

Antipasti

Baked Clams* \$13

L.I. Little Necks – EVOO – Garlic – Toasted “Casino” Crumbs – Charred Lemon.

Flash-Fried Calamari \$14

Semolina – San Marzano Tomato – Garlic Aioli.

Mediterranean Octopus a la Plancha GF \$16

*Fingerling Potatoes – Fava Bean “Hummus” – Cherry Tomatoes – Red Onions – Chickpeas
Stone Ground Mustard Vinaigrette – Fresh Dill.*

Speck & Arugula Grilled Pizza \$14

Whipped Ricotta – Fig Preserves – Fontina – EVOO.

Marinated Australian Lamb “Lollipops”* GF \$17

Grilled Sour Dough – Garlic-Rosemary “Pesto” – Gala Apple Relish.

Steamed North Atlantic Mussels* GF \$14

Grilled Parmesan Ciabatta – Sweet Tuscan Chili’s – Saffron Brodetto.

San Daniele Prosciutto, Grana & Burrata GF (For Two) \$19

Grana Padano – Whole Burrata – Preserved Tomatoes – Grilled Ciabatta – Roasted Peppers – Fig Preserves.

Our House Braised Short Rib Meatballs \$13

Crisp Parmesan-Herb Polenta – Pickled Red Onions – Horseradish Aioli – Barolo Jus.

Sautéed Baby Artichoke “Milanese” GF \$14

Burnt Lemon – Whipped Goat Cheese – Mandarin Orange Jam – Toasted Breadcrumbs – Crispy Garlic.

Insalata

Chopped Rustic Salad GF \$12

Romaine – Tomato – Cucumber – Red Onion – Chickpeas – Barrel Aged Feta – Currants – Lemon-Honey Vinaigrette.

Shaved Brussels Sprouts GF \$13

*Gala Apple – Sun-Dried Cranberries – Applewood Smoked Bacon – Barrel Aged Feta – Roasted Pecans – Honey Dijon
Vinaigrette.*

Tuscan Caesar GF \$12

Romaine – Baby Kale – Ciabatta Croutons – Pecorino Cheese – Creamy Caesar Dressing.

Roasted Beet & Goat Cheese Gateau GF \$13

Whipped Goat Cheese – Roasted Pear – Sicilian Pistachio “Crumble” – Honey-Dijon Vinaigrette.

Contorni \$7

Whipped Skin On Yukon Gold Potato

Roasted Potatoes

Asparagus

Sautéed Baby Spinach

Broccoli Rabe

Balsamic-Parmesan Brussels Sprouts

GF = This Item Can Be Prepared Gluten Free

**These items can be cooked to order. Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions.*

Primi

Ask Your Server About Our Gluten Free Pasta Option.

Orecchiette Toscana \$23

Sweet & Spicy Italian Sausage – Broccoli Rabe – Toasted Garlic – Whipped Herb Ricotta.

Mafaldine Bolognese \$24

Veal Ragu “Bolognese” – San Marzano Tomato – Touch of Cream – Pecorino Romano.

House-Made Fresh Ricotta Gnocchi \$24

Roasted Eggplant – Dried Chile – San Marzano Tomato – Baby Spinach – Fresh Basil – Touch of Mascarpone.

Linguine ai Frutti di Mare \$29

Little Neck Clams – Calamari – Shrimp – Sea Scallops – P.E.I. Mussels – San Marzano – Dried Chili.

Striped Maine Lobster Ravioli \$26

Asparagus-Leek-Fennel & Shrimp Ragout – Lemon-Truffle Burro Fusu – Haystack Potatoes.

Secondi

Grilled South American Prawns GF \$30

Oven Roasted Fava Bean Puree – Eggplant Caponata – Toasted Pine Nuts – Spicy Wildflower Honey.

Seared Diver Sea Scallop Saltimbocca* GF \$31

Prosciutto Wrapped – Sage Infused Risotto – Veal Jus.

Cedar Plank Roasted Ora King Salmon* GF \$31

Shrimp Home-Fried Potatoes – Sautéed Baby Spinach – Cabernet-Merlot Butter.

Our Roasted Mediterranean Branzino \$MKT

Butterflied – Wild Mushroom Fregola – Asparagus – Tomato Burro Fusu.

Parmesan Crusted French Chicken Piccolo \$25

Lightly Breaded – Whipped Yukon Gold Potato – Fontina – Brussels Sprouts – Wild Mushroom-Marsala Sauce.

Our Chicken Scarpariello “Hunter Style” GF \$25

Bone In – Yukon Potato – Broccoli Rabe – Caramelized Onion – Sweet Italian Sausage – Cherry Peppers – Rosemary.

16 oz Catelli Farms Tomahawk Veal Chop Valdostana* GF \$47

San Daniele Prosciutto – Fontina Cheese – Whipped Yukon Gold Potato – Mushroom Gravy.

28 Day Wet Aged Certified Angus NY Strip Steak* GF \$41

Tuscan Fingerling potatoes – Honey Braised Cipollini Onions – Smoked Tomato Chutney – Bordelaise Sauce.

14 oz Brined Berkshire Pork Chop* GF \$29

Roasted Potatoes – Caramelized Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

Split Plate Charge \$7

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