

Appetizers

TODAY'S OYSTERS P.A.

COCKTAIL SAUCE, PROSECCO MIGNONETTE

BAKED CLAMS OREGANATO 11

LITTLE NECK CLAMS, TOASTED BREADCRUMBS

MUSSELS 11 CLAMS 13

TOMATO, BASIL, GARLIC, WHITE WINE BROTH

FRIED CALAMARI 12

CRISPY FRIED CALAMARI WITH FRA DIAVOLO SAUCE, GARLIC AIOLI

LUMP CRAB CAKE 14

TRI COLORE SALAD, 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, SOPRESSATA, PARMIGIANA-REGGIANO, GORGONZOLA, 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

FRESH MOZZARELLA CAPRESE 12

VINE RIPE TOMATOES, ROASTED PEPPERS, EVOO, BALSAMIC

MEATBALLS 10

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

SEAFOOD 15

SHRIMP, CLAMS, MUSSELS, CALAMARI IN LEMON DRESSING

GOAT CHEESE SALAD 10

PEARS, MIXED GREENS, WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, RASPBERRY VINAIGRETTE

Pasta

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, BASIL, FRESH RICOTTA,

LINGUINI 14 / 25

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

TAGLIATELLE (CARBONARA) 11 / 19

PANCETTA, SEASONAL GREENS, BLACK PEPPER, EGG YOLK, PARMIGIANA-REGGIANO

ORECCHIETTE 11 / 18

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

GNOCCHI 12 / 21

BURRATA, HERBED CHERRY TOMATO SAUCE, GRANA PADANO

WAGYU BEEF RAVIOLI 13 / 24

SHIITAKE MUSHROOMS, LEEKS, SHALLOT SAUCE

SPAGHETTI (CASINO) 12 / 21

CLAMS, APPLEWOOD BACON, BELL PEPPERS, TOASTED BREAD CRUMBS, GARLIC WHITE WINE BUTTER SAUCE

(*) 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.

Entree

GRILLED SALMON 25

BUTTERNUT SQUASH PUREE, SPINACH, CRANBERRY, AGRODOLCE, PISTACHIOS, ACETO BALSAMIC

FILET SOLE FIORENTINA 23

SOLE WITH SPINACH, MULTI GRAIN PILAF, LEMON WHITE WINE SAUCE

BRANZINO P.A.

FILET SIZZLING ON IRON PAN, SLICED POTATOES, CARAMELIZED ONIONS, JULIANNE VEGETABLES, BASIL WINE SAUCE

CHICKEN PICCOLO MONDO 21

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

CHICKEN BUONGUSTO 21

PAN SEARED CHICKEN BREAST, TOMATOES, HERBED GARLIC CREAMY SAUCE OVER FETTUCINE

CHICKEN ALBA 22

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

(*) GRILLED SKIRT STEAK 28

ROASTED CRUSHED POTATO, BROCCOLI RABE, THYME, SHALLOTS, GARLIC & OIL

(*) VEAL CHOP PARMESAN (16 Oz) 41

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

RISOTTO LIVORNO 25

SHRIMP, CALAMARI, CLAMS, MUSSELS, LIGHT TOMATO SAUCE

SHRIMP SCAMPI 26

LOBSTER RAVIOLI, SPINACH, GARLIC WHITE WINE SAUCE

CRABMEAT STUFFED SHRIMP 26

JULIANNE VEGETABLES, MULTI GRAIN 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 CHEESE, ROASTED PEPPERS, OLIVES, CUCUMBERS, SALAMI, RED ONION, CHERRY TOMATO, RADICCHIO, ARUGULA

VEAL SALTIMBOCCA 25

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

DOUBLE CUT PORK CHOP 24

BROCCOLI RABE, MASHED POTATOES, HOT CHERRY PEPPER SAUCE

(*) SIRLOIN STEAK (14 Oz.) 36

PAN SEARED IN SHALLOTS, GARLIC, ROSEMARY, BUTTER WITH TRUFFLE CRUSHED MASHED POTATO

(*) VEAL CHOP VALDOSTANA (16 Oz) 42

TOPPED WITH PROSCIUTTO, FONTINA CHEESE, MUSHROOM TOMATO GRAVY

Sides

SPINACH 7

SAUTÉED SPINACH IN GARLIC & OIL

BROCCOLI RABE 8

SAUTÉED IN GARLIC & OIL

ASPARAGUS OREGANATO 8

PARMIGIANA, BREAD CRUMBS

FRENCH FRIES 8

BLACK PEPPER TRUFFLE PARMESAN

ROASTED POTATOES 7

BRUSSEL SPROUTS 7

CRISPY, PARMIGIANA-REGGIANO

ALL ENTREES ARE SUBJECT TO \$7 SHARING CHARGE

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