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## 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

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##### Sauteed Calamari

\$30

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

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##### 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

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### Charred Octopus

**\$32**

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

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### Baked Oysters

**\$27**

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

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### Unstuffed Artichoke Hearts

**\$21**

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

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## Soup & Salad

### Tuscan Onion Soup

**\$15**

Caramelized onions, melted fresh mozzarella and sherry wine in a chicken broth topped with a toasted puff pastry

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### Panzanella (Tuscan Salad)

**\$21**

Chopped salad of cucumbers, plum tomatoes, thinly sliced red onions, fresh mozzarella, croutons, and fresh basil in a red wine vinaigrette dressing

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### Burrata Mozzarella Salad

**\$25**

Soft centered fresh mozzarella served over arugula with figs, prosciutto, and Gorgonzola cheese with EVOO & balsamic glaze

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### Lobster Bisque

**\$21**

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

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## From The Raw Bar

### Clams

**\$24**

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

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### Oysters

**\$24**

Half dozen (6) raw Blue Point oysters on the half shell served with lemon, horseradish and cocktail sauce

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### Shrimp Cocktail

**\$24**

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

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## Pasta

### Lobster Ravioli

**\$36**

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

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### Spaghetti Nero

**\$36**

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

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### Angel Hair Lobster & Shrimp

**\$38**

With sautéed spinach, roasted garlic, fresh Maine lobster and rock shrimp in a white wine sauce

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### Rigatoni Zozzona "Dirty Pasta"

**\$26**

Guanciale, onion, crumbled sausage, egg yolks and Pecorino Romano cheese in a marinara sauce

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## Pesce

### Cioppino

**\$54**

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

### Stuffed Filet of Sole

**\$52**

Stuffed with crabmeat in a lemon, butter and shallot white wine sauce served with sautéed

of escarole and roasted potatoes

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broccoli, carrots and roasted potatoes

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### **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

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### **Sautéed Black Sea Bass**

**\$40**

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

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### **Pan Roasted Branzino**

**\$39**

Served with sautéed asparagus, creamy polenta and salsa verde, topped with cherry tomatoes and microgreens

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### **Filet of Sole Francese**

**\$34**

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

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### **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

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## Carne

### Grilled Chicken & Spaghetti Squash

**\$32 | \*Gluten Free**

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

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### 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

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### Veal Ossobuco

**\$60**

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

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### Veal Valdostana

**\$64**

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

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## For Those Seeking Gluten Free...

### Chicken Classics

### Eggplant Classics

**\$29**

Grilled Chicken Parmigiana, Chicken Francese,  
Chicken Marsala

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**\$28**

Eggplant Rollatini, Eggplant Parmigiana

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### **Pasta Ammirato**

**\$29**

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

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### **Spaghetti Squash & Grilled Chicken**

**\$32**

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

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