



# DINNER MENU

## STARTERS

- Antipasto** Imported Italian cold cuts, cheeses, and marinated fresh vegetables | 16
- Crab and Lobster Cake** Crab and lobster lump meat, broiled in our brick oven, served with sweet roasted red pepper sauce | MP
- Calamari** Fried to perfection with fresh salsa dip | 14
- Beef Carpaccio** Thin sliced raw beef tenderloin, shaved parmesan, light mustard and truffle oil | 17
- Mussels Montecarlo** Fresh Mussels with pernod, cream sauce and onions | 16
- MB Sliders** 4 meatballs baked with provolone & tomato basil sauce | 14
- Arancini** Lightly coated and fried rice balls, served with homemade marinara sauce | 14

## WOOD BURNING OVEN PIZZA

Authentic Neapolitan pizza cooked in Sarasota's 1st wood burning oven since 1986.  
\*Includes Primo salad

**Large Pizza "Take Out" Only**  
12" Personal 15 | 16" Large 20

- Classic Margherita** Fresh mozzarella, tomatoes, olive oil & basil | 15/20
- Bianca** (no tomato sauce) 4 cheeses, spinach & Parma Prosciutto | 17/23
- Criminale** Pepperoni, sausage, ham, mozzarella | 16/20
- Bari** Onions, basil, diced tomatoes, meatballs, & Burrata cheese | 18/24
- Tropicale** Ham, pineapple (American way) | 15/19
- Pazza** The works! A little bit of everything! | 18/24
- Rustica** Grilled eggplant, black olives, goat cheese & fresh basil | 17/23
- 4 Seasons** Black olives, mushroom, ham & artichokes | 17/23

## ENTREES

\*Served with Primo! salad & bread and choice of pasta or Truffle fries

- Sausage Tonino** Local made mild Italian sausage with roasted peppers, onions & roman tomatoes | 20
- Octopus** Grilled with olive oil, garlic & lemon, like "Nonna Rosa" makes it in Italy!!! | 24
- Cod Positano** Topped with zucchini, shrimp and Pinot lemon butter sauce | 20
- NY Steak Toscano** 12 oz. broiled and served with arugula, shaved parmigiano, and Chianti glaze | 32
- Lamb Marcaurelio** Lamb shank braised in our wood brick oven for over 6 hours | 22
- Chicken Francaise** Lightly battered and sauteed in lemon butter sauce and capers | 24
- Lobster Fradiavolo** (Live Maine Lobster in season) Lobster tail served with shrimp, scallops, calamari, clams and mussels in a spicy tomato sauce, Primo! | MP
- Pork Chop Valentino** Grilled pork chop with vodka, bacon & cream sauce | 26
- Salmone Basilico** Charbroiled served with basil, fresh mozzarella, almond & diced tomatoes | 22
- Classic Parmigiana** Lightly breaded and baked with fresh marinara sauce & mozzarella cheese  
• Chicken 22 | • Veal 26 | • Eggplant 18

## SALADS & SANDWICHES

- Classic Caesar** 9 | • Salmon 11 | • Shrimp 9
- Florida Caprese** Fresh mozzarella, tomato, orange zest, watermelon, & olive oil | 14
- Mangiatutto** Cold cuts, veggies, cheeses, chopped with mix green, lemon juice & virgin olive oil | 15
- Panino Napoli** Flat pizza bread, arugula, tomatoes, fresh mozzarella, and imported cold cuts | 15
- Chicken Parmigiana** Classic chicken parmigiana sandwich served with Truffle fries | 18

## RISOTTO

\* Served with Primo! salad & bread

- Julian** With beef short ribs, slow braised in our brick oven and Chianti demi-glace | 20
- Granchio** Our popular risotto topped with soft crab shell, garlic & fine herbs | 22

## PASTA

\* Served with Primo! salad & bread

- Soprano** Paccheri with bacon, peas, portobello mushrooms and vodka sauce | 18
- Mamma Rosa** Spaghetti with meatballs (Maurizio's Mamma recipe) | 15
- Fellini** Pumpkin ravioli sauteed in fresh sage, walnuts, butter & parmigiana | 18
- Puglia Bella** Orecchiette pasta with capocollo, eggplant, onions, tomato, basil and crumbled goat cheese. | 17
- Sofia Loren** Cappellini, crab meat, asparagus and sun-dried tomatoes in cream sauce | 18
- Sorrento** Mussels, shrimp, calamari, clams and scallops in marinara over spaghetti | 20
- Clams** Spaghetti pasta with gulf clams in red sauce | 20

- Fettuccine Alfredo** | 15  
• Chicken 5 | • Scampi 11

**Lasagna Minella** | 18

**Tortellini Liam** | 17

**Manicotti Gabriel** | 16