

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.

LUNCH SALADS

Cajun Grilled Chicken

Caesar Salad, Parmesan Cheese, Garlic Croutons 11.

Grilled Chicken Salad

Mesclun Greens, Cherry Tomatoes, Extra Virgin Olive Oil, Balsamic Vinaigrette 11.

Chicken Milanese

Lightly Breaded and Topped with Arugula, Tomato and Bermuda Onion Salad 12

Grilled Shrimp Salad

Radicchio, Arugula, Endive, Balsamic Vinaigrette 14.

Grilled Vegetables

Eggplant, Zucchini, Portabella Mushrooms and Tomatoes, 10.

Grilled Scallops and Shrimp

Fresh Spinach, Plum Tomatoes, Bermuda Onions, Balsamic Vinaigrette 16.

Filet Mignon & Portabello Salad

Arugula, Gorgonzola Cheese, Roasted Peppers, Pignoli Nuts 18.

SANDWICHES

Served on your choice of Focaccia, Brioche, or Tuscan Roll and a choice of Potato Salad or French Fries

1 ~ Fresh Mozzarella, Vine Ripe Tomatoes, Roasted Peppers and Extra Virgin Olive Oil 9.

2 ~ Prosciutto Di Parma, Genoa Salami, Sopressata, Provolone, Tomatoes, and Radicchio 9.

3 ~ Grilled Chicken, Broccoli Rabe and Melted Mozzarella 10.

4 ~ Marinated Chicken, Roasted Peppers, Fresh Mozzarella and Arugula 10.

5 ~ Grilled Zucchini, Portabella Mushrooms, Eggplant, Roasted Peppers and Goat Cheese 9.

6 ~ Chicken Milanese, Arugula, Bermuda Onions, Tomatoes, Balsamic Vinaigrette 10.

7 ~ Filet Mignon, Sautéed Wild Mushrooms and Bermuda Onions 12.

PASTA

Penne Vodka With Shrimp

Plum Tomato, Basil, Garlic, Parmesan Cheese,
Cream, Vodka 14.

Ricotta Gnocchi Bolognese

Three Meat Ragu, Besciamella, Fried Parsley 13.

Orecchiette

Braised Vegetable Ragu, Roasted Shallots, Toasted Parmesan 13.

Cavatelli

Broccoli Rabe Pesto, Sweet Italian Sausage,
Roasted Garlic, Toasted Pignoli Nuts 14.

Linguine Vongole

With Red or White Clam Sauce 13.

ENTRÉES

Chicken Giambotta

Onions, Vinegar Peppers, Mushrooms, Sausage, Artichoke Hearts, Potatoes 15.

Chicken Broccoli Rabe

Sweet Italian Sausage, Roasted Garlic, Extra Virgin Olive Oil 14.

Stuffed Chicken Breast

Roasted Garlic Breadcrumbs, Fresh Herbs, Escarole, Madeira Demi Glace 15.

Organic Scottish Salmon

Wild Mushroom-Lump Crabmeat Orzo, Plum Tomatoes, Chives, White Wine 16.

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc 17.

Pork Chop

Potatoes, Onions, Sweet Peppers or Hot Peppers. 13.

Filet Mignon

Portabella Mushrooms, Peppers, Port Wine Demi-Glace 18.

DINNER ENTRÉES

Aged Rib Eye ~ Truffled Shoestring Potatoes, Roasted Shallot Port Wine Butter, Demi Glace 39.

Aged Bone In-NY Strip Steak ~ Herb Rubbed, Sautéed Broccoli Rabe, Mashed Potatoes 38.

Veal Rack Chop ~ Parmesan Crusted, Barolo-Wild Mushroom Jus 34.

Veal Chop Milanese ~ Breaded, topped with an Arugula, Tomato, Onion Salad 32.

SIDES

Cheese Gnocchi 8.

Truffle Fries 7.

Creamed Spinach 6.

Broccoli Rabe & Sausage 9.

Hand Cut French Fries 7.

Escarole & Fagioli 7.

Asparagus 7.

Wild Mushrooms 7.

Long Hot Peppers, Onions, Potatoes 9.