



antipasti

ANTIPASTO FOR 2 Shaved Italian Meats and Cheeses, Roasted Tomatoes and Marinated Vegetables	39
ARTICHOKE TRAPANI Marinated Long-Stemmed Hearts, Crab & Shrimp, Garlic and Capers	12
SHRIMP AGLIO E OLIO Toasted Garlic, Olive Oil, Fresh Parsley and Grated Parmigiano	9
ROASTED TOMATO BRUSCHETTA Herbed Crostini, Strawberry Balsamic and Sweet Basil	11
ITALIAN SAUSAGE NAPOLEAN Fried Eggplant Medallion, Palermo Sauce and Italian Sausage	10

insalata

HOUSE DRESSINGS: Old Venice Dressing, Blood Orange Vinaigrette, Strawberry/Balsamic Vinaigrette

CAPRESE Vine Ripened Tomatoes, Buffalo Mozzarella, Virgin Olive Oil and Aged Balsamic	12
CAESAR Romaine, Shaved Reggiano and Focaccia Croutons	8
PALERMO Mixed Field Greens, Shaved Red Onions, Olives, Artichokes with choice of House Dressing	10

pizza

MARGHERITA Fresh Mozzarella, Oven Roasted Tomatoes and Sweet Basil	16
OSSO BUCCO Caramelized Onions, Baby Arugula and Smoked Gouda	21
THE PALERMO Shaved Italian Meats, Roma Tomatoes and Fontina Cheese	19

pasta

HOMEMADE STUFFED SHELLS Trio of Beef & Pork, Five Cheeses and Seafood Stuffing	19
RIGATONI BOLOGNESE Veal, Pork, Beef, and Roasted Tomato Sauce	20
SPAGHETTI CARBONARA Pancetta, Smoked Ham and Fresh Peas	20
BUCATINI POMODORO Heirloom Tomatoes, Fresh Mozzarella, Basil and Roasted Garlic	18
FETTUCCINI ALFREDO Parmesan Cheese, Italian Sausage and Sweet Basil	19

dinner

carni

VEAL MARSALA Sautéed Mushrooms, Sweet Marsala, Veal Demi-Glace and Angel Hair	29
VEAL MILANESE Aged Reggiano, Chardonnay Reduction and Aglio E Olio Pasta	29
CHICKEN PICATTA Capers, Myer Lemon and Angel Hair	22
CHICKEN NUDO Fresh Herbs, Chardonnay Reduction and Aglio E Olio Pasta	22

pesci

BASILACO STYLE Oven Roasted Gulf Fish with Heirloom Tomatoes, Basil and Mushrooms	31
VILLA D'ESTE STYLE Pan Seared Gulf Fish with Artichokes, Mushrooms and Myer Lemon Butter	31
SHRIMP FRA DIAVOLO Angel Hair Pasta, Crushed Red Pepper and Grated Reggiano	24
SHRIMP MEDITERRANEAN Linguine, Sundried Tomatoes, Garlic, Shallots, Mushrooms and Cream	24

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VEAL OSSO BUCCO White Wine Demi, Roasted Garlic and Angel Hair	36
CHICKEN PARMIGIANA Mozzarella Cheese, Palermo Sauce and Linguini	23
VEAL PARMIGIANA Mozzarella Cheese, Palermo Sauce and Linguini	29
VEAL SORRENTINO Sautéed Veal and Eggplant Medallions, Mozzarella Cheese, Palermo Sauce, Hint of Sherry, and Linguine	32