



Open 7 Days
Tel: 305-998-4061
Tel: 305-393-1485
68450 Overseas Hwy
Long Key, Florida 33001

CENA



DINNER

ANTIPASTI / APPETIZERS

Conch and Barley Soup a blend of italian and caribbean tradition	\$13.00
Organic Arugula and Parmigiano Shavings with organic arugula and certified parmigiano reggiano	\$13.00
Polipo e Fagioli served with giant corona beans salad	\$14.00
Calamari Fritti served with spicy marinara sauce	\$14.00
Eggplant Amalfitano layered grilled eggplant, roasted pepper, goat cheese, sundried tomato and extra virgin olive oil	\$12.00
Shrimp "Pil-Pil" spanish style marinated grilled shrimp served over baby greens	\$16.00
Mozzarella Caprese roma tomato, buffalo mozzarella, fresh basil and extra virgin olive oil	\$14.00

PRIMI PIATTI / PASTA COURSES

Spaghetti al Pomodoro cherry tomato, basil and extra virgin olive oil	\$17.00
Penne all' Arrabbiata spicy marinara sauce	\$17.00
Penne Rustiche italian sausages, sweet peppers, mushrooms and pink sauce	\$21.00
Spaghetti alla Luigi baby octopus, garlic, gaeta olives, hot peppers and extra virgin olive oil	\$22.00
Fettuccine Alfredo prepared the traditional way	\$17.00
+ marinated grilled chicken	\$21.00
+ grilled shrimp	\$24.00
Fettuccine al Ragú Antico old style bolognese sauce	\$19.00
Spaghetti Aglio, Olio e Peperoncino garlic, parsley, hot chili and extra virgin olive oil	\$17.00
Penne alla Vodka sauteed with onions, tomato sauce, cream, vodka and parmigiano reggiano	\$17.00
Conch Capellini Fra Diavolo tossed with fresh conch, herbs, spicy tomato and white wine	\$23.00
Fettuccine Norcina porcini mushrooms, white truffle essence, parmigiano reggiano	\$26.00
Spaghetti alla Burina pancetta, pecorino, cherry tomato, peperoncino, extra virgin olive oil	\$22.00

INSALATE / SALADS

Insalata Mista mix greens, tomato, balsamic dressing	\$8.00
Beets, Arugula, Feta and Shrimp Salad with greek citronette	\$16.00
Chopped Caesar Salad prepared from scratch with our home made caesar dressing	\$10.00
Maytag Blue Cheese Salad baby greens tossed with lemon dressing	\$13.00

SECONDI PIATTI / MAIN COURSES

All our main courses are served with house vegetable and potato of the day

Grouper Acquapazza our signature dish, poached grouper in herbs and tomato broth	\$28.00
Grouper ai Funghi with champignon and lime sauce	\$28.00
Snapper Livornese with tomato, capers, gaeta olives and basil tomato sauce	\$26.00
Grilled Pork Milanese grilled herbs and panko crusted pork paillard topped with tomato and fennel salad	\$22.00
Chicken Toscano pan fried chicken breast with artichokes, sundried tomato and olives	\$20.00
Chicken Cacciatore with mushrooms, olives and red peppers	\$20.00
Tagliata di Manzo grilled new york strip served with arugula, parmigiano reggiano and herb oil	\$29.00
Stinco di Agnello al Chianti braised lamb shank in a chianti reduction	\$23.00
Chicken Parmigiana topped with marinara sauce, mozzarella and parmigiano reggiano	\$20.00
New York Steak ai Funghi with wild mushrooms demiglace	\$29.00
Mahi Mahi alla Puttanesca gaeta olives, garlic, fresh tomato, herbs, lightly spicy	\$27.00
Melanzane alla Parmigiana baked breaded eggplant layered with tomato sauce, mozzarella and parmigiano reggiano	\$17.00
Cook your Catch your daily catch prepared and cooked by our chef blackened, sauteed or fried, served with potato of the day and house vegetable (cleaned filets only, your fish must be of legal size and in season)	\$19.00 per person

Served from 5pm Till 10pm

18% Gratuity will be added to parties of 6 or more people / Add \$3.00 for all split dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions

Please notify your server of any food allergies

CENA



DINNER

BAMBINI / KIDS

Penne Pasta with:

butter	\$8.00
tomato sauce	\$10.00
alfredo sauce	\$10.00
bolognese sauce	\$10.00

Hot Dog and Fries **\$10.00**

Grilled Chicken and Fries **\$10.00**

Grilled Steak and Fries **\$13.00**

Daily Fish **\$13.00**

DOLCI / DESSERTS

Torta di Cioccolata **\$7.50**
flour less chocolate with raspberry sauce

Tiramisu' **\$7.50**
espresso soaked ladyfingers and mascarpone mousse

Creme Bruleé **\$7.50**
with pistachio

Profiterol alla Gianduia **\$7.50**
stuffed with chantilly cream

Torta ai Frutti di Bosco **\$7.50**
with wild berries and crema pasticcera

Gelato / Ice Cream

one scoop **\$2.50**

two scoops / flavors **\$5.00**

three scoops / flavors **\$6.00**

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