

# Dessert

## Tiramisu

*Lady fingers soaked with coffee and layered with sweet mascarpone cheese*

## Classic Cannoli

*Sweet ricotta and chocolate chip filling*

## Amaretto Custard

*With grilled pineapple and fresh berries*

## Ricotta Cheesecake

*Shortdough crust, baby chocolate chips with lemon and orange zest*

## Chocolate Chocolate Cake

*With vanilla ice cream*

## Fried Cappuccino Ice Cream

*Espresso chocolate reduction with chantilly cream*

## Spumoni and Biscotti

*Classic Italian ice cream with chocolate dipped almond cookie*

## Ricotta Zeppole

*Warm fritters rolled in chocolate, cinnamon and powdered sugar,  
served with chocolate Chambord sauce*

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# cordials

Drambuie

Frangelico

Kahlúa

Sambuca White or Black

Cointreau

Bailey's Irish Cream

Giori Lemoncillo

Campari

DiSaronno

Benedictine & Brandy

Grand Marnier

Chambord

## appetizers

**Fried Calamari 10**

*Spicy marinara*

**Stuffed Artichoke Bottoms 9**

*Prosciutto and arugula with aged provolone*

**Shrimp Cocktail 12**

*Spicy house cocktail sauce*

**Stuffed Peppers 9**

*Banana peppers with a sausage and cheese stuffing*

**Roasted Eggplant and Sun-Dried Tomato Dip 8**

*Baked pita, roasted peppers and shaved Parmesan*

**Grilled Flatbread 8**

*Roasted garlic mascarpone, herbed cheese and olive bruschetta*

**Pan Fried Ravioli 8**

*Light herb breadcrumb crust*

**Clams Casino 10**

*Pancetta, peppers and Parmesan breadcrumbs*

**Steamed Mussels 10**

*A la marinara or Pinot Grigio butter*

## soup & salad

**Tuscan White Bean and Shrimp 6**

*Pancetta, oregano, thyme and zucchini*

**Italian Wedding 6**

*Chicken broth, spinach and meatballs*

**Caesar 8**

*Grated Pecorino Romano and pesto*

**Patria 8**

*Italian greens tossed in a radicchio cup and topped with a Parmesan crisp, roma tomatoes, kalamata olives, cucumbers, white beans and artichokes with our house dressing*

**Hearts of Romaine 8**

*Beefsteak tomatoes, fresh mozzarella basil dressing with aged balsamic vinegar*

\$2 split plate charge for our guests who wish to share a salad

## stonehearth oven pizza

*On our crispy hand tossed crust*

**Pepperoni 10**

*Mozzarella cheese and herbs*

**Steak and Four Cheese 10**

*Mozzarella, Parmesan, Cheddar, provolone*

**Roasted Eggplant 10**

*Sweet peppers, basil and olives*

**Feta and Sun-Dried Tomato 10**

*Onions, tomatoes and banana peppers*

**Margherita 10**

*Roma tomatoes, Buffalo mozzarella, fresh basil leaves*

## *pasta*

### **Lasagna 16**

*Layers of whole milk ricotta, beef, pork, veal and marinara sauce*

### **Linguine and Clams 16**

*Fresh clams, choice of red or white sauce*

### **Rigatoni Bolognese 16**

*Braised meat sauce and fresh grated Parmesan cheese*

### **Roasted Pork and Penne 20**

*Spinach, pine nuts, zucchini and cipollini onions  
tossed with our house made pesto*

### **Pasta and Meatballs or Sausage 14**

*Choice of pasta with marinara sauce*

### **Shrimp Scampi 22**

*Garlic butter, white wine, olive oil, served over linguine*

### **Scallops, Mussels and Clams 28**

*Simmered in a sun-dried tomato herb broth with angel hair pasta*

### **Grilled Chicken and Artichoke Fettuccine 19**

*Sweet peppers, olives, feta, tomatoes and white wine garlic broth*

## *veal & chicken*

*Prepared in the following styles and served with spaghetti marinara or garlic and oil*

### **Parmesan**

*Parmesan, fresh mozzarella, marinara sauce*

### **Marsala**

*Wild mushrooms, Marsala wine demi*

### **Saltimbocca**

*Prosciutto, sage finished with white wine sauce*

### **Picatta**

*Butter, white wine, lemon and parsley*

**Chicken 25**

**Veal 30**

## *specialties*

### **Patria Chicken 26**

*Baby spinach, pancetta, topped with oregano citrus cream*

### **Pan Seared Pork Tenderloin 22**

*Sun-dried tomato crust and petite eggplant parmesan*

## *steak & seafood*

### **NY Strip Pizzaiola 26**

*Broiled tomato basil and Buffalo mozzarella*

### **Grilled Rib-eye 36**

*Crisp polenta fries and tomato concassé*

### **Oven Roasted Sea Bass 28**

*Topped with Pinot Grigio lemon sauce*

### **Pan Seared Sea Scallops 28**

*Spinach orzo cake and sweet pepper pesto*

### **Tournedos of Beef 32**

*Pan-seared with cremini mushrooms*

\$6 split plate charge for our guests who wish to share an entree or pasta dish

## *sides*

### **Your choice 7**

**Spaghetti with Marinara or Garlic & Oil**

**Rosemary Garlic Roasted Potatoes**

**Meatballs**

**Broccoli, Olive Oil and Garlic**

**Asparagus, Lemon, Grated Parmesan**

**Creamed Spinach**