

Antipasti

Baked Clams \$13

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

Flash-Fried Calamari \$13

Semolina – Arrabbiata Sauce – Garlic Aioli.

Poached Chilled Seafood \$16

Little Necks – P.E.I. Mussels – Shrimp – Calamari – Hearts of Palm – Mongo – Cucumber – Burnt Orange Mojo – Pea Shoots.

Cast Iron Seared Jumbo Shrimp \$15

Warm Baby Spinach – Chick Peas – Red Onion – Grape Tomato – Lemon Vinaigrette.

Braised Tuscan Short Rib Meatballs \$11

Gorgonzola Polenta Cakes – Horseradish Aioli – Pickled Red Onion – Barolo Jus.

Steamed P.E.I. Mussels \$12

Parmesan “Toast” – Fresno Chili Brodetto.

Sautéed Baby Artichoke “Milanese” \$13

Burnt Lemon – Whipped Goat Cheese – Mandarin Orange Jam – Toasted Breadcrumbs – Crispy Garlic.

Grilled Australian Lamb Lollipops \$16

Rosemary-Garlic Pesto “oil” – Grilled Sour Dough – Sweet Tuscan Chili & Apricot Relish.

Speck & Arugula Flatbread \$14

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

Per Condividere

(For Sharing)

Imported Meat & Cheese Antipasto \$21

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

Prosciutto di Parma

Smokehouse Bleu

Calabrese Salami

Dofino Fontina

Secla Speck

Mitica Asiago

Insalata

Chopped Rustic Salad \$12

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

Burrata & Strawberry Salad \$13

Sicilian Pistachio – Red Papaya – Roasted Tomato – Aged Balsamic.

Tuscan Caesar \$11

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

Roasted East End Red & Yellow Beet Salad \$13

Mandarin Oranges – Goat Cheese – Toasted Hazelnuts – Citrus Vinaigrette.

**These items can be cooked to order. 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*

Primi

Ask Your Server About Our Gluten Free Pasta Option.

Orecchiette Toscana \$18

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

Fresh Papardelle \$20

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

Homemade Ricotta Gnocchi \$21

Roasted Lemon Pepper Chicken – Burrata – Baby Spinach – Sun-Dried Tomatoes – Oreganata Crumbs.

Fresh Linguini ai Frutti di Mare \$25

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

Maine Lobster Filled Ravioli \$27

Shrimp-Asparagus & Leek Ragout – Calabrese Sauce – Frizzled Leeks.

Secondi

Jumbo Shrimp & Wild Mushroom Risotto \$25

Spring Peas – Pecorino Romano – Truffle Drizzle – Black Pepper.

Seared Diver Sea Scallop Saltimbocca* \$28

Prosciutto Wrapped – Sage Infused Risotto – Veal Jus.

Cedar Plank Roasted Atlantic Salmon* \$26

Shrimp Home-Fried Potatoes – Sautéed Baby Kale – Cabernet-Merlot Butter.

Pan Seared Alaskan Halibut \$MKT

Grilled Local Corn-Sweet Potato & Asparagus Pearl Couscous – Sautéed Baby Spinach – Citrus Burro Fuso.

Pan Crisped Florida Red Snapper \$29

Roasted Vegetable & Chick Pea Farro – Crisp Polenta “Fries” – Tuscan Olive Relish – Shellfish Brodetto.

Our Chicken Scarpariello “Hunter Style” \$23

Bone In – Roasted Potato – Broccoli Rabe – Caramelized Onion – Sweet Italian Sausage – Cherry Peppers – EVOO.

Pan Roasted “French” Chicken Breast \$22

Herbed Potato Gratin – Julienne Vegetables – Wild Mushroom-Marsala Jus.

18oz Black Angus Kansas City Strip Steak* \$36

Bone In - Porcini Dusted – Tuscan Potatoes – Roasted Asparagus – Peperonata – Veal Jus.

16 oz Tomahawk Veal Chop Parmesan* \$42

Lightly Breaded – Marinara – Fresh Mozzarella – Sautéed Baby Spinach.

14 oz Brined Berkshire Pork Chop* \$25

Roasted Fingerlings – Caramelized Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

Contorni \$8

Tuscan Potatoes

Roasted Fingerling Potatoes

Roasted Vegetable & Chick Pea Farro

Sautéed Baby Spinach

Broccoli Rabe

Roasted Asparagus

Split Plate Charge \$7

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