

appetizers



fried green tomatoes

breaded, sliced, and sautéed in olive oil, covered in cheese over marinara 9.99

stuffed mushroom caps

jumbo caps filled with italian herbs and crab, served in marinara 9.99

beef carpaccio

sliced tenderloin served raw with capers, olive oil, and lemon 10.99

escargot

delicacies baked with gorgonzola 9.99

stuffed sweet peppers

baked sweet peppers stuffed with a whipped vegetable mousse. topped with bread crumbs 9.99

crab cakes

handmade cakes rolled in bread crumbs, drizzled in mango vinaigrette 10.99

bruschetta

italian garlic bread toasted and topped with fresh pesto, served with tomato relish 8.99

small plates

a small bite of our favorites



pork chop vesuvio

a grilled pork chop tossed with roasted garlic, white wine, olive oil, peas, and potato wedges 13.99

mediterranean pasta

spaghetti tossed with tomatoes, black olives, peppers and artichoke hearts with roasted tomato-pepper sauce 12.99

tuscan chop salad

chopped greens in a creamy parmesan dressing, prosciutto, artichokes, tomatoes, onions & egg topped with a breaded chicken breast, drizzled in a balsamic reduction 14.99

gnocchi primavera

potato gnocchi sautéed with sweet peppers, eggplant, tomatoes, and sugar snap peas in sesame oil 13.99

gluten-free flatbreads



josephina flatbread



goat cheese and provolone, artichokes, and chicken with a balsamic glaze 13.99

frederica flatbread



mild italian sausage and giardiniera topped with provolone cheese 13.99

isabella flatbread



smoked gouda, spinach and red tomatoes 13.99



gluten-free

Please note all small plates and gluten free items come with our house bread. Add a side salad for \$2.99. An 18% gratuity will be added to groups of 6 or more.

butcher block



espresso encrusted filet

6 ounce filet mignon encrusted in ground espresso served with blue cheese mashed potatoes and topped with a caramelized port and shallot sauce 29.99

the "naked" filet

6 ounce filet mignon grilled to order served with asparagus and roasted red potatoes 28.99

petite steak and shrimp

4 ounce filet mignon topped with shrimp and riesling butter served with garlic mashed potatoes 22.99

(gf)

smoked "moody blue" new york strip

(gf)

a grilled 12 oz. strip topped with monroe wisconsin's moody blue cheese. served with a green bean sauté 29.99

veal piccata

veal loin cutlets sautéed with capers, artichokes, lemon juice and white wine served over roasted red potatoes 23.99

duck schnitzel

a tenderized duck breast, breaded and topped with shallots and red peppers. served with tomato basil gnocchi 22.99

comfort food



meat lasagna

hand rolled with fresh cheese and sausage with our house red sauce 18.99

chicken piccata

a breaded chicken breast sautéed with capers, artichokes, lemon juice and white wine served with red potatoes 18.99

tuscan mac 'n' cheese

italian sausage tossed with sun-dried tomatoes in a smoked gouda-gorgonzola sauce 21.99

chicken marsala

a breaded chicken breast sautéed with marsala wine sauce with mushrooms, potatoes and roasted onions 18.99

tortalloni

spinach and roasted garlic stuffed pasta, tossed with asparagus, zucchini and tomatoes in a citrus cream sauce 18.99

pork osso buco

slowly braised in an apple cider glaze served over mashed potatoes 22.99

go fish



mediterranean striped bass

an 8 ounce pan seared filet baked with tomatoes, black olives, and capers, served with asparagus 23.99

(gf)

norwegian salmon

an 8 ounce potato encrusted filet, pan seared in an tarragon-dill cream sauce, served with asparagus 23.99

seared sea scallops

jumbo scallops encrusted in our house seasoning, drizzled in riesling butter and served with seasonal vegetables 28.99

(gf)