

Appetizers

Shrimp Cocktail	13	Burrata with Prosciutto di Parma	16
4 jumbo shrimp served with cocktail sauce		buffalo milk mozzarella with prosciutto and extra virgin olive oil	
Clams on the Half Shell	10	Beets and Leeks with Robiolina Cheese	12
8 clams served with cocktail sauce		Baked Clams	14
Seafood Salad	18	½ dozen baked clams served oreganata style	
shrimp, calamari, octopus, PEI mussels, and olives drizzled with extra virgin olive and lemon		Steamed Mussels	14
Beef Carpaccio	13	sautéed in a white wine sauce	
topped with arugula and drizzled with extra virgin olive oil		Eggplant Lasagnetta	13
		eggplant with buffalo mozzarella in a light tomato meat sauce	

Salads

House Salad

mixed green salad with tomatoes, cucumbers, cannellini beans, shredded carrots and red onions in a vincotto dressing 11

Caesar Salad

romaine lettuce tossed with homemade caesar dressing, croutons, and parmesan cheese 12
add chicken or shrimp 4/5

Spinach and Gorgonzola Salad

baby spinach with nuts, gorgonzola cheese, and raisins in a fig vinaigrette 12

Strawberry Salad with Ricotta

strawberry, basil, and arugula with ricotta in a balsamic vinaigrette 12

Nicoise Salad

mixed greens, nicoise olives, tomatoes, red onions, capers, hard-boiled egg, seared tuna with an orange thyme vinaigrette 16

Pasta

Pappardelle with Beef Ragout	15
Penne alla Vodka	15
Rigatoni with Filetto di Pomodoro	15
rigatoni pasta served with prosciutto and wild cherry tomatoes	
Spaghetti with Clam Sauce	17
spaghetti sautéed with clams in a white wine sauce	
Spaghetti with Scallops and Shrimp	19
served in a light cream sauce	
Spaghetti Puttanesca	17
sautéed with tomatoes, olives, capers in a white wine sauce	
Linguine with Mussels	16
sautéed in a cherry tomato sauce	
Crispy Gnocchi with Sausage and Broccoli Rabe	19
Orecchiette with Chick Peas and Speck	19
sautéed with diced spinach in a garlic oil sauce	

Seafood

Lobster Feast	30
½ lobster, baked clams, shrimp served with corn on the cob	
Tuna with Cannellini Beans and Escarole	30
seared sushi grade tuna	
Shrimp Scampi	24
5 jumbo shrimp broiled with white wine and saffron risotto	
Salmon with Spinach and Couscous	24
served with sautéed spinach and couscous broccoli rabe mix	
Tilapia Marechiara	22
sautéed in a light tomato and white wine sauce	
Zuppa di Pesce with Crostini	28
calamari, clams, scallops, shrimp, and PEI mussels in a light spicy tomato sauce, served with crostini	

Meats

Ribeye 20oz	34
Angus ribeye served with fresh polenta	
Filet Mignon	34
grilled filet mignon served with potatoes and sautéed mushrooms	
Straccetti with Arugula and Parmesan Cheese	22
grilled Skirt steak, sliced and served over fresh arugula topped with shaved parmesan cheese	
Veal Piccata	23
veal sautéed in a lemon and white wine sauce served with sautéed spinach	
Chicken Marsala	22
chicken filet sautéed with mushrooms and Marsala wine	
Chicken Florentine	24
chicken filet sautéed with spinach in a white wine sauce	

Sides

sautéed with garlic & extra virgin olive oil 8

- Spinach
- Broccoli rabe
- Escarole
- Mushrooms
- Potatoes