

SMALL PLATES *	
ZUCCHINI FRITTE	14
Panko encrusted, flash fried, lemon-herb aioli	
FRIED RAVIOLI	15
Seven crispy fried ravioli, with a side of marinara	
CRISPY CALAMARI	15
Sweet and spicy peppers, pepperoncini, garlic butter, scallions	
ITALIAN NACHOS	15
Lightly fried wontons, Italian sausage, mozzarella, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	
CRAB DIP	21
Spinach, artichokes, alfredo, asiago sauce, crostini	
ANTIPASTA PLATTER (GF) (Small/Large)	16/30
Prociutto, salami, burrata, kalamata olives, artichoke hearts, roasted tomatoes	

SOUP & SALAD*	
CHEF'S DAILY CHOICE 8oz.	6
MIXED FIELD GREEN SALAD (GF)	12
Tomatoes, carrots, red cabbage, seasoned croutons With entree 6	
CAESAR SALAD (GF)	12
Romaine, caesar dressing, seasoned croutons, reggiano parmesan With entree 6	
BLT WEDGE SALAD (GF)	12
Iceberg lettuce, diced tomatoes, bacon buttermilk garlic dressing	
GRANNY SMITH APPLE SALAD (GF)	14
Mixed field greens, toasted pecans, apples, red grapes blue cheese crumbles, port-wine vinaigrette	
ROASTED PEAR & BEET SALAD (GF)	14
Roasted pears, beets, mixed field greens, walnuts, parmesan, charred shallot vinaigrette	
SPINACH & GOAT CHEESE SALAD (GF)	14
Lightly fried goat cheese medallions, red onions, diced egg, warm pancetta dressing	
ROASTED CHICKEN PANZANELLA SALAD	14
Arugula, burrata, red onions, tomatoes, black olives, peppers, pepperoncini, basil, croutons, herb vinaigrette	
TUSCAN CHOP SALAD (GF)	14
Chopped romaine & iceberg lettuce, onions, artichokes, mushrooms, tomatoes, kalamata olives, banana peppers, feta, sherry vinaigrette	
BERRY SALAD (SEASONAL) (GF)	14
Mixed greens, strawberries, raspberries, blackberries, blueberries and pecans with honey lime vinaigrette	
AHI TUNA (GF)	22
Sashimi Tuna seared medium rare with seasoned crust, mixed greens, carrots, red cabbage, with honey lime vinaigrette	
<i>Add Grilled Chicken Breast 7, Shrimp 10, Scallops* 15, Salmon* 12, Tuna 12, Crabcake 15</i>	

SIDES	
Parmesan Risotto (GF) - Crispy Fingerling Potatoes	7
Sautéed Spinach with Lemon Butter (GF) - Sautéed Broccoli (GF)	
Sautéed Mushrooms & Onions (GF) - Sautéed Carrots (GF)	
Spinach-Roasted Tomato Orzo - Asparagus (GF)	
Crispy Brussel Sprouts with Balsamic Glaze	
Smoked Gouda Mac & Cheese with Pancetta	9
Extra Salad Dressing \$1 - Extra Sauces \$2 - Bread \$5	
Consuming raw or under-cooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. *	

PASTAS *	
FETTUCCHINE ALFREDO (GF)	19
Parmesan cream sauce, roasted garlic, chives	
SPAGHETTI BOLOGNESE (GF)	19
Pork, veal and beef bolognese sauce	
PASTA MIA NONNA (GF)	21
Bowtie pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	
SAUSAGE & PEPPERS RUSTICA (GF)	21
Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, mozzarella	
PESTO NAPOLINA	21
Bowtie pasta with creamy pesto sauce, pulled chicken, spinach and sun dried tomatoes	
PASTA CARBONARA	22
Mushrooms, peas, prosciutto, white truffle oil, garlic cream sauce with linguine	
CHICKEN CANNELLONI	24
Hand rolled pasta tubes filled with roasted chicken, roma tomatoes ricotta and mozzarella cheeses and served in a tomato cream sauce topped with fresh basil.	
SHORT RIB BOLOGNESE (GF)	24
Slow braised beef, roasted garlic with tomato cream sauce, mascarpone cheese	
<i>Add Meatballs (2) or Italian Sausage 6, Grilled Chicken Breast 7, Shrimp 10, Scallops* 15, Salmon* 12, Tuna 12, Crabcake 15</i>	

ITALIAN STYLE CLASSICS *		
<i>We use only, thinly pounded chicken, or veal tenderloins prepared in one of the following styles.</i>		
	CHICKEN / VEAL	
PICATTA STYLE (GF)	24	30
Lemon butter, white wine, capers, garlic, capellini		
PARMESAN STYLE (GF)	24	30
San Marzano red sauce, mozzarella, Italian bread crumbs, linguine with red sauce Sub Zucchini 19		
MARSALA STYLE (GF)	24	30
Marsala wine demi-glaze, cremini mushrooms, fontina cheese, capellini		
SCALOPPINI STYLE (GF)	24	30
Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini		
SALTIMBOCA STYLE (GF)	24	30
Smoked pancetta, spinach, lemon butter, capellini		

FLAT BREADS *	
MARGHERITA	14
Roasted tomatoes, burrata, roasted garlic, fresh basil, mozzarella	
UNCLE TONY'S FAVORITE	15
San Marzano red sauce, pepperoni, Italian sausage, mozzarella, roasted garlic, red onion	
MEATBALL	15
Ground pork, beef, ricotta, roasted fennel and onion, cracked black pepper, mozzarella	
ROASTED CHICKEN	15
Pesto cream, spinach, cremini mushrooms, pancetta, caramelized fennel and onion, mozzarella	
PROSCIUTTO & FIG	15
Arugula, mozzarella, lemon oil, prosciutto and fig paste	
18% gratuity for parties of 6 or more.	
(GF) Gluten-Free—Substitute with gluten-free pasta or gluten-free side order.	
All Gluten-Free entrées are an additional \$1.	

MAINS *	
LASAGNA BOLOGNESE	19
Pork and beef bolognese sauce, ricotta, mozzarella, parmesan	
FLOUNDER PARMESAN	21
Lightly crusted with Italian breadcrumbs, lemon butter, capers, spinach-roasted tomato orzo	
POLLO ISABELLA (GF)	22
Grilled chicken breast, sun-dried tomatoes, spinach, goat cheese, lemon basil beurre blanc Substitute Salmon add 12	
PAN ROASTED CHICKEN (GF)	22
Sautéed shaved brussel sprouts, crispy fingerling potatoes rosemary-bacon pan jus	
SHRIMP MESSINA (GF)	23
Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	
SHRIMP SCAMPI (GF)	23
Shrimp sautéed in garlic butter, herbs, diced roma tomatoes and white wine with capellini pasta	
LOBSTER RAVIOLI	23
Lobster sherry cream sauce with roma tomatoes and spinach	
NC RAINBOW TROUT	24
Shaved brussel sprouts, mushrooms, pancetta, dill cream sauce	
MUSSELS PERNOD (GF)	26
Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostini & capellini pasta	
PORK RIBEYE (GF)	26
Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, parmesan risotto	
PAN SEARED MAHI	27
8 oz mahi served over mushroom and pea risotto with lemon dill cream sauce	
PINE NUT ENCRUSTED SALMON	28
Dijon Mustard coated & breaded with panko bread crumbs and pine nuts, roma tomatoes, roasted asparagus, lemon basil beurre blanc	
CIOPPINO ALMAFI (GF)	32
Shrimp, scallops, mussels, flounder, clams, spicy lobster broth, crostini, & capellini pasta	
CRABCAKE TRAVINIA (One/Two)	20/38
Jumbo lump crabmeat, spinach-roasted tomato orzo, lemon butter	
SCALLOPS PAN SEARED (GF) (Two/Four)	15/30
Artichoke pesto risotto, basil infused oil, sautéed to medium rare	
TENDERLOIN MEDALLIONS (GF)	34
Pan seared filets, olive oil, herbs, brandy dijon cream sauce, crispy fingerling potatoes	
MADEIRA FILET (GF)	36
Madeira wine Demi glaze, cremini mushrooms, Maitre D'Butter, crispy fingerling potatoes	
RAT PACK RIBEYE	36
14oz certified beef with crispy fingerling potatoes & crispy shallots	

PRIME RIB
EVERY FRIDAY NIGHT
After 5pm
Dine in Only