Antipasti, Snacks & Shares

Mixed Greens .................................................. $6.50 / $10.50
Fresh Herbs, Parmesan, Roasted Tomato & Red Wine Vinaigrette

Caesar Salad Olive Oil–Reggiano Crostini ...........$6.50 / $10.50

Beef Carpaccio Grana Padano, Arugula, White Truffle Oil ... $13

Eggplant Stack Parmigiana ............................. $12
Grilled Tomato & Fresh Mozzarella

Genuine Lump Crabcake Lemon–Pepper Aioli ........ $16

Crispy Rice Balls ............................................. $11
With Fresh Mozzarella, Pignoli & Artichokes, Spicy Roast Eggplant Dip

Roasted Beet Salad .......................................... $11
Goat Cheese, Pistachios, Pear, Fennel & Arugula

Meatballs ......................................................... $6.50 / $10.50
Hampshire Pork & Sausage Meatballs In A Tomato–Basil Sauce

A Selection Of
d Italian Cured Meats, Cheeses, Fig Jam ............ $10.50 / $15.50

Prosciutto & Melon Salad With Fresh Mint, Ricotta Salata $11

Salad Caprese .................................................. $11
Vine Tomatoes, Fresh Mozzarella, Basil, Aged Balsamico

Creamy Tomato & Basil Soup Grated Grana Padano. $5.50 / $8.50

Pasta Fagioli Soup Vegetable Broth, Pasta & Cannellini . $5.50 / $8.50

Gorgonzola Fondue For Table ........................... $21
Served With Warm Garlic Bread & Vegetables For Dipping

Calamari Fritti ................................................... $11.50 / $15.50
Vinager Peppers, Marinara Sauce

Three - Course Pre Fixe Dinner Special $23.95
Until 7.30 pm
Includes Choice Of Appetizer, Entree & Dessert .
Please See Our Special Menu For Today's Selections.

The Seafood Bar

Seafood Tasting Platter  $21
Clams, Oysters, Jumbo Shrimp, Colossal Lump Crab Salad On Crushed Ice With Homemade Cocktail Sauce & Ginger Vinaigrette, Lemon

Shrimp Cocktail  4/$12 7/$19.75
Homemade Cocktail Sauce & Ginger Vinaigrette, Lemon

1/2 Dozen Blue Point Oysters or Littleneck Clams $14
Homemade Cocktail Sauce & Ginger Vinaigrette, Lemon

Clams Bianca $13
Steamed With Spicy 'Nduja Sausage, White Wine, Garlic & Radichio

‘Moules Frite’: Steamed Pei Mussels, White Wine, Italian Parsley & Garlic, Herbed French Fries

Main Course Salads

Chicken Caesar Topped With Parm Crouton & Lemon Grilled Chicken ................................. $17.50

Italian Cobb Chicken, Italian Salami, Fontina, Avocado, Egg, Tomato, Watercress, Creamy Gorgonzola ............ $19

Grilled Shrimp Caesar Romaine, Tomato & Avocado, Topped With Croutons ............................. $23

N.Y. Strip Steak Caesar Romaine, Fried Onion Tangles, With Parm Crouton & Shaved Grana Padano ................ $23

Mediterranean Salads

Seared Tuna Amalfi Mixed Greens, Cherry Tomato, Potato, Caper, Egg, Anchovie & Green Olive Vinaigrette .... $23

Traditional Greek .............................................. $18
Feta, Cucumber, Red Onion, Olive, Tomato, Peppers, Oregano, Grape Leaves, Lemon & Olive Oil, Toasted Pita

Chopped Chicken Salad ..................................... $18
Mozzarella, Cherry Tomatoes, Salami, Bacon, Red Peppers, White Beans, Olive Dressing, Pecorino Romano

Thin Crust Pizza

Margherita $17
Tomato, Mozzarella & Basil

Italian $19.75
Italian Sausage, Pepperoni, San Marzano Tomatoes & Smoked Mozzarella

Quatro Formaggio $18
Mozzarella, Ricotta, Pecorino, Garlic & Rosemary. Topped With Arugula & Shaved Parm

Grilled Vegetable $18.75
Mushroom, Eggplant, Zucchini, Onion, Chopped Tomato, Olive, Mozzarella & Basil

Bianco $19
Prosciutto, Baby Arugula, Mozzarella Melted Onions, Evoo

Margherita $19.75
With Any Three Toppings
Mushrooms, Pepperoni, Spinach, Ham, Peppers, Onions, Extra Cheese, Sausage, Tomato, Olives. Each Additional $1.50

Executive Chef Julian Clauss-Ehlers
Fish & Meat

Fish

Roasted Salmon ........................................... $27
Mediterranean Vegetable & Chickpea Ragu, Garlic-Thyme Potatoes, Saffron Sauce

An Elegant Fish & Chips ................................ $26
Hand-Battered Atlantic Cod, Oregano Fries, Tartar Sauce & Red Wine Vinegar.

Grilled Tuna Loin ......................................... $29
Cannellini Beans, Broccoli Rabe, Salsa Verde

Pan-Seared Sea Scallops ................................ $29
Mixed Vegetable Lasagna, Glazed Cherry Tomatoes & Roast Red Pepper Pesto

Meat

“Terra e Mare” Filet Mignon With Grilled Jumbo Shrimp ..................... $44
Piedmont Truffle Sautéed Potatoes, Creamy Spinach, Barolo Sauce, Crispy Shallots

Chicken Breast Parmigiana ................................ $22
Side Of Spaghetti Marinara

Chicken “Saltimbocca” .................................... $23
Wrapped in Prosciutto. Served With Sautéed Asparagus & Fingerling Potatoes

Veal Milanese ............................................. $24
Chopped Tomatoes, Greens, Shallots

Grilled Hampshire Pork Chop ................................ $26
Bacon, Brussels Sprouts & Potatoes, Honey Glazed Apples, Balsamic-Red Wine Sauce

Veal Scallopini Alla Piccata ................................ $24
In A Classic Lemon, Caper, Parsley Butter With Linguini Pasta

Braised Lamb Shank ....................................... $24
Served Over Orzo With Rich Vegetable Pan Juices & Orange Gremolata

Italian Shepherds Pie: Beef Shortribs In Sweet Venetian Spices, .... $24
Creamy Parmesan, Ricotta Gnocchi, Warm Garlic Bread

Pasta

Whole Grain & Gluten Free Pasta Available

Spaghetti Carbonara ....................................... $22
Slab Bacon, Shallot, Egg, Parmigiano Reggiano, Cream

Chicken Pesto Rigatoni Topped With Fresh Ricotta ...................... $21

Linguini Marinara  Basil, Parmesan .......................... $19

Striped Lobster Raviolis Shrimp Broth & Shaved Ricotta Salata ...... $23

Cheese Tortellini Gratin Cremini, Tomato, Basil, Parmesan Cream ... $22

Pappardelle Bolognese Grana Padano ............................ $23

Jumbo Shrimp Puttanesca .................................. $26
With Fettuccine, Tomato, Anchovies, Olive, Capers, Onion & Garlic

Risotto Broccolini ............................................ $20
With Sweet Italian Sausage, Tomato, White Wine, Fennel Pollen & Fontina

Seafood Bucatini All’Arrabbiata ................................ $26
Scallops, Shrimp, Mussels, Calamari, Clams, Tomato, Calabrian Pepper & Pecorino Romano

The Grill

Filet Mignon .................................................. $33
Served With Romano-Crusted Roast Tomato

Prime New York Strip Steak .................................. $39

Prime Cowboy Rib Steak ................................. $37

Barbequed Baby Back Ribs ................................. $23
St. Louis Style

Atlantic Salmon Fillet ....................................... $24

Broiled Sea Scallops ....................................... $26

Butters & Sauces $2

- Barolo - Shallot
- Bourbon Cracked Peppercorn
- Vino Santo Mushroom Cream
- Gorgonzola Sauce
- Herbed Marrow Butter
- Spiced Pizzaiola
- Lemon Caper Butter

Sides

Garlic Fries .................................................... $6.50

Steamed Seasonal Vegetables .................................. $7.50

Cremini Mushrooms ....................................... $7.50
Garlic & White Wine

Broccoli Rabe, Pepper Flakes ............................... $7.50

Yukon Mashed ............................................... $6.50
Garlic Sauteed Brussels Sprouts .......................... $6.50

Grilled Vegetables .......................................... $9.75

Gratin Of Gnocchi .......................................... $9.75
Gnocchi In Trio-Formage