

Antipasti

Baked Clams* \$13

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

Flash-Fried Calamari \$14

Semolina – San Marzano Tomato – Garlic Aioli.

Portuguese Octopus & Chorizo Spiedini (GF) \$15

Roasted Potato-Tuscan Olive & Preserved Tomato – Warm Stone Ground Mustard Vinaigrette – Fresh Dill.

Speck & Arugula Flatbread \$14

Whipped Ricotta – Fig Preserves – Fontina – EVOO.

Marinated Australian Lamb “Lollipops”* \$16

Grilled Brioche – Garlic-Rosemary “Pesto” – Gala Apple Relish.

Steamed P.E.I. Mussels* \$13

Tomato-Parmesan Brioche – Sweet Tuscan Chili’s – Saffron Brodetto.

Our House Braised Short Rib Meatballs \$12

Mini Parmesan-Herb Polenta “Cakes” – Pickled Red Onions – Horseradish Aioli – Barolo Jus.

Grilled Jumbo Shrimp (GF) \$16

Oven-Roasted Chick Pea Puree – Eggplant Caponata – Toasted Pine Nuts – Spicy Wild Flower Honey.

Stuffed Baby Eggplant “Rollatini” (GF) \$13

Whipped Ricotta & Spinach Stuffing – Pecorino Romano – San Marzano Tomato – Melted Fontina.

Sautéed Baby Artichoke “Milanese” \$14

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

Insalata

Chopped Rustic Salad (GF) \$13

Romaine – Tomato – Cucumber – Red Onion – Chick Peas – Barrel Aged Feta – Currants - Lemon-Honey Vinaigrette.

Grilled East End Apple & Burrata (GF) \$14

Shaved Speck – Radicchio – Baby Arugula – Sicilian Pistachios – Aged Balsamic.

Tuscan Caesar \$12

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

Roasted Beet & Goat Cheese “Torta a Strati” \$13

Whipped Goat Cheese – Sweet Walnuts – Crispy Shallots – Honey-Dijon Vinaigrette.

Contorni (GF) \$9

Tuscan Potatoes

Roasted Yukon Potatoes

Shrimp Home-Fried Potatoes

Fregola Sarda “Tabbouleh”

Sautéed Baby Spinach

Broccoli Rabe

Charred Broccolini

Baby Kale

No Substitutions Please

GF=This Item Can be Prepared Gluten Free

*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

Orecchiette Toscana \$20

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

Fresh Papardelle \$22

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

Homemade Potato Gnocchi a la Grappa \$23

Pulled Smoked Chicken – Charred Broccolini – Roasted Tomato – Pancetta – “Vodka Sauce”.

Fresh Linguine ai Frutti di Mare \$27

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

Fresh Goat Cheese Mezzaluna Ravioli \$24

Butternut Squash – Sun-Dried Tomatoes – Toasted Hazelnuts – Fresh Sage – Limoncello – Maple Syrup Drizzle.

Secondi

Jumbo Shrimp & Wild Mushroom Risotto (GF) \$28

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

Seared Diver Sea Scallop Saltimbocca* (GF) \$29*

Prosciutto Wrapped – Sage Infused Risotto – Veal Jus.

Cedar Plank Roasted New Zealand King Salmon* (GF) \$29

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

Semolina Crisped Codfish “Livornese” \$28

Red Onion-Tomato-Caper & Olive – Broccolini – Yukon Potatoes – Blistered Shishito.

Pan Roasted Vero Blue Barramundi \$31

Warm Fregola Sarda “Tabbouleh” – Braised Baby Kale – Tuscan Bean Brodetto – Shallot Agrodolce.

Our Chicken Scarpariello “Hunter Style” (GF) \$25

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

14oz Certified Angus NY Strip Steak* (GF) \$37

28 Day Wet Aged – Butternut Squash Custard – Vidalia Onion Rings – Garlic-Herb Butter – Bordelaise Sauce.

14 oz Brined Berkshire Pork Chop* (GF) \$27

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

Simply Classic

Add a Side of Fresh Linguini \$5

Our “French Cut” Chicken Parmesan \$22

Thinly Pounded “French Cut” Chicken Breast – Lightly Breaded – Marinara – Mozzarella – Broccolini.

16 oz Catelli Farms Tomahawk Veal Chop Parmesan* \$42

Lightly Breaded – Marinara – Fresh Mozzarella – Sautéed Broccoli Rabe.

Scampi (GF) \$27

Sautéed Jumbo Shrimp – Baby Spinach – Fregola Sarda – Fresh Lemon – Garlic – White Wine.

No Substitutions Please / Split Plate Charge \$7

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Executive Chef: Steven Del Lima

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