

## RAW BAR

Oysters of the Day P\A

Seafood Salad 14.

Classic Shrimp Cocktail 16.

Jumbo Lump Crab Cocktail 16.

Raw Bar Tower (For Two Or More)

\$19. per person

## APPETIZERS

**Beef Carpaccio** ~ Raw Filet Mignon, Arugula, Parmigiano Reggiano, Black Truffle Vinaigrette 12.

**Ahi Tuna Tartare** ~ Asian Marinade, Toasted Sesame, Mango, Cucumber, Salmon Roe 12.

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

**Cold Antipasto** ~ Italian Meats, Cheeses, Roasted Vegetables, Olives 14.

**Jumbo Lump Crabmeat** ~ Panko Crusted, Oven Roasted Tomato, Brandy, Light Cream, Crisp Basil 16.

**Cajun Calamari** ~ Fried Calamari, Balsamic, Garlic, Cajun Spices, Tomatoes, Scallions 12.

**Garlic Shrimp** ~ Extra Virgin Olive Oil, Garlic, White Wine 10.

**Broiled Crab Cake** ~ Jumbo Lump Crab Meat, White Wine, Lemon, Butter 13.

**Little Neck Clams** ~ Posillipo or Brodetto 10.

**Prince Edward Island Mussels** ~ Posillipo or Brodetto 12.

**Risotto** ~ Wild Mushrooms, Jumbo Lump Crabmeat 12.

## SALADS

### Grilled Vegetables

Eggplant, Zucchini, Portobello, Arugula, Aged Balsamic, Shaved Parmigiano 9.

### Cesar

Hearts of Romaine, Parmigiano Reggiano, Gratinced Garlic Crostini 9.

### Mesclun Field Greens

Roasted Peppers, Pignoli Nuts, Goat Cheese, Cherry Tomatoes, Pancetta, Honey Balsamic 9.

### Belgium Endive

Baby Mache Greens, Candied Walnuts, Gorgonzola, Dijon Vinaigrette 9.

## SOUPS

Tortellini Brodo 6.

Pasta Fagioli 6.

## **PASTA**

### **Spaghetti**

Lobster, Toasted Herb Bread Crumbs, Roasted Shallots, Sherry Lobster Sauce 24.

### **Cavatelli**

Broccoli Rabe Pesto, Sweet Italian Sausage, Roasted Garlic, Toasted Pignoli Nuts 18.

### **Orecchiette**

Braised Vegetable Ragu, Roasted Shallots, Toasted Parmesan 17.

### **Ricotta Gnocchi Bolognese**

Three Meat Ragu, Besciamella, Fried Parsley 16.

### **Garganelli Con Porcini**

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil 17.

### **Wild Mushroom-Goat Cheese Tortelloni**

Roasted Shallots, Baby Spinach, Brandy, Light Cream 17.

### **Linguine Frutta Di Mare**

Shrimp, Clams, Mussels, Calamari, Scallops, White Wine, Plum Tomato 23.

## **SEAFOOD**

### **Blackened Rare Ahi Tuna**

Leeks Confit, Caramelized Endive, Sherry Soy Reduction 26.

### **Organic Scottish Salmon**

Wild Mushroom-Lump Crabmeat Orzo, Plum Tomatoes, Chives, White Wine 24.

### **Red Snapper**

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc 24.

### **Chilean Sea Bass**

Crispy Lobster Gnocco, King Oyster Mushrooms, Cippolini Onions, Roasted Pepper Jus, Fried Basil 33.

### **Zuppa Di Pesce**

Lobster, Shrimp, Filet, Scallops, Mussels, Clams, Calamari, Fresh Tomato, Garlic, Olive Oil 28.

## STEAKS & CHOPS

### Filet Mignon

Portabella Mushrooms, Peppers, Port Wine Demi-Glace 30.

### Aged Bone In-NY Strip Steak

Herb Rubbed, Sauteed Broccoli Rabe, Mashed Potatoes 38.

### Aged Rib Eye

Truffled Shoestring Potatoes, Roasted Shallot Port Wine Butter, Demi Glace 42.

### Osso Buco

Braised Veal Shank, Risotto, Roasted Vegetable Jus 38.

### Boneless Short Ribs

Pomegranate Glazed, Bourbon Smashed Sweet Potatoes, Crispy Shallots 30.

### Veal Rack Chop

Parmesan Crusted, Barolo-Wild Mushroom Jus 34.

### Veal Chop Milanese

Breaded, topped with an Arugula, Tomato, Onion Salad 32.

### Pork Chops

Potatoes, Onions, Sweet Cherry Peppers or Hot Cherry Peppers 22.

## ORGANIC FREE RANGE CHICKEN

**Broccoli Rabe** ~ Sweet Italian Sausage, Roasted Garlic, Extra Virgin Olive Oil 16.

**Giambotta** ~ with Sausage, Onions, Vinegar Peppers, Mushrooms, Artichoke Hearts, Potatoes 19.

**Milanese** ~ Breaded and topped with an Arugula, Tomato, Onion Salad, Balsamic Vinagrette 16.

**Stuffed** ~ Roasted Garlic Breadcrumbs, Fresh Herbs, over Escarole, topped with Madeira Demi Glace 21.

## SIDES

**Escarole & Fagioli 7.**

**Creamed Spinach 6.**

**Wild Mushrooms 7.**

**Cheese Gnocchi 8.**

**Smashed Sweet Potatoes 7.**

**Broccoli Rabe & Sausage 9.**

**Asparagus 7.**

**Mashed Potatoes 6.**

**Truffle Fries 7.**

**Hand Cut French Fries 7.**

**Long Hot Peppers, Onions, Potatoes 9.**