
Seasonal Menus

Seasonal Specials

Appetizers

Burrata Mozzarella

\$23

Soft-centered fresh mozzarella served with crostini over a sun-dried tomato paste puree, olive oil and basil

Sautéed Calamari

\$30

Calamari sautéed in white wine, lemon, parsley, garlic and oil topped 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 sautéed in white wine, garlic and oil or plum tomato and sweet onion sauce

Charred Octopus

\$32
Charred Spanish octopus over butter beans and sweet pepper drops in lemon and olive oil

Baked Oysters

\$27
Baked oysters in a lemon, butter and chopped garlic white wine sauce with breadcrumbs and paprika

Unstuffed Artichoke Hearts

\$21
Two sautéed artichoke hearts alla Oreganata in a lemon and white wine sauce

Burrata Mozzarella Salad

\$25
Soft-centered fresh mozzarella served over arugula with figs, prosciutto and Gorgonzola drizzled with EVOO and balsamic glaze

Soup & Salad

Tuscan Onion Soup

\$15
Caramelized onions, melted fresh mozzarella and sherry wine in a chicken broth topped with toasted puff pastry and crispy shoestring onions

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

Lobster Bisque

\$21

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

Bacala Bean Salad

\$14/28

Butter beans and sweet peppers with lemon and olive oil

From The Raw Bar

Clams

\$24

One dozen raw littleneck clams on the half shell served with lemon, horseradish and cocktail sauce

Oysters

\$24

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

Shrimp Cocktail

\$24

Six chilled shrimp served with lemon and cocktail sauce

Pasta

Mafalda Pasta

\$28

Mafalda pasta with slow-braised short rib ragu garnished with pangrattato

Spaghetti Nero

\$36

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

Angel Hair Lobster and Shrimp

\$39

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

Rigatoni Zozzona "Dirty Pasta"

\$26

Guanciale, onions, crumbled sausage, egg yolks and Pecorino Romano in marinara sauce

Pesce

Cioppino

\$54

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

Stuffed Filet of Sole

\$52

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

escarole and roasted potatoes

broccoli, carrots and roasted potatoes

Almond-Crusted Chilean Sea Bass

\$44

Toasted almond-truffle-butter-crusted Chilean sea bass in a honey-balsamic reduction served with escarole and roasted potatoes

Sautéed Black Sea Bass

\$40

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

Pan-Roasted Branzino

\$39

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

Filet of Sole Francese

\$34

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

Surf and 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 onions and served with a 6 oz. lobster tail with drawn butter or 6 oz. twin tails served with drawn butter, roasted potatoes and sautéed spinach

Carne

Drunken Chicken Parmigiana

\$32/\$75

Classic chicken parmigiana with our signature vodka sauce served with penne or rigatoni

Veal Sorrentino

\$40

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

Veal Ossobuco

\$60

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

Veal Valdostana

\$62

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

Gluten Free

Chicken Classics

Eggplant Classics

\$29

Available as parmigiana, francese, marsala or piccata

Pasta Ammirato

\$29

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

Spaghetti Squash and Meatballs

\$34

Roasted spaghetti squash with meatballs in marinara

\$28

Available as parmigiana or rollatini

Spaghetti Squash and Grilled Chicken

\$32

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