



Piatti Secondi & Pizze

Penne Primavera	\$18
Pasta, fresh organic seasonal vegetables, Italian herbs, fresh garlic, Roma tomatoes, extra virgin olive oil and sweet fresh basil.	
Fettuccine al Ragù	\$19
Our own famous Bolognese sauce, Italian herbs, fresh garlic, onions, celery and sweet carrots slow cooked in chianti wine served with fresh parmiggiano reggiano.	
Cheese Ravioli Bolognese	\$19
Fresh pasta filled with four cheeses, served with our own freshly made Bolognese sauce. Add 2 house made Meatballs \$6	
Penne con Pollo Arrabiata	\$21
Marinated grilled chicken breast, sweet peas, spicy marinara sauce.	
Paul's Spaghetti	\$21
Hand made large meatballs slow cooked in our famous Bolognese sauce over spaghetti al dente.	
Lasagna Nonna Cira	\$22
Fresh made pasta layered with our own Bolognese sauce, ricotta, parmiggiano reggiano, melted mozzarella cheese.	
Fettuccine Scampi	\$23
Jumbo gulf shrimp, sliced fresh garlic, chopped Roma tomatoes, fresh basil, fine herbs and extra virgin olive oil.	
Penne Donatella	\$23
Grilled chicken breast tossed with sun-dried tomatoes, field mushrooms, Italian herbs in a light tomato cream sauce.	
Arena Eggplant Parmiggiana	\$21
Traditional southern Italian baked Eggplant with marinara and mozzarella, served with house penne pomodoro sauce.	
Filet of Sole	\$24
Pan roasted filet of Dover Sole with a buttery Champagne citrus sauce, parmesan risotto.	
Salmone Fresco di Scozia	\$25
Scottish fresh wild salmon, laced with a citrus reduction, served with parmesan risotto.	
Pollo al Vino Bianco	\$23
Pan seared chicken breast, chardonnay lemon sage sauce. or Piccata Style	
Pollo Marsala	\$25
Pan seared natural Saunderson farm chicken breast served in a Marsala mushroom reduction.	
Pollo al Mattone "Chicken Under The Brick"	\$27
Half chicken marinated with citrus, rosemary, sliced garlic, Italian herbs, drizzled with olive oil & lemon sauce.	
Filetto Toscano	\$26
Filet mignon medallions, pan roasted, sweet red onion, fine herbs, shallots chianti reduction.	
New York alla Griglia	\$34
USDA New York Steak seasoned with custom blend of aromatic herbs, sea salt, house made demi-glaze, garlic & herb butter.	
Filet Mignon	\$36
The most tender cut of beef dusted with fresh herbs, cooked to perfection with a Barolo wine reduction.	
Pizza Margherita	\$16
Housemade pomodoro sauce, sweet basil, mozzarella cheese.	
Pizza Pepperoni	\$18
Italian pepperoni salami, mozzarella & pomodoro.	
Pizza Salsiccia	\$18
Mild Italian Sausage, mozzarella, house made tomato sauce.	

Gluten Free pasta available * We use only locally grown organic produce