
Seasonal Menus

Seasonal Lunch

Seasonal Lunch Appetizers

Burrata Mozzarella

\$15

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

Zucchini Flowers

\$19

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

Calamari Arrabiata

\$19

Fried calamari sautéed in a spicy marinara sauce with hot cherry peppers

Seasonal Soup & Salad

Tuscan Onion Soup

\$10

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

Panzanella (Summer Salad)

\$12

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

Homemade Fresh Bacala Salad

\$15

Cured codfish with red peppers, celery, olives and parsley in a lemon olive oil dressing served over mesclun greens

From The Raw Bar

Clams

\$19

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

Oysters

\$19

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

Shrimp Cocktail

\$19

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

Seasonal Lunch Pasta

Lobster Ravioli

\$23

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

Spaghetti Nero

\$23

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

Summer Pasta

\$17

Basil gnocchi in a white wine, garlic and oil sauce with cherry tomatoes

Seasonal Lunch Pesce

Cioppino

\$31

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

Filet of Sole

\$31

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

Fried Bacala

\$26

Cured codfish fried in a light batter served with vegetables and roasted potatoes with a side of lemon sauce

Sautéed Black Sea Bass

\$24

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

Almond Crusted Chilean Sea Bass

\$26

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

Seasonal Lunch Carne

Veal Sorrentino

\$26

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

Skirt Steak

\$28

Asian marinated skirt steak served with mixed vegetables and roasted potatoes

Veal Bruschetta

\$34

Thinly pounded 12 oz. veal chop topped with chopped tomatoes, onions, basil and garlic in a red vinaigrette with a touch of drizzled pesto

Veal Ossobuco

\$38

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

Veal Valdostana

\$34

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

Veal Milanese

\$34

Thinly pounded 12 oz. veal chop topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with a creamy balsamic vinaigrette

For Those Seeking Gluten Free...

Chicken Classics

\$26

Grilled Chicken Parmigiana, Chicken Francese, Chicken Marsala

Eggplant Classics

\$25

Eggplant Rollatini, Eggplant Parmigiana

Seasonal Dinner

Seasonal Appetizers

Burrata Mozzarella

\$18

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

Calamari Arrabiata

\$24

Fried calamari sautéed in a spicy marinara sauce with hot cherry peppers

Zucchini Flowers

\$19

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

Seasonal Soup & Salad

Tuscan Onion Soup

\$10

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

Homemade Fresh Bacala Salad

\$18

Cured codfish with red peppers, celery, olives and parsley in a lemon olive oil dressing served over mesclun greens

Panzanella (Summer Salad)

\$14

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

From The Raw Bar

Clams

\$19

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

Oysters

\$19

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

Shrimp Cocktail

\$19

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

Seasonal Dinner Pasta

Lobster Ravioli

\$29

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

Spaghetti Nero

\$29

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

Summer Pasta

\$24

Basil gnocchi in a white wine, garlic and oil sauce with cherry tomatoes

Seasonal Dinner Pesce

Cioppino

\$39

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

Fried Bacala

\$32

Cured codfish fried in a light batter served with escarole and roasted potatoes with a side of lemon sauce

Sautéed Black Sea Bass

\$32

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

Filet of Sole

\$39

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

Almond Crusted Chilean Sea Bass

\$37

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

Seasonal Dinner Carne

Veal Sorrentino

\$34

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

Skirt Steak

\$39

Asian marinated skirt steak served with mixed vegetables and roasted potatoes

Veal Ossobuco

\$52

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

Veal Valdostana

\$46

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

Veal Bruscheta

\$44

Thinly pounded 12 oz. veal chop topped with chopped tomatoes, onions, basil and garlic in a red vinaigrette with a touch of drizzled pesto

Veal Milanese

\$44

Thinly pounded 12 oz. veal chop topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with a creamy balsamic vinaigrette

For Those Seeking Gluten Free...

Chicken Classics

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Grilled Chicken Parmigiana, Chicken Francese, Chicken Marsala

Eggplant Classics

\$25

Eggplant Rollatini, Eggplant Parmigiana
