makes every meal a special occasion, enlivening even boring conversation"