

VINO ITALIANO

DINNER STARTING
AT JUST \$13.9

Italians have always cooked with wine to enhance and accent the flavors of their favorite dishes. With our new Vino Italiano menu, you can enjoy the rich flavors that this traditional Italian cooking technique brings out in our dishes.

CRAB CAKES

Two cakes made with jumbo lump crabmeat, with our roasted red bell pepper sauce | 9.9



TOAST OF TUSCANY

Our hand-zested Limoncello, Bocelli Sparkling Prosecco and cranberry juice, with a hint of fresh lemons | 5

CHIANTI KISS

Solerno Blood Orange liqueur from Sicily, Disaronna and Captain Morgan's spiced rum, mixed with pineapple, cranberry juices topped with a gentle kiss of Chianti | 6.5

Try one of our delicious Italian Wines featured in two of our special dishes.

BOCELLI PROSECCO

Featured in our Pollo al Prosecco

GABBIANO CHIANTI

Featured in our Chianti-Glazed Wood Plank Salmon



TIRAMISÙ

Lady fingers dipped in liqueur laced with espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings | 7.9

Thank you for voting us the #1 Consumer Pick for Italian*

*Nation's Restaurant News 2014 Consumer Picks Survey

ENTRÉES

Served with your choice of a cup of our housemade soup or a side salad

PROSCIUTTO-WRAPPED PORK TENDERLOIN*

Medallions wood-grilled and topped with our port wine fig sauce. Served with your choice of side | 13.9

POLLO al PROSECCO

Prosecco battered, panko crusted chicken, sautéed and topped with our Bocelli Prosecco cream sauce, bacon, sundried tomatoes and scallions. Served with your choice of side | 17.5 small | 15.9



Pollo al Prosecco



Chianti-Glazed Wood Plank Salmon

CHIANTI-GLAZED WOOD PLANK SALMON*

Salmon glazed with Gabbiano Chianti then roasted in our wood-fired oven on a wine-soaked wood plank with roasted grapes and a side of broccoli | 19.9

CHAMPAGNE SHRIMP & SCALLOP LINGUINE

Pan-seared shrimp and scallops with mushrooms and roasted bell peppers, tossed in our champagne cream sauce | 14.9



Champagne Shrimp & Scallop Linguine



Sirloin Marsala with Crab Cake

CHICKEN MARSALA

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce. Served with your choice of side | 17.5 small | 15.9

SIRLOIN MARSALA* WITH CRAB CAKE

6 oz. Wood-grilled sirloin topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce. Paired with a jumbo lump crab cake and our roasted red bell pepper sauce. Served with your choice of side | 19.5 9 oz. | 21.5 Filet | 28.5

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.