

Lunch

— SIGNATURE BREADS —

garlic with melted cheese
bruschetta • spinach • sausage
½ spinach & ½ sausage
12 each

— APPETIZERS —

shrimp cocktail • 17
four shrimp • cocktail sauce

calamari • 15
chili ginger sauce

clams casino • 15
baked clams • casino dressing • pancetta

stuffed mushrooms • 15
king crab • artichokes • italian bread crumbs

mimi's stuffed meatball • 12
mozzarella • house ricotta • our red sauce • basil

stuffed italian peppers • 13
blended italian cheeses • herbs • tuscan olive oil

duck wings • 15
orange ginger reduction

lobster mac and cheese • 16

— SALADS —

house salad • 11
mixed greens • gorgonzola • pickled red onion
garbanzo beans • red wine vinaigrette

caesar salad • 11
romaine • our caesar dressing
garlic croutons • parmesan crisp

roasted burrata • 14
italian burrata • olive oil • micro greens
heirloom tomato • sweet peppers

enhance your salad
grilled airline chicken • 9 grilled salmon • 12

— HOMEMADE FLATBREADS —

carbonara • 15
bechamel • mozzarella
prosciutto • sweet green peas
red onion • cracked pepper

caramelized bleu • 15
olive oil • caramelized onions
crumbled bleu cheese
mascarpone cheese • parsley

our margarita • 15
fresh mozzarella
red sauce
basil

the picone • 15
crushed tomatoes
garlic • basil
mozzarella cheese • prosciutto

— LUNCH ENTREÉS —

tuscan chicken under a brick • 23
garlic • thyme • rosemary
kosher salt • ground pepper
red pepper flakes • olive oil • lemon
served with a choice of 1 small plate

dual lobster tails • 28
two 3oz lobster tails • clarified butter
served with a choice of 1 small plate

eggplant skillet • 19
fried eggplant • fresh mozzarella
marinara • basil • penne pasta

chicken parmesan • 19
chicken cutlet • rigatoni pasta
red sauce

mimi's stuffed meatball
with spaghetti • 19
house ricotta • red sauce • basil

rigatoni bolognese • 19
homemade ricotta • veal
pork tenderloin • fresh basil

fried chicken ala vodka • 23
rigatoni • tuscan fried chicken
fresh parmesan

pan seared salmon • 24
leek cream sauce • baby shrimp
parsnip puree • heirloom carrots

— SOUPS —

mushroom mascarpone • 11
wild mushrooms • garlic • sea salt • parsley
black pepper • truffle oil • mascarpone

onion soup au gratin • 11
caramelized onions • melted provolone cheese

lobster bisque • 14
creamy bisque • cut lobster meat

— SANDWICHES —

all sandwiches served with french fries

prime rib french dip • 15
thinly sliced prime rib • provolone cheese
horseradish cream

steak in the grass • 16
Costanzo's roll • roasted sliced tenderloin
sautéed spinach • provolone cheese

caprese panini • 15
fresh mozzarella • heirloom tomatoes
basil aioli • balsamic glaze • focaccia

chandelier bar burger • 17
our 10oz Utley Acres Grass fed beef patty
Costanzo's roll • tomato • lettuce • onion
enhance your burger • 2 each
sautéed wild mushrooms • fried egg on top
pancetta bacon • caramelized onions • cheese

— SMALL PLATES • 8 —

fried parmesan brussel sprouts
fried green tomatoes & pimento cheese
loaded baked potato
scalloped potatoes
truffled cauliflower tots
house onion rings

— PRIME CUTS —

9oz filet mignon • 45
served with a choice of 1 small plate

14oz strip steak • 47
served with a choice of 1 small plate

12oz berkshire pork chop • 34
served with a choice of 1 small plate

ITALIAN | PRIME