

## ITALIAN CUISINE

# <u>Antipasti</u>

Italian Salumi Board	29	Fried Calamari	25
Salami, Prosciutto, Capicola, Sopressata, Mortadella,		Buttermilk, Parmesan Cheese, Preserve Lemon,	
Grissini, Crostini, House Made Pickles, Chutney,		Caper Aioli, Pepperoncini	
Rotating Selection of Domestic And Imported Cheeses	;	OCTOPUS AL LA PLANCHA	30
HOUSE MADE MEATBALLS	17	Saffron Potatoes, Harissa Paste,	
Pomodoro Sauce, Sauteed Peppers and Onions,		Avocado Mousse, Kalamata Olive Puree	
Ricotta Salata Cheese, Torn Basil			
MOZZARELLA STUFFED GARLIC BREAD Pomodoro, Truffle Butter, Alfredo Sauce	14		

# RAW BAR\*

	AVV	DAR	
OYSTERS HALF DOZEN MP/ FULL DOZEN MP		LUMP CRAB COCKTAIL Blue Lump Crab, Cocktail Sauce, Lemon	24
Cocktail Sauce, Mignonette, Horseradish, Lemo SHRIMP COCKTAIL	20	YELLOW JACK CRUDO Extra Virgin Olive Oil, Citrus Juice, Capers,	20
Chilled Jumbo Shrimp, Cocktail Sauce, Lemon		Pine Nuts, Castelvetrano Olives	

# Insalata e Zuppa

Caesar*	12	ITALIAN CHOPPED SALAD * 15	
Romaine, Caesar Dressing, Grana Padano Cheese,		Arugula, Olives, Pepperoncini, Artichoke Hearts,	
Garlic Croutons, Black Garlic and Peppercorn Cracker	S	Vegetables, Cured Meats, Cheese, Red Wine Vinaigre	ette
Ask server about adding Chicken, Meatballs, Shrimp or Salmon		TOMATO BASIL ZUPPA * Heirloom Tomatoes, Fresh Basil,	10
CAPRESE*	15	Garlic Croutons, Extra Virgin Olive Oil	

Fresh Mozzarella, Heirloom Tomatoes,

Balsamic Reduction, Basil Pesto, Volcanic Salt

### PRIMI

# WILD MUSHROOM RISOTTO\* Mushrooms, Grana Padano Cheese, Truffle Oil, Fresh Thyme, Mushroom Broth Ask server about adding Chicken, Shrimp or Salmon RISOTTO AI FRUTTI DI MARE\* 28 SPAGHETTI POMODORO Plum Tomatoes, Garlic, Extra Virgin Olive Oil, Basil, Grana Padano Cheese ADD HOUSE MADE MEATBALLS 12 29 Plum Tomatoes, Garlic, Extra Virgin Olive Oil, Basil, Grana Padano Cheese ADD HOUSE MADE MEATBALLS 12

Scallops, Shrimp, Clams, Salmon, Lump Crab, Cherry
Tomatoes, Lemon, Butter, Fresh Herbs,
Grana Padano Cheese
Ask server about adding Chicken, Meatballs, Shrimp or
Salmon

RAVIOLINI AL FORMAGGIO

Cheese Raviolis, Mushroom Ragu,
Grana Padano Cheese, Micro Basil

RIGATONI BOLOGNESE

26

LOBSTER BUCATINI

42

Butter Poached Lobster, Fresh Tarragon,
Grana Padano, Butter Cream Sauce

25

# SECONDI

# PARMIGIANA MARSALA Breaded Cutlets, Pomodoro Sauce, Cutlets, Local

Slow Cooked Meat Sauce, Black Pepper, Red Wine, Pomodoro, Grana Padano Cheese

Butternut Squash Puree, Sauteed Spinach,

Amaretti Crust, Local Huckleberry Sauce

Agrodolce, Crispy Pancetta

Breaded Cutlets, Pomodoro Sauce,
Pecorino Romano, Grana Padano, Fresh Spaghetti
CHICKEN 25 | VEAL 35

Cutlets, Local Mushrooms, Marsala Wine,
Garlic, Parsley, Fresh Fettuccine
CHICKEN 29 | VEAL 39

CIOPPINO 45
Scallops, Salmon, Clams, Mussels, Shrimp, Fennel,
Sofrito, Garlic, White Wine, Extra Virgin Olive Oil, White
Wine, Tomatoes, Garlic Herb Crostini

LINGUINI & CLAMS
White Wine, Garlic, Butter, Lemon, Chili Flake, Fine Herbs

SPAGHETTI AL NERO DI SEPPIE
44

Octopus, Calamari, Shrimp, Garlic Butter, Herbs, White Wine, Lemon. Squid Ink Spaghetti

# BISTECCA E PESCE

# TUSCAN STYLE NY STRIP Prime 16oz New York Strip, Charred Lemon, Garlic, Aromatic Herbs 48 SALMON OREGANATA Herb Crusted Local Salmon, Gnocchi, Eggplant Caponata, Toasted Pine Nuts

PALERMO STYLE RIBEYE
68 TONNA FRESCO
40
Prime 18oz Ribeye, Charred Cherry Tomatoes,
Capers, Thyme
68 TONNA FRESCO
Seared Rare Tuna, Cherry Tomato, Shaved Garlic,
Castelvetrano Olives, Capers, Extra Virgin Olive Oil,

Capers, Thyme

Castelvetrano Olives, Capers, Extra Virgin Olive Oil

Lemon, Polenta Cake

Seared Double Cut Bone-In Pork Chop,

# **DESSERT**

# RICOTTA CHEESECAKE TIRAMISU

Balsamic Glazed Strawberries, Fresh Whipped Cream, Hazelnut Anglaise, Chocolate Pearls, White Chocolate Cracker Crust Espresso Ladyfingers

# LIMONCELLO TART FLOURLESS CHOCOLATE CAKE

Orange, White Chocolate Sauce

