

START

- SHRIMP COCKTAIL 20 vodka cocktail sauce
- OCTOPUS* 25 olive, caper, jewel box tomato, fingerling potato, lemon butter
- MUSSELS* 18 garlic - white wine (or) fra diavolo, grilled bread
- SALUMI & FORMAGGI 20 chef's selection, changes daily
- RICOTTA MEATBALLS 20 tomato basil sauce, ricotta
- JUMBO LUMP CRAB & SPINACH 27 grilled bread, oreganata crust
- CALAMARI* 25 marinara, cherry pepper, smoked paprika
- BURRATA & WATERMELON 27 arugula, extra virgin olive oil, fried basil, balsamic glaze

SALAD

- CAESAR* 14 romaine heart, house-made dressing, crouton
- PANZANELLA 17 tomato, cucumber, olive, caper, onion, garlic, artichoke, arugula, bread
- TRATTORIA 16 seasonal vegetable, mixed green
- CAPRESE 22 house-made mozzarella, heirloom tomato, basil pesto, pine nuts, balsamic glaze
- WATERMELON BRUSCHETTA 17 feta cheese, grilled bread

PIZZA

- MARGHERITA 19 san marzano tomato sauce, house-made mozzarella, basil
- BIANCA 20 roasted garlic, ricotta, feta, rosemary oil
- VERDE 20 evoo, house-made mozzarella, arugula, prosciutto
- MEATBALL 22 san marzano tomato sauce, ricotta, meatball
- BRUSCHETTA 19 evoo, mozzarella, balsamic glaze, basil, tomato, onion

SIDE

- WILD MUSHROOM RISOTTO 15 parmigiano - reggiano, mixed wild mushrooms
- CRISPY BRUSSELS 17 balsamic honey
- TRUFFLE FRIES 13 garlic, parmesan, truffle oil
- GRILLED ASPARAGUS 13 parmigiano - reggiano, orange
- FINGERLING POTATOES 10 garlic, fresh herbs
- PASTA TRIO 30 spaghetti w/ tomato basil sauce, fettucine w/ alfredo sauce & capellini w/ pesto cream sauce
- * recommended for groups of 6 or more **

SEA

- SHRIMP FRANCESE* 40 egg batter, white wine, lemon butter, sautéed garlic spinach
- LOBSTER RISOTTO 50 cold-water lobster, parmigiano - reggiano
- FRUTTI DI MARE* 60 jumbo shrimp, octopus, clams, mussels, calamari, fra diavolo
- SALMON OREGANATA* 36 oreganata crust, lemon butter, julienne vegetable

LAND

- FILET MIGNON* 70 wild mushroom risotto, asparagus, garlic herb butter, chianti demi
- HALF RACK of LAMB* 70 rosemary potato, dijon rub, oreganata crust, chianti demi
- CHICKEN PARMIGIANA 34 marinara, meunster cheese
- CHICKEN IN CROSTA 30 parmigiano - reggiano, lemon sauce
- BONE-IN PORK CHOP* 48 rainbow chard, fresh peach marmalade

ENHANCE ANY ENTREE OR SALAD

- | | |
|---------------------------------------|--------------------|
| JUMBO SHRIMP 15 two grilled shrimp | GRILLED CHICKEN 10 |
| FILET MIGNON 36 four ounces | GRILLED SALMON 15 |
| SEARED SCALLOP 15 jumbo diver scallop | GRILLED OCTOPUS 20 |

PASTA

- GNOCCHI BOLOGNESE 30 bolognese, bechamel, house-made potato gnocchi
- GOAT CHEESE RAVIOLI 27 arugula, goat cheese, pink vodka sauce, house-made pasta
- SPAGHETTINI 28 meatballs, tomato basil sauce
- PESTO CAPELLINI 25 arugula pesto cream sauce, black pepper, pistachio
- PORCINI RAVIOLI 60 black truffle - mushroom cream, house-made porcini pasta
- FETTUCINE 26 parmigiano - reggiano cream sauce, house-made pasta
- CLAM LINGUINE* 26 sapelo and baby clam, white wine, garlic - butter clam sauce
- LASAGNA 34 five meat tomato sauce, parmigiano-reggiano, ricotta, mozzarella, house-made pasta
- LOBSTER PAPPARDELLE* 60 maine lobster, lobster cream sauce, house-made pasta