

Appetizers

TODAY'S OYSTERS P.A.

COCKTAIL SAUCE, PROSECO MIGNONETTE

BAKED CLAMS OREGANATO 10

LITTLE NECK CLAMS, TOASTED BREADCRUMBS

MUSSELS & MANILA CLAMS 11

WHITE WINE, GARLIC, CHARRED TOMATO, BUTTER, LIME, JALAPENO

FRIED CALAMARI 12

CRISPY FRIED CALAMARI WITH FRA DIAVOLO SAUCE, GARLIC AIOLI

LUMP CRAB CAKE 14

ARUGULA, TOMATOES, SPICY OLD BAY AIOLI

GRILLED OCTOPUS 13

CHICKPEAS, RED ONION, CHERRY TOMATO, DILL, LEMON EVOO

SOUP OF THE DAY

ITALIAN ANTIPASTO (FOR TWO) 17

PROSCIUTTO, FENNEL SALAMI, PARMIGIANO REGGIANO, GORGONZOLA, TOMATO JAM, APRICOT CONDIMENTO

EGGPLANT ROLLATINI 10

ROLLED WITH SPINACH, RICOTTA, LIGHT TOMATO SAUCE, TOPPED WITH MOZZARELLA CHEESE

BABY ARTICHOKEs 11

GOAT CHEESE CROSTINI, GARLIC, LEMON WHITE WINE SAUCE, BREAD CRUMBS

BURRATA CAPRESE 13

VINE RIPE TOMATOES, ROASTED PEPPERS, BASIL, EVOO, BALSAMIC

MEATBALLS 11

TOMATO SAUCE, RICOTTA, BASIL

Salads

ORGANIC MIXED GREENS 9

MIXED GREENS, CHERRY TOMATO, OLIVES, RED ONION, BALSAMIC DRESSING

THE SICILIAN 9

ASPARAGUS, STRING BEANS, ONIONS, CHERRY TOMATOES, POTATO, OLIVES, FRESH HERBS, LEMON OLIVE OIL DRESSING

ROASTED BEETS 10

BABY ARUGULA, ALMONDS, GOAT CHEESE, CITRUS DRESSING

CLASSIC CAESAR 9

BABY ROMAINE HEARTS, GARLIC CROUTONS, PARMESAN, HOMEMADE CAESAR DRESSING

CHILLED SEAFOOD 15

SHRIMP, CLAMS, MUSSELS, CALAMARI IN LEMON DRESSING

GOAT CHEESE SALAD 10

SEASONAL FRUIT, MESCLUN GREENS, WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, RASPBERRY VINAIGRETTE

Pastas

AVAILABLE IN HALF OR FULL PORTIONS

PAPARDELLE

11 / 19

HOMEMADE PASTA WITH SLOW COOKED BOLOGNESE SAUCE

RIGATONI

11 / 18

SLOW-COOKED EGGPLANT, SPICY TOMATO SAUCE, FRESH RICOTTA, TOASTED BREAD CRUMBS

TAGLIATELLE

11 / 19

PANCETTA, SEASONAL GREENS, BLACK PEPPER, EGG YOLK, PARMIGIANO REGGIANO

LINGUINI

14 / 24

SHRIMP, CLAMS, MUSSELS, CALAMARI, LIGHT BASIL MARINARA SAUCE

ORECCHIETTE

11 / 18

BROCCOLI RABE, SAUSAGE, TOMATO, TOASTED BREAD CRUMBS, GARLIC & OIL

GNOCCHI

11 / 19

BURRATA, HERBED CHERRY TOMATO SAUCE, PARMIGIANO REGGIANO

SPAGHETTI

11 / 19

MEATBALLS, TOMATO SAUCE, BASIL

LINGUINI NERO

12 / 20

MANILA CLAMS, CRUSHED TOMATOES, WHITE ANCHOVY, LEMON, PEPPERONCINO, PARSLEY, EVOO, BREAD CRUMBS

(*) Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions

Note: Stating that the steak is "cooked to your liking" fulfills the "disclosure" requirement.

Entrees

GRILLED SALMON 24

CARROT PUREE, SPINACH, GRAPE-CUCUMBER-RADISH SALAD, ACETO BALSAMICO

FILET SOLE FIORENTINA 23

SOLE WITH SPINACH, RICE PILAF, LEMON WHITE WINE SAUCE

BRANZINO P.A.

FILET SIZZLING ON IRON PAN, SLICED POTATOES, FENNEL, BASIL WINE SAUCE

CHICKEN PICCOLO MONDO 21

BREADED CHICKEN BREAST, SLICED EGGPLANT, MELTED MOZZARELLA, ROASTED POTATOES, MUSHROOM GRAVY

CHICKEN PICATTA 21

CHICKEN BREAST, ARTICHOKE, CAPERS, SPINACH, LEMON & WINE, MASHED POTATOES

CHICKEN ALBA 22

ROASTED ½ CHICKEN, POTATOES, SAUSAGE, PEPPERS, FENNEL, SALSA VERDE

(*) GRILLED SKIRT STEAK 28

BALSAMIC TERIYAKI, GREEN BEANS, ZUCCHINI, CHICKPEAS, TOMATO SAUTÉ

(*) VEAL CHOP PARMESAN (16 Oz) 39

PANKO CRUSTED, LIGHT TOMATO SAUCE, MELTED MOZZARELLA SERVED WITH LINGUINI

GRILLED SHRIMP RISOTTO 24

ASPARAGUS, LEMON MASCARPONE

SHRIMP SCAMPI 26

KING CRAB RAVIOLI, SPINACH, GARLIC WHITE WINE SAUCE

CRABMEAT STUFFED SHRIMP 26

ASPARAGUS, RICE PILAF, LEMON WHITE WINE SAUCE

ZUPPA DI PESCE 29

LOBSTER TAIL, SHRIMP, CLAMS, MUSSELS, CALAMARI, OCTOPUS, LIGHT SAFFRON TOMATO FISH BROTH

CRISPY VEAL SCALLOPINE MILANESE 24

CHOPPED SALAD OF PECORINO TOSCANO, ROASTED PEPPERS, OLIVES, CUCUMBERS, SALAMI, RED ONION, CHERRY TOMATO, RADICCHIO, ARUGULA

VEAL SALTIMBOCCA 25

SCALLOPINE OF VEAL WITH PROSCIUTTO, SAGE, RED WINE, SPINACH, POTATO GNOCCHI

DOUBLE CUT PORK CHOP 24

BROCCOLI RABE, MASHED POTATOES, HOT CHERRY PEPPER SAUCE

(*) SIRLOIN STEAK (14 Oz.) 36

GORGONZOLA TOSSED CRISPY BRUSSEL SPROUTS, MASHED POTATOES, RED WINE REDUCTION

(*) VEAL CHOP VOLDESTANA (16 Oz) 41

TOPPED WITH PROSCIUTTO, FONTINA CHEESE, MUSHROOM TOMATO GRAVY

Sides

SPINACH 7

SAUTÉED SPINACH, GARLIC & OIL

BROCCOLI RABE 7

SAUTÉED BROCCOLI RABE, GARLIC & OIL

ASPARAGUS 8

GRILLED ASPARAGUS

FRENCH FRIES 8

BLACK PEPPER TRUFFLE PARMESAN

ROASTED POTATOES 7

BRUSSEL SPROUTS 7

CRISPY, PARMESAN REGGIANO

ALL ENTREES ARE SUBJECT TO \$7 SHARING CHARGE

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