

## ANTIPASTI

**GRILLED OCTOPUS 14.5**  
TENDER GRILLED OCTOPUS OVER TOMATO BRUSHETTA SALAD

**MEATLESS EGGPLANT BALLS 10.5**  
SPICY MARINARA SAUCE & GARDEN BASIL

**SPIEDINO ALLA ROMANA 10.5**  
SKEWER OF MOZZARELLA AND BREAD,  
LIGHTLY FRIED WITH WHITE WINE-CAPER-ANCHOVY SAUCE

**DAILY HOUSE MADE MOZZARELLA 12**  
ROASTED PEPPERS, PROSCIUTTO DI PARMA, BASIL

**LITTLE NECK CLAMS AND P.E.I. MUSSELS 12**  
WHITE WINE, GARLIC, TOMATO BROTH

**CRISPY FRIED CALAMARI 12**  
SPICY MARINARA & TARTAR SAUCE

**FILET MIGNON CARPACCIO 13.5**  
BABY ARUGULA, SHAVED PARMESAN CHEESE,  
BLACK TRUFFLE SEA SALT

**CHILLED JUMBO SHRIMP 13.5**  
TRADITIONAL COCKTAIL SAUCE

## INSALATE

**AVOCADO SALAD 11.5**  
RED & YELLOW GRAPE TOMATOES,  
CAPER-PISTACHIO DRESSING

**BABY SPINACH SALAD 10.5**  
GRANNY SMITH APPLES, CANDIED WALNUTS, CROUTONS,  
GORGONZOLA DRESSING

**ROASTED BEETS AND GOAT CHEESE 10.5**  
TIMBALE & SHALLOT VINAIGRETTE

**HOUSE MIX SALAD 8.5**  
CARROTS, CUCUMBER, KALAMATA OLIVES, TOMATOES,  
ITALIAN DRESSING

**CAESAR SALAD 10**  
ROMAINE, GARLIC CROUTONS, CAESAR DRESSING

*APPETIZERS SERVED AS A MAIN DISH \$5 EXTRA*

## PASTA

**ORECCHIETTE 19.5**  
EAR SHAPED PASTA WITH SWEET ITALIAN SAUSAGE MEAT, TOMATOES, PEAS, MUSHROOMS & A TOUCH OF CREAM

**FRESH HOUSE MADE GNOCCHI 18.5**  
BASIL SCENTED MARINARA SAUCE

**CAVATELLI 19**  
EXTRA VIRGIN OLIVE OIL, BROCCOLI RABE, CRUMBLER SWEET ITALIAN SAUSAGE, SUNDRIED TOMATO

**LINGUINE WITH MONTAUK LITTLE NECK CLAMS 21.5**  
TOASTED GARLIC, WHITE WINE & A CHOICE OF RED OR WHITE SAUCE

**RIGATONI BOLOGNESE 21**  
CLASSIC ITALIAN MEAT SAUCE WITH A TOUCH OF CREAM

**HOMEMADE CAULIFLOWER RAVIOLI 21.5**  
LEMON-BROWN BUTTER SAUCE & TOASTED BREAD CRUMBS

**CREPELLE 18**  
CLASSIC CREPE PASTA, FILLED WITH RICOTTA CHEESE, FRESH SPINACH, MELTED HOUSE MADE MOZZARELLA,  
LIGHT SAN MARZANO TOMATO SAUCE

## CARNI

**ALMOND CRUSTED CHICKEN BREAST 22.5**  
"MILANESE STYLE" WITH HOUSE MADE MOZZARELLA,  
TOMATO, RED ONIONS & DIJON MUSTARD CREAM SAUCE

**CHICKEN MARTINI 22.5**  
PARMESAN COATED CHICKEN MEDALLIONS WITH  
WHITE WINE, LEMON ACCOMPANIED WITH  
ROSEMARY ROASTED POTATOES

**CHICKEN PARMIGIANA 21.5**  
SAN MARZANO TOMATO SAUCE, MELTED MOZZARELLA,  
SERVED WITH SPAGHETTI

**OLIVE OIL POACHED PORK "OSSOBUCCO" 26.5**  
WHITE BEAN STEW, GARLIC AND GNEMOLATA

**ROASTED DUCK BREAST 26.5**  
SWISS CHARD, TOASTED BARLEY CHERRY GLAZE

**BRAISED SHORT RIBS 26.5**  
CREAMY SLOW COOKED POLENTA, SPINACH,  
CRISPY SHALLOTS, RED WINE SAUCE

**MARINATED SKIRT STEAK 26.5**  
ASPARAGUS, CHERRY TOMATO, POTATO,  
PANCETTA, SALSA VERDE

**VEAL SORRENTINA 26.5**  
SCALOPPINE OF VEAL WITH EGGPLANT, PROSCIUTTO  
DI PARMA, HOUSE MADE MOZZARELLA, WINE SAUCE

**GRILLED 16oz CERTIFIED BLACK ANGUS RIB EYE 35**  
ROSEMARY-LEMON BUTTER, SPINACH,  
HOMEMADE TRUFFLE-HERB FRIES

## PESCE

**PAN SEARED BRANZINO 27.5**  
TOMATO FONDUE, SAUTE SPINACH, ROSEMARY VINAIGRETTE

**NORTH ATLANTIC SALMON 26.5**  
MAPLE BOURBON GLAZED, CREAMY ORZO,  
BUTTERNUT SQUASH AND GREEN ONIONS

**PAN SEARED JUMBO SHRIMP 26.5**  
BRAISED LEEKS, WILD MUSHROOMS, FINGERLING POTATOES,  
LEMON BUEURRE SAUCE

**JUMBO LUMP CRAB CAKE 25.5**  
RED CABBAGE SLAW, ROASTED GARLIC AIOLI

**SEA SCALLOPS 29**  
PAN SEARED TOPPED WITH SUN DRIED BLACK MISSION  
FIG PUREE, TURKISH APRICOT SAUCE

**LINGUINI SEAFOOD 25.5**  
LITTLE NECK CLAMS, P.E.I. MUSSELS, SHRIMP, CALAMARI,  
TOASTED GARLIC, MARINARA SAUCE

*IF YOU HAVE A FOOD ALLERGY PLEASE  
SPEAK TO THE MANAGER OR YOUR SERVER*

*SUBSTITUTIONS PRICED ACCORDINGLY*

*PLATE SHARING \$6 EXTRA*