

LAND

Entrées served with house salad with balsamic vinaigrette or a cup of soup de jour

CHICKEN CAPRESE 34

Grilled chicken breast, fresh ripe tomatoes, basil, mozzarella topped with balsamic glaze served over spinach with quinoa

CHICKEN MADEIRA 34

Chicken breast sautéed with wild mushrooms in Madeira Wine sauce served with fresh vegetable and mashed potatoes

CHICKEN PARMIGIANA 34

Crisp breaded chicken breast topped with marinara and mozzarella, served over al dente linguini

CHICKEN PORTOFINO 34

Chicken breast sautéed with fresh tomatoes, artichoke hearts, sun-dried tomatoes, roasted red peppers served over capellini

PORK PESTO 36

Succulent pork medallions sautéed in a luxurious basil cream, served over capellini.

RUSTIC PORK 36

Boneless pork finished in a luscious port wine sauce with sun-dried tomatoes, onions, mushrooms, and peas served with mashed potatoes and fresh vegetable

SAUSAGE & PEPPERS 36

House-made sausage with peppers and onions in marinara sauce served over linguini

STEAK MODO MIO 48

14oz. prime New York strip, pan-seared to perfection and finished with sautéed mushrooms and onions. Served alongside buttery mashed potatoes and fresh vegetable

VEAL PARMIGIANA 38

Tender breaded veal, lightly fried, finished with marinara and melted mozzarella over linguini

VEAL PORCINI 38

Veal sautéed with porcini mushrooms in a light brandy cream sauce topped with goat cheese served with mashed potatoes and fresh vegetable

SEA

BARRAMUNDI FRANÇAISE 42

Barramundi sautéed in lemon, butter and white wine served with mashed potatoes and fresh vegetable

FRUTTI DI MARE 52

Clams, calamari, mussels, scallops, shrimp, sautéed in a marinara sauce served over linguini

MUSSELS MARINARA 38

Mussels sautéed in garlic, oil, marinara sauce served over linguini

SALMON CARCIOFI 40

Fresh Atlantic salmon sautéed with artichoke hearts, roasted red peppers, sun-dried tomatoes, pesto, in a white wine sauce served with fresh vegetable and mashed potatoes

SHRIMP FRA DIAVOLO 48

Fresh Florida Gulf Shrimp sautéed in spicy cherry peppers, garlic, light marinara sauce served over capellini

SHRIMP & SCALLOPS PESTO 50

Sautéed Gulf shrimp & scallops in a creamy pesto sauce served over pappardelle pasta

SHRIMP & SCALLOPS PROVENÇAL 50

Sautéed Gulf shrimp and sea scallops with fresh tomatoes, onions, and arugula, finished in garlic and olive oil over capellini

TUSCAN SHRIMP 48

Sautéed Gulf shrimp with spinach, sun-dried tomatoes, shallots in a cream sauce served over capellini

SIDES

PASTA IN GARLIC & OIL 14

GARLIC BREAD 10

HOUSE SALAD 8

HOMEMADE SAUSAGE 14

SEASONAL VEGETABLES 9

SWEET POTATO WEDGES 8

We are not responsible for any items cooked below Medium Well Temperature. Consuming raw or undercooked meats, poultry, or shellfish may increase your risk of food borne illness. All ingredients are not listed on the menu.