

## STARTERS

### CALAMARI

lightly breaded and flash fried *or* grilled with lemon and banana peppers, with marinara and lemon aioli \$18

### MEATBALL TRIO

veal, pork and beef meatballs, with whipped ricotta and house-made marinara \$14

### CAPRESE

hand-tied burrata, roma and roasted cherry tomato, fresh basil, evoo, balsamic drizzle \$14

### OYSTERS ROCKEFELLER

fresh shucked local prime oysters on the half shell, topped with applewood bacon and baby spinach in a sambuca cream sauce \$18

### SHRIMP APOLLO

jumbo gulf shrimp atop garlic crostini, sun-dried tomato scampi \$14

### ENZO'S WINGS

breaded and fried, with celery, blue cheese, and ranch; choice of old bay, buffalo, garlic parmesan, honey bbq, *or* hot honey old bay \$16

### CLAMS CASINO

fresh middleneck clams topped with breadcrumb, applewood bacon, and mozzarella cheese, baked golden, finished with sun-dried tomato scampi \$16

### ARANCINI BOLOGNESE

flash fried risotto stuffed with mozzarella and italian sausage bolognese, house-made marinara \$12

### ZUPPA DI MUSSELS

pei mussels, crumbled sausage, sautéed with spicy marinara, garlic white wine *or* balsamic reduction, garlic crostini \$14

### ROMA BRUSCHETTE

diced roma tomato, red onion, shaved reggiano atop pesto crostini, evoo and balsamic glaze drizzle \$10

### LOBSTER RAVIOLI

maine lobster and ricotta stuffed ravioli, sautéed in cherry tomato rosé sauce, topped with melted mozzarella \$16

## SOUPS

**CREAM OF CRAB \$9**    **ITALIAN WEDDING \$6**  
**MARYLAND CRAB \$7**    **HALF & HALF CRAB \$8**

## SALADS

*add protein (available blackened) to create entrée salad:  
grilled chicken breast +\$8, grilled shrimp +\$10,  
seared salmon +\$13, grilled filet tips +\$14*

### BISTRO

mixed greens, shaved carrot, kalamata olive, roma tomato, red onion, cucumber, pepperoncini, balsamic vinaigrette \$7

### CAESAR

romaine hearts, shaved reggiano, grated parmesan, crouton, house caesar \$8

### SPINACH

baby spinach, crumbled feta, sliced strawberry, candied pecan, berry vinaigrette \$10

### ARUGULA

baby arugula, crumbled goat cheese, dried cranberry, cucumber, lemon champagne vinaigrette \$10

*dressings: balsamic vinaigrette, ranch, house caesar, blue cheese, berry vinaigrette, lemon champagne vinaigrette, honey mustard*

## PASTA

*add protein (available blackened):  
grilled chicken breast +\$8, grilled shrimp +\$10, mussels +\$8  
gluten free and whole wheat penne available upon request*

### FETTUCCINI ALFREDO

classic garlic parmesan cream sauce \$16

### BUCATINI ARRABBIATA

spicy cherry tomato marinara, calabrian chili oil, red pepper flake \$14

### FUSILLI GENOVESE

baby heirloom tomato, house-made pesto, parmigiano reggiano \$15

### BUCATINI DELLA NONNA

simmered in marzano tomato sauce with choice of meatballs, meat sauce, *or* sausage \$18

### SHRIMP SCAMPI

jumbo gulf shrimp simmered in white wine, lemon, garlic butter, atop linguine \$26

### RIGATONI AL FORNO

sautéed ground beef and crumbled sausage, whipped ricotta, creamy rosé sauce, topped with mozzarella and tomato sauce, baked golden \$19

### CHICKEN TRADIZIONALE

choice of parmigiana, marsala, piccata, *or* francese preparations, atop linguine \$24

### LINGUINI VONGOLE

middleneck clams sautéed in garlic evoo white wine, with red chili pepper flake and fresh parsley, over linguini in red *or* white clam sauce \$24

### FETTUCCINI MEDITERRANEO

jumbo gulf shrimp, seared scallop and jumbo lump crab, choice of marinara, parmesan alfredo *or* vodka rosé \$34

### TAGLIATELLE PRIMAVERA

asparagus tips, mushroom, baby spinach, sun-dried tomato, broccoli, cherry tomato, with choice of vodka rosé, parmesan alfredo, garlic evoo, *or* marinara \$24

### FUSILLI GRANCHIO

jumbo lump crab sautéed in vodka rosé sauce with cherry tomato and baby spinach \$29

### TAGLIATELLE TRAMONTO

sautéed chicken breast, creamy goat cheese, sun-dried tomato, topped with fontina in lemon white wine sauce \$27

### CHICKEN ROCKEFELLER

chicken breast simmered in a sambuca cream sauce with applewood bacon and baby spinach over fettuccini pasta \$26

## RISOTTO

### SCALLOP VENEZIA

seared scallops atop saffron parmesan risotto with pancetta, baby heirloom tomato, and green onion \$30

### FILETTO FRANCESCO

white truffle risotto with seared filet tips, mushrooms, red bell peppers, and asparagus tips, in marsala demi-glace with crumbled gorgonzola \$29

### FRUTTI DI MARE

cioppino style shrimp, mussels, clams, and calamari simmered in a saffron infused cherry tomato broth over a bed of parmesan risotto \$32

### SALMON GAMBINO

seared atlantic salmon filet atop lemon pesto risotto with roasted sweet corn, baby heirloom, and roma tomato \$28

## ENTRÉES

served with choice of 2 house sides / substitute a signature side for \$2

### FILET COSTELLO

hand-carved 8oz filet mignon, flame grilled to temperature, topped with truffle butter \$40

### CRAB CAKE LEONARDO

signature 6oz jumbo lump crab cakes, broiled golden, with lemon aioli, choice of single or twin \$MP

### ROLLATINI

chicken breast stuffed with prosciutto, jumbo lump crab and baby spinach, finished with roma tomato in chesapeake dijon cream \$31

### RIBEYE NOSTRANA

hand-carved 16oz angus ribeye, flame grilled to temperature, topped with chimichurri butter \$46

### PORK CHOP TOSCANO

center-cut 14oz pork chop, flame grilled to temperature, finished with balsamic dijon brown sugar glaze \$30

### SHRIMP SCARFO

jumbo gulf shrimp, butterflied and stuffed with jumbo lump crab, broiled and finished with roasted red pepper scampi \$MP

### VEAL CHOP MILANESE

pan-fried 12oz veal chop, topped with arugula, cherry tomato and shaved reggiano in lemon vinaigrette \$48

## HANDHELDS

served with french fries / substitute side bistro or caesar salad +2

### PARMIGIANA

choice of chicken, meatball, or shrimp, topped with marinara, grated parmesan, melted provolone on toasted sub roll \$18

### SOUTH STREET CHEESESTEAK

shaved ribeye steak or chopped chicken breast, onion, roma tomato, lettuce, mayo, melted provolone on toasted sub roll \$17

### COLD CUT

prosciutto, soppressata, capicola, lettuce, roma tomato, red onion, banana peppers, provolone, grated parmesan, red wine vinaigrette \$19

### CHICAGO ITALIAN BEEF

slow roasted, thin-sliced ribeye simmered in au jus, with grilled onion, pickled giardiniera, melted provolone, horseradish aioli on toasted sub roll \$18

### CRAB CAKE SANDWICH

broiled signature 6oz crab cake, lettuce, roma tomato, lemon aioli, on toasted brioche roll with old bay tartar \$MP

## BAMBINOS

kids 12 & under / \$8 each

spiral pasta with butter and parmesan  
chicken tenders with fries  
mozzarella sticks with tomato sauce and fries  
fettuccini alfredo  
rigatoni with meatball

## SIDES

### HOUSE \$5

french fries  
sautéed carrots and green beans  
crispy tuscan red potatoes  
julienne zucchini squash medley

### SIGNATURE \$7

garlic charred asparagus  
balsamic parmesan truffle fries  
roasted broccoli  
balsamic mushrooms  
spinach rockefeller in sambuca cream sauce with pancetta

## PIZZA OVEN

### MARGHERITA

chopped roma tomato, diced buffalo mozzarella, fresh basil \$16

### CARNIVORE

pepperoni, crumbled sausage, bacon, mozzarella \$21

### CHESAPEAKE

jumbo lump crab, jumbo gulf shrimp, cherry tomato, mozzarella, old bay, choice of tomato or ricotta base \$29

### VEGGIE FRESCO

broccoli, mushroom, baby spinach, roma tomato, choice of tomato or ricotta base \$19

### FIAMATA TRIO

choice of three toppings: pepperoni, sausage, grilled chicken, bacon, ground beef, arugula, spinach, broccoli, kalamata olive, bell peppers, banana peppers, mushroom, onion, roma tomato, goat cheese, feta, gorgonzola \$21

### FIG & PIG

prosciutto, goat cheese, fig compote, arugula, balsamic glaze \$22

### BISTECCA BIANCA

seared filet tips, caramelized onion, button mushroom, crumbled goat cheese, truffle ricotta base \$27

### CHARCUTERPIE

prosciutto, soppressata, mozzarella, fresh basil, hot honey drizzle, truffle ricotta base \$24

### BUFALINO

buffalo chicken breast, celery, red onion, crumbled gorgonzola, mozzarella, ricotta, blue cheese or ranch drizzle \$20