




antipasti

- BABY ARTICHOKE “MILANESE”**  17
Whipped Goat Cheese • Mandarin Orange Jam • Toasted Breadcrumbs
Crispy Garlic • Charred Lemon
- SPECK & ARUGULA PIZZA** 16
Whipped Ricotta • Fig Preserves • Fontina • EVOO
- LAMB “LOLLIPOPS”**  19
Grilled Sour Dough • Garlic-Rosemary “Pesto” • Gala Apple Relish
- CHARCUTERIE FOR TWO**  25
Prosciutto di Parma • Capicola • Parmigiano Reggiano • Stracciatella Cheese
Preserved Tomatoes • Roasted Peppers • Fig Preserves
- BRAISED SHORT RIB MEATBALLS** 17
Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo Jus
- EGGPLANT PARMIGIANA** 16
Sicilian Eggplant • Tomato • Bread Crumbs • Crushed Burrata
Basil • Parmigiana Sauce

little catch

- BAKED CLAMS** 15
L.I. Little Necks • EVOO • Garlic • Toasted “Casino” Crumbs • Charred Lemon
- FRITTO MISTO** 18
Calamari • Artichoke • Lemon • San Marzano Tomato Sauce • Garlic Aioli
- OCTOPUS A LA PLANCHA**  19
Fingerling Potatoes • Fava Bean Hummus • Cherry Tomatoes • Red Onions
Chickpeas • Stone Ground Mustard Vinaigrette • Fresh Dill
- STEAMED NORTH ATLANTIC MUSSELS**  16
Grilled Parmesan Ciabatta • Sweet Tuscan Chili’s • Saffron Brodetto
- JUMBO SHRIMP** 19
Cast-Iron Gulf Shrimp • Creamy Vegetable Base • Fennel • Chanterelle
Mushrooms

insalata

- CHOPPED RUSTIC SALAD**  14
Romaine • Tomato • Cucumber • Red Onion • Chickpeas • Barrel-Aged Feta
Currants • Lemon-Honey Vinaigrette
- TUSCAN CAESAR**  14
Romaine • Ciabatta Croutons • Pecorino Cheese • Creamy Caesar Dressing
- ROASTED BEET & GOAT CHEESE GATEAU**  15
Whipped Goat Cheese • Roasted Pear • Sicilian Pistachio • Honey-Dijon Vinaigrette
- SHAVED BRUSSELS SPROUTS**  15
Gala Apple • Sun-Dried Cranberries • Applewood Smoked Bacon
Gorgonzola Cheese • Roasted Pecans • Honey Dijon Vinaigrette

sides 9

BROCCOLI RABE

ROASTED POTATOES

MASHED POTATOES

ASPARAGUS

Garlic-Parmesan

BRUSSELS SPROUTS

Balsamic-Parmesan

SPAGHETTI POMODORO

pasta



CASERECCE

26

Short Pasta Twists • Tossed in a White Wine Burro Fuso • Italian Sausage
Caramelized Onion & Fennel • Weltd Spinach • Roasted Pistachios

MAFALDINE BOLOGNESE

26

Veal Ragu “Bolognese” • San Marzano Tomato • Pecorino Romano

HANDCRAFTED GNOCCHI

26

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

LOBSTER TAGLIATELLE

33

Lobster Meat • Blistered Cherry Tomato • Roasted Garlic
Toasted Bread Crumbs • Dry White Wine Lobster Broth

LINGUINE FRUTTI DI MAREE

33

Shrimp • Little Neck Clams • Calamari • Sea Scallops
P.E.I. Mussels • San Marzano • Red Chili

from the land



PARMESAN FRENCH CHICKEN PICCOLO

29

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

CHICKEN SCARPARELLO “HUNTER STYLE”

29

Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion
Sweet Italian Sausage • Cherry Peppers • Rosemary

BERKSHIRE PORK CHOP



33

Double Cut • Roasted Potatoes • Caramelized Onions • Roasted Peppers
Baby Artichokes • Cherry Pepper Jus

BLACK ANGUS NY STRIP STEAK



49

14 oz Cut • Tuscan Fingerling Potatoes • Honey Braised Cipollini Onions
Smoked Tomato Chutney • Bordelaise Sauce

TOMAHAWK VEAL CHOP VALDOSTANA



57

16 oz Cut • San Daniele Prosciutto • Fontina Cheese • Whipped Yukon
Gold Potato • Broccoli Rabe • Mushroom Gravy

big catch



DIVER SEA SCALLOP SALTIMBOCCA



35

Prosciutto Wrapped • Sage Infused Risotto • Veal Jus

CEDAR PLANK ROASTED ORA KING SALMON



36

Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

ROASTED BRANZINO



36

Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso

CODFISH



35

Manila Clams • Salsiccia di Calabria • Cherry Tomato
Dry White Wine • Crispy Polenta



This Item Can Be Prepared Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.