



119 North Bay Street
Eustis, FL 32726

352-589-1402

Insalate, Zuppe, e Antipasti

Mixed Salad

Spring Mix with homemade Balsamic Vinaigrette 3.5

Pasta e Fagioli

Pasta and White Bean soup Cup 3.5 Bowl 5

Zuppa del giorno

Soup of the Day Cup 3.5 Bowl 5

Insalata Caprese

Fresh sliced Mozzarella, Vine Ripened Tomatoes and Basil topped with homemade Balsamic Vinaigrette 9

Rollatini di Melanzane

Thin cut Eggplant stuffed with Ricotta Cheese, Basil and Tomato Sauce 11

Insalata di Mozzarella e Melanzane

Fresh chopped Mozzarella tossed with marinated Eggplant over Spring Mix topped with Lemon Vinaigrette 8

Vongole la Pomodoro

Bowl of Baby Clams in a White Wine reduction and Marinara Sauce 11

Cozze al Vino Bianco

Mussels sautéed with Garlic, fresh herbs and White Wine 10

Spinaci al Parmigiano e Ricotta

Chopped steamed Spinach with melted Parmesan and Ricotta Cheeses served with Focaccia bread 9

Bruschetta

Chef Gianni's Italian toasted Focaccia bread covered with fresh chopped Vine Ripened Tomatoes and fresh Basil 8

Pastes

Spaghetti al Pomodoro

Spaghetti pasta in a classic fresh tomato and basil sauce 12

Penne alla Vodka

A generous portion of Penne pasta, tossed in a light tomato cream sauce with a hint of vodka 14

Rigatoni Bolognese

Homemade meat sauce tossed with rigatoni pasta 15

Linguine con Cozze in Salsa Rossa

Linguine with mussels in a slightly spicy red sauce 16

Penne Primavera

Penne pasta with spinach, tomatoes, peppers, mushrooms and artichokes with a touch of cream 16

Spaghetti alla Norma

Spaghetti tossed with marinated eggplant and marinara sauce, topped with shredded ricotta 16

Rigatoni con Pollo e Spinaci

~ Our Signature Pasta Dish ~

Pasta with a full chopped chicken breast and spinach in a slightly spicy cream sauce 17

Penne Cozze e Melanzane Piccanti

Penne pasta sautéed with spicy mussels and eggplant with marinara sauce 17

Linguine Clams

Linguine in a white wine reduction with little neck clams 17

Spaghetti Mare e Monti

Creamy sauce of shrimp and baby Portabello mushrooms sautéed over spaghetti 18

Ravioli con Aragosta e Scampetti in Salsa Rosa

Ravioli stuffed with lobster meat, sautéed in a pink sauce with shrimp 22

Sides

Sausage Cacciatore 7

Pollo al Vino Bianco 7

Shrimp al Vino Bianco 8

Carni e Pesce

Pollo con Spinaci e Pancetta

Slightly spicy chicken breast sautéed with Italian pancetta ham and chopped spinach 16

Pollo Cacciatore

Chicken with mild Italian sausage, roasted peppers and marinara sauce 18

Vitello al Marsala e Funghi

A local favorite. Very tender Veal Top Round Scaloppini in a Marsala wine reduction and smothered with baby Portobello mushrooms 17

Pollo con Cuore di Carcofi, Capperi e Salsa Vino Bianco

Breast of chicken, artichoke hearts and capers in a white wine sauce 17

Vitello Capriccioso

Veal scaloppini topped with slices of Italian sausage covered with melted fresh mozzarella and a touch of marinara sauce 19

Salmone alla Griglia

Filet of salmon grilled over a bed of spring mix 21

Salmone al Vino Bianco

Boneless fillet of salmon cooked with a white wine reduction, garlic and fresh herbs 22

Ribeye Steak 12oz e Pasta

A Signature USDA Choice Aged Ribeye steak seasoned and grilled to perfection. Served with a choice of Spaghetti al Pomodoro or Penne Vodka as an appetizer 27

New York Strip 12oz e Pasta

Perfectly marbled USDA Choice Aged New York Strip Steak. Served with a choice of Spaghetti al Pomodoro or Penne Vodka as an appetizer 26

Steak Toppings

Mushrooms and melted Gorgonzola 5

Spinach chopped and Goat cheese 5

Pasta Sides

Penne Vodka 7

Spaghetti al Pomodoro 6

Spaghetti Bolognese 7