

RAW BAR

Oysters of the Day P/A

Classic Shrimp Cocktail 16.

Seafood Salad 14.

Jumbo Lump Crab Cocktail 16.

Raw Bar Tower (For Two Or More)

\$19. per person

APPETIZERS

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

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

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

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

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

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

Little Neck Clams ~ Posillipo or Brodetto 10.

Spicy Seafood Risotto ~ Shrimp, Scallops, Calamari, Clams, Chorizo, Chilis 12.

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

Jumbo Lump Crabmeat ~ Panko Crusted, Oven Roasted Tomato, Brandy, Crispy Basil 16.

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

Prince Edward Island Mussels ~ Posillipo or Brodetto 10.

SALADS

Hearty Tuscan Salad

Yukon Potatoes, Greens, Sopressata, Bermuda Onions, Lemon, Extra Virgin Olive Oil 7.

Belgium Endive

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

Caesar

Hearts of Romaine, Parmigiano Reggiano, Gratineed Garlic Crostini 8.

Tri Color

Radicchio, Arugula, Endive, Tomatoes, Red Onions, Parmigiano Reggiano 8.

Mesclun Field Greens

Roasted Peppers, Pignoli Nuts, Goat Cheese, Cherry Tomatoes, Pancetta, Honey-Balsamic 8.

PASTA

Ricotta Gnocchi Bolognese

Three Meat Ragu, Besciamella, Fried Parsley 17.

Spaghetti

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

Cavatelli

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

Garganelli Con Porcini

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil 18.

Linguine Frutta Di Mare

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

Pappardelle

Braised Short Ribs, Mascarpone Cheese, Port Wine Glace 17.

SEAFOOD

Blackened Rare Ahi Tuna

Wasabi Fingerling Potatoes, Escarole, Mushroom Soy Reduction 26.

Red Snapper

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

Chilean Sea Bass

Lobster Gnocco, King Oyster Mushrooms, Cipollini Onions, Red Pepper Jus, Crispy Basil 32.

Organic Scottish Salmon

Jumbo Lump Crabmeat, Mushrooms, Plum Tomatoes, Orzo, White Wine 24.

Zuppa Di Pesce

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

ORGANIC FREE RANGE CHICKEN

Stuffed Chicken

with Roasted Garlic Breadcrumbs, Fresh Herbs, over Escarole, topped with Madiera Glace 21.

Milanese

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

Broccoli Rabe

Sweet Italian Sausage, Roasted Garlic, Extra Virgin Olive Oil 16.

Giambotta

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

STEAKS & CHOPS

Filet Mignon

Portobello Mushrooms, Peppers, Port Wine Glace 30.

Rib Eye Steak

Herbed Garlic Rub, Roasted Shallot-Port Wine Butter, Truffle Shoestring Potatoes 42.

Aged Bone In-NY Strip Steak

King Oyster Mushrooms, Yukon Mashed Potato, White Wine 38.

Aged Porterhouse Steak

Herb Marinated, Wild Mushrooms, Potatoes, Onions, Barolo Glace 39.

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, Potato-Mascarpone Croquette, Wild Mushroom Jus 34.

Veal Chop Milanese

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

Pork Chops

Potatoes, Onions, Sweet or Hot Cherry Peppers 22.

SIDES

Escarole & Fagioli 7.

Truffle Shoestring Potatoes 7.

Broccoli Rabe & Sausage 9.

Creamed Spinach 7.

Asparagus 7.

Cheese Gnocci 8.

Wild Mushrooms 7.

Smashed Sweet Potatoes 7.

Mashed Potatoes 7.

Hand Cut French Fries 7.

Potatoes, Onions, Long Hot Peppers 9.