

ICE-COLD SHELLFISH

Oysters of the Day P\A

Jumbo Lump Crab Cocktail 19.

Lobster Cocktail 24.

Classic Shrimp Cocktail 20.

Seafood Salad 18.

Little Neck Clams 11.

Raw Bar Tower (For Two Or More)

\$23. per person

APPETIZERS

Beef Carpaccio ~ Raw Filet Mignon, Arugula, Parmigiano Reggiano, Black Truffle Vinaigrette 14.

Cold Antipasto ~ Italian Meats, Cheeses, Roasted Vegetables, Olives 16.

Burrata ~ Heirloom Tomatoes, Fresh Basil, Mocali Extra Virgin, Olive Oil 18.

Grilled Marinated Octopus ~ Mushrooms, White Beans, Arugula, Citrus Reduction, Balsamic 18.

Ahi Tuna Tartare ~ Asian Marinade, Toasted Sesame, Mango, Cucumber 14.

Prince Edward Island Mussels ~ Posillipo or Brodetto 14.

Cajun Calamari ~ Fried Calamari, Balsamic, Garlic, Cajun Spices, Tomatoes, Scallions 14.

Zucchini Blossoms ~ Stuffed with Crabmeat, Lightly Battered, Capers, Lemon, White Wine Sauce 15.

Broiled Crab Cake ~ Jumbo Lump Crab Meat, White Wine, Lemon, Butter 15.

Meatballs ~ Veal, Beef, Prosciutto, Fresh Filetto Tomato Sauce 15.

Pasta Fagioli ~ Tuscan Bean Soup, Fresh Herbs, Prosciutto 7.

SALADS

Mesclun Field Greens

Roasted Peppers, Pignoli Nuts, Goat Cheese,
Tomatoes, Pancetta, Honey Balsamic 10.

Roasted Baby Beet Salad

Red And Golden Beets, Castelmagno Cheese,
Blood Orange Vinaigrette 13.

Cesar

Hearts of Romaine, Parmigiano Reggiano,
Gratineed Garlic Crostini 10.

Belgian Endive

Baby Mache Greens, Candied Walnuts,
Gorgonzola, Dijon Vinaigrette 11.

PASTA

Tagliatelle Pescatore

Shrimp, Lobster, Crabmeat, Roasted Garlic, Scallions, Plum Tomato Sauce 28

Pappardelle with Braised Short Rib

Mascarpone Cheese, Port Wine, Demi Glace 22

Cavatelli with a Pesto of Broccoli Rabe

Sweet Italian Sausage, Roasted Garlic, Toasted Pignoli Nuts 19

Garganelli Con Porcini

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil 21

Squid Ink Linguini "Puttanesca"

White Anchovies, Shrimp, Octopus, Lump Crabmeat, Olives, Capers, Tomato 28

Ricotta Gnocchi Bolognese

Three Meat Ragu, Besciamella, Fried Parsley 22

SEAFOOD

Soft Shell Crabs

Pan Seared, Sautéed Spinach, Chardonnay Beurre Blanc 32.

Dover Sole Meuniere

Pan Seared, Grilled Asparagus, Lemon, White Wine 48.

Organic Scottish Salmon

Lobster Gnoccho, Roasted Mushrooms, Cipollini Onions, Yellow Pepper Coulis 28.

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc 28.

Branzino

Semi-Boneless, Kalamata Olives, Capers, Fresh Plum Tomatoes, Garlic, Extra Virgin Olive Oil 36.

Zuppa Di Pesce

Lobster, Shrimp, Filet, Scallops, Mussels, Clams, Calamari, Fresh Tomato, Garlic, Olive Oil 34.

STEAKS & CHOPS

Osso Buco

Braised Veal Shank, Risotto, Roasted Vegetable Jus 42.

Boneless Short Ribs

Bourbon Smashed Sweet Potatoes, Chinese Longbeans, King Oyster Mushrooms, Barolo Demi-Glace 34.

Veal Chop Milanese

Breaded, topped with an Arugula, Tomato, Onion Salad 44.

Veal Rack Chop

Parmesan Crusted, Barolo-Wild Mushroom Jus 44.

Lamb Rack Chops

Fingerling Potatoes, Broccoli Rabe, Rosemary-Balsamic Reduction 39.

Filet Mignon

Portabella Mushrooms, Peppers, Port-Wine Marsala Demi Glace 37.

Aged Bone In-NY Strip Steak

Herb Rubbed, Sauteed Broccoli Rabe, Mashed Potatoes 39.

Pork Chops

Potatoes, Onions, Sweet Cherry Peppers or Hot Cherry Peppers 26.

ORGANIC FREE RANGE CHICKEN

Milanese ~ Breaded and topped with an Arugula, Tomato, Onion Salad, Balsamic Vinagrette 20.

Stuffed Chicken Breast ~ Roasted Garlic Breadcrumbs, Herbs, Escarole, Madeira Demi Glace 24.

Chicken Giambotta ~ Onions, Vinegar Peppers, Mushrooms, Sausage, Artichoke Hearts, Potatoes 24.

SIDES

Bourbon Mashed Sweet Potatoes 6.

Truffle Fries 7.

Asparagus 8.

Wild Mushrooms 7.

Broccoli Rabe & Sausage 9.

Escarole & Fagioli 7.

Mashed Potatoes 6.

Hand Cut French Fries 7.

Sauteed Spinach 7.

Long Hot Peppers, Onions, Potatoes 9.