

Antipasti

Baked Clams* \$12

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

Grilled Peach & Burrata GF \$13

Baby Arugula & radicchio – Sicilian Pistachios – Fig Balsamic – Crispy Speck.

Flash-Fried Calamari \$13

Semolina – San Marzano Tomato – Garlic Aioli – Mini Tabasco.

Mediterranean Octopus a la Plancha GF \$15

Fingerling Potatoes – Fava Bean “Hummus” – Tri-Color Greens – Stone Ground Mustard Vinaigrette – Fresh Dill.

Grilled Pizza “Caprese” \$14

Baby Arugula – Fontina – Roasted Yellow Peppers – Basil – San Marzano Tomato – Aged Balsamic – Herb Oil.

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

Grilled Parmesan Ciabatta – Sweet Tuscan Chili’s – Saffron Brodetto.

Our “Classic” Meatballs \$11

Whipped Pesto Ricotta – Crisp Parmesan “Cookie” – Marinara – Crostini.

Chilled Seafood GF \$17

Maine Lobster – Mussels – Little Neck Clams – Shrimp – Roma Tomatoes – Endive – Cucumber – Lemon Vinaigrette.

Marinated Australian Lamb Tenderloin* GF \$16

House-Made Falafel – Tuscan Olive Relish – Fresh Mint Salsa Verde – Barrel Aged Feta.

Sautéed Baby Artichoke “Milanese” GF \$14

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

Insalata

Chopped Rustic Salad GF \$12

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

Tri-Color Salad GF \$13

Watercress, Radicchio & Endive – Washington State Apples – Gorgonzola – Candied Almonds – Cider Vinaigrette.

Tuscan Caesar GF \$11

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

Roasted Red & Yellow Beets GF \$13

Whipped Herb Goat Cheese – Mandarin Orange – Crumbled Hazelnuts – Citrus Vinaigrette – Watermelon Radish.

Contorni \$8

Tuscan Potatoes

Roasted Yukon Potatoes

Lobster Home-Fried Potatoes

Roasted Fennel & Garbanzo “Caponata”

Sautéed Baby Spinach

Broccoli Rabe

Roasted Asparagus

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

Ask Your Server About Our Gluten Free Pasta Option.

Orecchiette Toscana \$12/\$20

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

Fresh Papardelle \$13/\$22

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

House-Made Ricotta Gnocchi al Pomodoro \$23

Heirloom Grape Tomatoes – EVOO – Fresh Basil – Baby Spinach – Pecorino Romano.

Fresh Linguine ai Frutti di Mare \$27

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

Striped Maine Lobster Ravioli \$26

Asparagus-Leek-Fennel & Lobster Ragout – Saffron-Truffle Burro Fuso – Haystack Potatoes.

Secondi

Grilled South American Prawns GF \$28

Fontina Polenta Cake – Baby Eggplant – Tri-Color Pepper & Sun-Dried Tomato Pesto.

Pan Roasted Alaskan Halibut GF \$MKT

Roasted Fennel & Garbanzo “Caponata” – Roasted Fingerling Potatoes – Tomato Burro Fuso.

Seared Diver Sea Scallop Saltimbocca* GF \$29

Prosciutto Wrapped – Sage Infused Risotto – Veal Jus.

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

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

Pan Crisped North Atlantic Codfish “Bouillabaisse” \$27

Vegetable Ratatouille – Yukon Gold Potatoes – Crisp Polenta Crouton – Lemon-Basil Oil – Bouillabaisse Sauce.

16 oz Catelli Farms Pan Roasted Tomahawk Veal Chop Toscana* \$43

Roasted Shallots – Fingerling Potatoes – Whole Garlic – Fresh Thyme – Local Asparagus – Veal Jus.

Parmesan Crusted Chicken Piccolo \$23

French Cut Chicken – Roasted Eggplant – Sautéed Baby Spinach – Melted Fontina – Wild Mushroom Sauce.

Our Chicken Scarpariello “Hunter Style” GF \$25

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

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

28 Day Wet Aged – Sweet Corn “Soufflé” – Roasted Asparagus – Smoked Tomato Chutney – Bordelaise Sauce.

14 oz Brined Berkshire Pork Chop* GF \$27

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

No Substitutions Please

Split Plate Charge \$7

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Executive Chef: Steven Del Lima

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