

Antipasti

Soup of The Moment \$MKT

Chef's Daily Inspiration

Baked Clams \$11

L.I. Little Necks – EVOO – Garlic – Toasted “Casino” Crumbs – Charred Lemon.

Flash-Fried Calamari \$12

Lemon Pepper – Arrabbiata Sauce – Garlic Aioli.

Braised Tuscan Short Rib Meatballs \$10

Mini Gorgonzola Polenta “Cakes” – Horseradish Gremolata – Pickled Red Onion – Barolo Jus.

Steamed P.E.I. Mussels \$10

Pancetta – Blistered Tomato “Toast” – Fresno Chili Brodetto.

Baby Artichoke “Milanese” \$13

Whipped Goat Cheese – Mandarin Orange Jam – Crispy Garlic – Green Herb Breadcrumbs.

Salumi & Formaggio Small \$15 Large \$20

Marinated Olives – Cornishons – Fig Mostarda – Charred Ciabatta.

Speck & Arugula Flatbread \$12

Whipped Ricotta – Fig Preserves – Fontina – Wild Flower Honey – EVOO.

Insalata

Add On:

Grilled Chicken \$6, Jumbo Shrimp \$9, Atlantic Salmon \$8, CAB NY Strip \$10

Chopped “Tuscan” Salad \$10

Baby Romaine – Tomato – Cucumber – Red Onion – Chick Peas – Ricotta Salata – Kalamata - Lemon-Honey Vinaigrette.

The Panzanella \$12

Baby Arugula – Grana – Pepperonchini – Salumi – Oregano Vinaigrette – Charred Sour Dough – Pancetta Chip.

Tuscan Caesar \$9

Baby Kale – Romaine – Ciabatta Croutons – Pecorino Cheese – Eggless Caesar Dressing.

Primi

Orchiette Toscana \$16

Sweet & Spicy Italian Sausage – Broccoli Rabe – Garlic Confit – Whipped Herb Ricotta.

Fresh Papardelle \$18

Veal Ragu “Bolognese” – San Marzano – Touch of Cream – Pecorino Romano.

Fresh Linguini ai Frutti di Mare \$23

Little Neck Clams – Calamari – Tiger Shrimp – Sea Scallops – P.E.I. Mussels – San Marzano – Dried Chili.

Penne a la Vodka \$14

Prosciutto – Red Onion – Tomato-Vodka Cream – Fresh Basil – Pecorino Romano.

Add Grilled Chicken \$6, Add Jumbo Shrimp

Panini's

All Sandwiches Served with Choice of Simple Salad or Our Hand Cut French Fries.

Jumbo Lump Blue Crab “Burger” \$17

Baby Arugula – Pickled Red Onions – Toasted Brioche – Cajun Remoulade.

Our Special Blend Black Angus Burger* \$16

Crisp Pancetta “Bacon” – L,T,O – Melted Fontina – Our Special Sauce – Brioche Bun.

Grilled Pesto Chicken “Club” \$15

Melted Swiss Cheese – L,T,O – Crisp Pork Belly – Fire-Roasted Peppers – Pesto Aioli – Pressed Panini Bread.

Grilled Black Angus NY Strip Steak Caprese* \$18

Heirloom Tomatoes – Buffalo Mozzarella – Fresh Basil – Aged Balsamic – Grilled Panini Bread.

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