



## STARTERS

### MINISTRONE SOUP 10

Fresh Vegetables, Cannellini Beans,  
Pasta Tomato Broth

### CAPRESE SALAD 10

Beefsteak Tomato, Buffalo Mozzarella,  
Fresh Basil, Balsamic Vinaigrette

### SEARED POLENTA WITH MUSHROOM MEDLEY 12

Gemini, Shiitake & Portabella Mushrooms,  
Shallots, Garlic, White Wine

### FRIED ARTICHOKE ROMANO 12

Garlic, Parsley, Romano Cheese, Lemon Aioli

### SHRIMP COCKTAIL 17

Fresh Lemon, Spicy Cocktail Sauce

### CAESAR SALAD 10

Romaine Hearts, Focaccia Croutons,  
Parmesan, Anchovies, Creamy Caesar Dressing

### NATIVOS MEATBALL 12

Veal, Pork and Beef, Marinara, Parmigiano Reggiano  
With Fresh Ricotta add an additional 3

### ITALIAN STYLE BRUSCHETTA 12

Tomatoes, Garlic, Chopped Onion, Fresh Basil,  
Olive Oil, Balsamic Vinegar

### CALAMARI MISTO 17

Breaded Artichoke, Pepperoncini, Shrimp,  
Tarragon Aioli, Marinara Sauce

### ANTIPASTO PLATTER FOR TWO 28

Prosciutto, Salami, Olives, Artichokes, Peppers,  
Italian Cheeses

## ENTREES

### MUSHROOM RAVIOLI 16

Porcini Mushrooms, Garlic, Red Peppers,  
Provolone & Parmesan Cheeses

### FETTUCINE ALFREDO 18

Fettuccine Pasta, Parmesan Cream Sauce,  
Grated Parmesan Reggiano  
Add Chicken \$6 Add Shrimps \$10

### LINGUINE ALLE VONGOLE VERACI 21

Young Pacific Clams, Prosecco,  
Garlic, Lemon, Butter

### CHICKEN PARMESAN 24

Cappellini Marinara, Provolone,  
Buffalo Mozzarella, Fresh Basil

### LOBSTER RAVIOLI 24

Roasted Red Pepper, Cream

### RED PESTO GEMELLI WITH GRILLED SHRIMPS 29

Sundried Tomatoes, Fresh Basil,  
Parmesan Cheese

### PAN SEARED SALMON WITH PESTO BEURRE BLANC 32

Risotto and Vegetable of the day

### 12 OZ. NEW YORK STEAK 45

Starch of the Day, Prosciutto Wrapped Asparagus

### ALLA VODKA 17

Penne Pasta, Cream, Marinara, Provolone  
& Parmesan Cheeses, Vodka Sauce  
Add Chicken \$6 Add Shrimps \$10

### NATIVOS LASAGNA 20

Layered Pasta, Beef Bolognese, Ricotta,  
Parmesan, Mozzarella, Provolone

### PAPPARDELLE BOLOGNESE 22

Ground Beef, Veal, Pork, Tomatoes, Onions,  
Garlic, Parmesan Cheese

### SHRIMP FRA DIAVOLO 24

Sautéed Jumbo Shrimp, Arrabiata, Fresh Basil,  
Parmesan Reggiano over Linguini

### SHRIMP SCAMPI 24

Jumbo Shrimp sautéed with Butter, White Wine,  
Lemon, Capers, Garlic, Tomatoes,  
Parmesan over Angel Hair Pasta

### 10 OZ. BISON STEAK 42

Risotto,  
Grilled Asparagus

### 8 OZ. FILET MIGNON 52

Parmesan Fingerling Potatoes, Grilled Asparagus,  
Cabernet Blue Cheese Sauce

## DESSERTS

### TORTA DELLA NONNA 10

Pastry Cream, Pine Nuts, Almonds,  
Powdered Sugar

### TIRAMISU 10

Mascarpone Cream, Coffee Crème Anglaise,  
Candied Macadamia Nuts, Chocolate Covered  
Espresso Beans

### CLASSIC ITALIAN CHEESECAKE 10

Creamy Ricotta Cheese, Orange &  
Lemon Zest, Anise, Almond extract  
*Served with Mixed Berries*

### CANNOLI 10

Crisp Pastry Shell,  
Sweet Creamy Ricotta Filling

18% Gratuity will be added to parties of six (6) or more; we are unable to accommodate split checks for parties of six (6) or more.  
\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness

REV.12.18.24

