

Five at Five

Tuesday – Friday 5pm to 7pm

\$5 Selected Wine (Pinot Grigio,
Cabernet)

\$5 House Spirits

\$2 off Specialty Drinks & Beer

\$5 Selected Appetizers

Truffle Fries

Baked Clams

Our Margherita Flatbread

Braised Tuscan Short Rib Meatballs

\$1.5 Oysters of the Moment

\$1.5 Little Neck Clams

\$2 Jumbo Shrimp Cocktail

Bar Snacks

Cast Iron Seared Jumbo Shrimp \$14

Warm Baby Spinach – Chickpeas – Red Onions – Grape Tomato – Lemon Vinaigrette.

Truffle Fries \$9

Hand Cut Fries – White Truffle Oil – Pecorino Romano – Parsley.

Baked Clams \$12

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

Flash-Fried Calamari \$13

Semolina – Arrabbiata Sauce – Garlic Aioli.

Jumbo Shrimp Cocktail \$3 ea.

Crushed Ice – Fresh Lemon – House Cocktail Sauce – Mini Tabasco.

Imported Meat & Cheese Antipasto \$21

Marinated Olives – Cornichons – Fig Mostarda – Grilled Rustic Bread.

Prosciutto di Parma

Calabrese Salami

Secla Speck

Smokehouse Bleu

Dofino Fontina

Mitica Asiago

Speck & Arugula Flatbread \$13

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

Our Margherita Flatbread \$12

Fresh Buffalo Mozzarella – Crushed Tomato – Fresh Basil – Garlic Oil – Pecorino Romano.

Our Special Blend Black Angus Burger* \$17

Crisp Pancetta “Bacon” – L,T,O – Melted Fontina – Our Special Sauce – Brioche Bun – House-Cut French Fries.

**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*

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