

## ANTIPASTI, SNACKS & SHARES

- Mixed Greens** ..... \$6.<sup>50</sup> / \$10.<sup>50</sup>  
*Fresh Herbs, Parmesan, Roasted Tomato & Red Wine Vinaigrette*
- Caesar Salad** *Olive Oil-Reggiano Crostini* ..... \$6.<sup>50</sup> / \$10.<sup>50</sup>
- 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.<sup>50</sup> / \$10.<sup>50</sup>  
*Hampshire Pork & Sausage Meatballs In A Tomato-Basil Sauce*
- A Selection Of*  
**Italian Cured Meats, Cheeses, Fig Jam** ..... \$10.<sup>50</sup> / \$15.<sup>50</sup>
- 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.<sup>50</sup> / \$8.<sup>50</sup>
- Pasta Fagioli Soup** *Vegetable Broth, Pasta & Cannellini* . \$5.<sup>50</sup> / \$8.<sup>50</sup>
- Gorgonzola Fondue For Table** ..... \$21  
*Served With Warm Garlic Bread & Vegetables For Dipping*
- Calamari Fritti** ..... \$11.<sup>50</sup> / \$15.<sup>50</sup>  
*Vinegar Peppers, Marinara Sauce*

## THIN CRUST PIZZA

**Margherita** \$17  
*Tomato, Mozzarella & Basil*

**Italian** \$19.<sup>75</sup>  
*Italian Sausage, Pepperoni,  
 San Marzano Tomatoes &  
 Smoked Mozzarella*

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

**Grilled Vegetable** \$18.<sup>75</sup>  
*Mushroom, Eggplant, Zucchini,  
 Onion, Chopped Tomato, Olive,  
 Mozzarella & Basil*

## Three - Course Pre Fixe Dinner Special

\$23.<sup>95</sup>

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.<sup>75</sup>

*Homemade Cocktail Sauce &  
 Ginger Vinaigrette, Lemon*

### 1/2 Dozen Blue Point Oysters \$14 or Littleneck Clams \$11

*Homemade Cocktail Sauce &  
 Ginger Vinaigrette, Lemon*

### Clams Bianca \$13

*Steamed With Spicy Nduja Sausage, White  
 Wine, Garlic & Radicchio*

### Prince Edward Isl. Mussels \$14

*'Moules Frite': Steamed Pei Mussels,  
 White Wine, Italian Parsley & Garlic, Her-  
 bed French Fries*

### Bianco \$19

*Prosciutto, Baby Arugula,  
 Mozzarella Melted Onions, Evoo*

### Margherita \$19.<sup>75</sup>

*With Any Three Toppings  
 Mushrooms, Pepperoni, Spinach, Ham,  
 Peppers, Onions, Extra Cheese, Sausage,  
 Tomato, Olives. Each Additional \$1.<sup>00</sup>*

## MAIN COURSE SALADS

- Chicken Caesar** *Topped With Parm Crouton & Lemon Grilled Chicken* ..... \$17.<sup>50</sup>
- 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*

## 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 Sauteed Potatoes, Creamy Spinach, Barolo Sauce, Crispy Shallots*
- Chicken Breast Parmigiana** ..... \$22  
*Side Of Spaghetti Marinara*
- Chicken “Saltimbocca”** ..... \$23  
*Wrapped in Prosciutto. Served With Sauteed 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*

#### Skyscraper Burger

*Portobello, Mozzarella, Bacon,  
 Crisp Onions, Brioche,  
 Lettuce, Tomato & Fries*

\$17.<sup>50</sup>

#### Crab Cake Burger

*Garlic Fries, House  
 Tartar Sauce*

\$19.<sup>75</sup>

### 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, Anchovi, 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

*Served With  
 Romano-Crusted  
 Roast Tomato*

**Filet Mignon**  
 \$33

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**Prime New York Strip Steak**  
 \$39

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**Prime Cowboy Rib Steak**  
 \$37

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

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**Atlantic Salmon Fillet**  
 \$24

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**Broiled Sea Scallops**  
 \$26

### BUTTERS & SAUCES \$2

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 BAROLO - SHALLOT  
 BOURBON CRACKED PEPPERCORN  
 VINO SANTO MUSHROOM CREAM  
 GORGONZOLA SAUCE  
 HERBED MARROW BUTTER  
 SPICED PIZZAIOLA  
 LEMON CAPER BUTTER

### SIDES

- Garlic Fries** ..... \$6.<sup>50</sup>
- Steamed Seasonal Vegetables** \$7.<sup>50</sup>
- Cremini Mushrooms** ..... \$7.<sup>50</sup>  
*Garlic & White Wine*
- Broccoli Rabe, Pepper Flakes** .. \$7.<sup>50</sup>
- Yukon Mashed** ..... \$6.<sup>50</sup>
- Garlic Sauteed* **Brussels Sprouts** \$6.<sup>50</sup>
- Grilled Vegetables** ..... \$9.<sup>75</sup>
- Gratin Of Gnocchi** ..... \$9.<sup>75</sup>  
*Gnocchi In Trio-Formage*