

## Steaks & Seafood

Side Choices: Garlic mashed potatoes, Risotto or Penne pasta with marinara.

### Fresh Fish of the Day

Ask Your server for today's fresh fish special - Market Price

#### Grilled Fillet of Salmon

Marinated Italian-style and grilled to perfection. Topped with capers, fresh chopped herbs and lemon cream sauce. Served with a side of fresh vegetables and your choice of side - 22.5

#### Filet de Manzo

An 8-oz. Filet Mignon grilled to perfection and served with a side of fresh vegetables and your choice of side - 31

#### Ribeye Alla Griglia

12- oz. CERTIFIED ANGUS BEEF® Ribeye steak grilled to perfection and topped with our caramelized onions and a side of fresh seasonal vegetables and your choice of side - 28

#### Surf & Turf

An 8-oz. Filet mignon topped with portabella mushrooms in a red wine reduction sauce, tiger shrimp in a scampi sauce and your choice of side - 35

### Top Sirloin Steak

An 8-oz CERTIFIED ANGUS BEEF® Top Sirloin steak grilled to perfection and served with a side of seasonal vegetables and your choice of side - 20

### Rack of Lamb

Grilled to perfection with a Dijon mustard & red wine reduction. Served with fresh seasonal vegetables and your choice of side - 28

#### Cioppino

Sautéed shrimp, scallops, clams, mussels, and seasonal fish in a spicy marinara broth - 26  
Add Pasta - 2.50

### Tornado

Filet Mignon butterflied & stuffed with Bleu cheese, topped with a mushroom Bleu cheese cream sauce. Served with fresh seasonal vegetables and your choice of side - 31.5

### Steak Preparations

Whiskey Peppercorn Cream sauce  
Cabernet Mushroom Reduction  
Dry Rub: Garlic, Thyme, Salt, Pepper, Olive Oil

## Specialties

### Parmigiana

Lightly breaded chicken breast topped with marinara sauce & served with a side of spaghetti marinara and baked with mozzarella cheese.

Veal - 20.50 · Chicken - 18.50 · Eggplant - 17.50

### Chicken Breast

Your choice of sauce, Chicken Picatta, Scaloppine or Marsala. Served with seasonal vegetables and your choice of side - 19

### Chicken Alla Santa Margarita

Sautéed chicken breast with diced tomatoes and fresh spinach in a light tomato sauce. Served over a bed of angel hair pasta - 19

#### Gnocchi alla Puttanesca

A Italian tradition with a twist, Firenze style Puttanesca, tomatoes, olives, capers, garlic, & anchovies sautéed with grilled chicken breast & Gnocchi pasta - 18

### Braised Double Cut Pork Chop

Double cut juicy 16-oz pork chop with sautéed mushrooms in a balsamic reduction. Served with seasonal vegetables and your choice of side - 21

#### Firenze Rolled Chicken

Breaded chicken breast stuffed with provolone and blue cheese, artichokes, sun-dried tomatoes, mushrooms and spinach. Served with our roasted red pepper Romano sauce and a side of fresh vegetables and your choice of side - 19

### Veal Tenderloins

Your choice of sauce, Veal Picatta, Scaloppine or Marsala. Served with seasonal vegetables and your choice of side - 22

#### Chicken Lasagna

Grilled chicken breast over layers of pasta, marinara sauce and Italian cheeses - 18

### Spaghetti Carbonara

Our Carbonara is made from fresh cream, eggs, & Parmesan cheese to make a creamy rich sauce with pancetta & green onions for a great Italian taste - 18

### Lasagna Bolognese

Layers of pasta, meat sauce and Italian cheeses - 15.50

## House Specialty

Extra charge will apply on split Entrées