

ICE-COLD SHELLFISH

Classic Shrimp Cocktail
Traditional Cocktail Sauce 20.

Jumbo Lump Crab Cocktail
Dijonaise sauce 19.

Lobster Cocktail
Black Truffle Dijonaise 24.

Oysters of the Day P\A
Mignonette & Cocktail Sauce

APPETIZERS

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

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

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

Prince Edward Island Mussels ~ Posillipo or Brodetto 14.

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

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

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

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

Meat Balls ~ Veal, Beef and Prosciutto, Fresh Filetto Tomato Sauce 15.

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

Zucchini Blossoms ~ Stuffed with Crab Meat, Capers, Lemon, White Wine Sauce 15.

SALADS

Roasted Baby Beet Salad
Red & Golden Beets, Castelmagno Cheese,
Blood Orange Vinaigrette 13.

Mesclun Field Greens
Roasted Peppers, Pignoli Nuts, Goat Cheese,
Cherry Tomatoes, Pancetta, Honey-Balsamic 10.

Caesar
Hearts of Romaine, Parmigiano Reggiano,
Gratined 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 20.

SEAFOOD

Soft Shell Crabs

Pan Seared, Sautéed Spinach, White Wine-Butter Sauce 34.

Dover Sole Meunière

Pan Seared, Grilled Asparagus, Chardonnay Beurre Blanc 48.

Organic Scottish Salmon

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

Red Snapper

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

Branzino

Semi Boneless, Kalamata Olives, Capers, 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.

Braised Boneless Short Ribs

Bourbon Sweet Potatoes, Long Beans, Oyster Mushroom-Barolo Demi Glace 34.

Veal Chop Milanese

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

Veal Rack Chop

Parmesan Crusted, Potato-Mascarpone Croquette, Wild Mushroom Jus 44.

Lamb Rack Chops

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

Filet Mignon

Portobello Mushrooms, Peppers, Port Wine Glace 37.

Aged Bone In-NY Strip Steak

Herb Rubbed, Sautéed Broccoli Rabe, Mashed Potatoes 39.

Pork Chops

Potatoes, Onions, Sweet or Hot Cherry Peppers 27.

ORGANIC FREE RANGE CHICKEN

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

Stuffed Chicken Roasted Garlic Breadcrumbs, Fresh Herbs, Escarole, Madiera Glace 24.

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

SIDES

Truffle Shoestring Potatoes \$7

Escarole & Fagioli \$8

Broccoli Rabe & Sausage \$9

Hand Cut French Fries \$7

Bourbon Sweet Mashed Potatoes \$7

Wild Mushrooms \$7

Asparagus \$8

Yukon Gold Mashed Potatoes \$7

Sautéed Spinach \$7

Long Hot Peppers, Potatoes, Onions \$9