

Seasonal Menus

Seasonal Specials

Appetizers

Burrata Mozzarella

\$23

Soft centered fresh mozzarella served over a sun-dried tomato puree, extra virgin olive oil and basil

Sauteed Calamari

\$30

Calamari sauteed in a white wine, lemon garlic and oil and parsley, garnished with zucchini linguini

Zucchini Flowers

\$24

Lightly battered zucchini flowers stuffed with Prosciutto di Parma and fresh mozzarella served with a side of marinara sauce

Clams Posillipo (Frank Sinatra Style)

\$28

Steamed littleneck clams sauteed in a white wine, garlic, onion, and plum tomato sauce

Charred Octopus

\$32

Charred Spanish Octopus over butter beans and sweet pepper drops, in a lemon and olive oil

Baked Oysters

\$27

In a lemon, butter, and chopped garlic white wine sauce with breadcrumbs and paprika

Unstuffed Artichoke Hearts

\$21

Two sautéed artichoke hearts oreganata sautéed in a lemon, white wine sauce

Soup & Salad

Tuscan Onion Soup

\$15

Caramelized onions, melted fresh mozzarella and sherry wine in a chicken

Panzanella (Tuscan Salad)

\$21

Chopped salad of cucumbers, plum tomatoes, thinly sliced red onions, fresh

broth topped with a toasted puff pastry

mozzarella, croutons, and fresh basil in a red wine vinaigrette dressing

Lobster Bisque

\$21

Classic bisque with chunks of hand-picked lobster fresh cream and a hint of sherry, garnished with parsley

From The Raw Bar

Clams

\$24

One dozen (12) raw clams on the half shell served with lemon and cocktail sauce

Oysters

\$24

Half dozen (6) raw oysters on the half shell served with lemon and cocktail sauce *East Coast Oyster Bay Blue Points*

Shrimp Cocktail

\$24

Six (6) chilled shrimp served with lemon and cocktail sauce

Pasta

Lobster Ravioli

\$36

Ravioli stuffed with lobster and ricotta cheese in a creamy pink sauce

Spaghetti Nero

\$36

Black squid ink pasta with sautéed calamari in a spicy marinara sauce

Pasta Ammirato *Gluten Free

\$29

Gluten free penne with sliced sausage, peppers, and onion in garlic and oil (add cherry peppers\$3)

Spaghetti Squash & Grilled Chicken

***Gluten Free**

\$32

Roasted spaghetti squash in garlic & oil with thinly sliced carrots, zucchini, broccoli & grilled chicken

Lobster and Chopped Shrimp

\$38

Served over Capellini pasta, with sautéed spinach, roasted garlic, in a lobster white wine sauce

Pesce

Cioppino

\$54

Italian seafood stew of sautéed tilapia, mussels, clams and shrimp in a hot pot served with a side of escarole and roasted potatoes

Almond Crusted Chilean Sea Bass

\$44

Almond truffle butter crusted Chilean sea bass in a honey balsamic reduction served with a side of escarole and roasted potatoes

Seared Branzino

\$46

Whole seared branzino fillet in a white wine, orange and basil sauce served with sautéed escarole and creamy polenta

Surf & Turf or Twin Lobster Tails

\$66

Pan-roasted 8 oz. filet mignon with mushrooms, roasted potatoes and spinach in a Gorgonzola-Cognac sauce topped with shoestring crispy onions and served with a 6 oz. lobster tail with a side of drawn butter

Stuffed Filet of Sole

\$52

Stuffed with crabmeat in a lemon, butter and shallot white wine sauce served with sautéed broccoli, carrots and roasted potatoes

Sautéed Black Sea Bass

\$40

Sautéed black sea bass in a lemon, sundried tomato, and artichoke sauce served with sautéed escarole and roasted potatoes

Filet of Sole Francese

\$34

In a lemon, white wine, butter sauce served with sautéed spinach and saffron risotto

Carne

Grilled Chicken & Spaghetti Squash

\$32 | *Gluten Free

Spaghetti squash in garlic & oil with thinly sliced carrots, zucchini, broccoli & grilled chicken

Veal Ossobuco

\$60

Braised in a white wine and vegetable broth and served over risotto and sautéed escarole

Veal Sorrentino

\$40

Sauteed veal layered with eggplant, prosciutto and melted mozzarella in a light brown sauce with a touch of marinara served with sauteed escarole and roasted potatoes

Veal Valdostana

\$62

Thinly pounded 12 oz. veal chop topped with prosciutto and melted fresh mozzarella in a mushroom Marsala brown sauce

For Those Seeking Gluten Free...

Chicken Classics

\$29

Grilled Chicken Parmigiana, Chicken Francese, Chicken Marsala

Eggplant Classics

\$28

Eggplant Rollatini, Eggplant Parmigiana
