

Antipasti

****Baked Clams* \$12**

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

Local Heirloom Tomato & Burrata “Caprese” GF \$13

Fresh Basil – EVOO – Tuscan Olive “Streusel.”

Flash-Fried Calamari \$13

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

Mediterranean Octopus a la Plancha GF \$16

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

Speck & Arugula Grilled Pizza \$14

Whipped Ricotta – Fig Preserves – Fontina – EVOO – Touch of Honey.

Steamed P.E.I. Mussels* GF \$14

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

Our “Classic” Meatballs \$12

Whipped Pesto Ricotta – Parmesan Crisp – Marinara – Crostini.

Chilled Seafood GF \$17

Diver Scallops – Mussels – Little Neck Clams – Shrimp – Roma Tomatoes – Endive – Cucumber – Lemon Vinaigrette.

Chilled Georgia Peach & Prosciutto GF \$14

Cantaloupe & Honeydew Melon – Smoked Bleu Cheese – Pea Tendrils – Aged Fig Balsamic.

****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.

Our Tuscan Panzanella \$13

Heirloom Cherry Tomatoes – Red Onion – Cucumber – Fresh Mozzarella – Grilled Ciabatta – Red Wine Vinaigrette.

Tuscan Caesar GF \$12

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

Shrimp Home-Fried Potatoes

Sautéed Baby Spinach

Broccoli Rabe

Roasted Asparagus

GF = This Item Can Be Prepared Gluten Free

****These items have been featured in Newsday**

*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 \$22

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

****Fresh Pappardelle \$23**

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 & Shrimp 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.

Seared Diver Sea Scallop Saltimbocca* GF \$30

Prosciutto Wrapped – Sage Infused Risotto – Veal Jus.

****Pan Roasted Alaskan Halibut GF \$MKT**

Pearl Couscous “Succotash” – Baby Spinach – Blistered Grape Tomatoes – Chick Peas – Tomato Burro Fuso.

Cedar Plank Roasted New Zealand King Salmon* GF \$31

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

Pan Crisped North Atlantic Codfish “Veracruz” \$27

Tomato, Caper & Olive – Grilled Asparagus – Yukon Potatoes – Charred Sweet Tuscan Chili Pepper.

****16 oz. Catelli Farms Tomahawk Veal Chop Parmigiana \$43**

Lightly Breaded – San Marzano Tomato – Fontina Cheese – Sautéed Broccoli Rabe – Pecorino Romano.

Chicken Piccolo Mondo \$23

Parmesan Crusted French Cut Chicken – Roasted Eggplant – 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.

14 oz. Certified Black Angus NY Strip Steak* GF \$38

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.

Split Plate Charge \$7

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Executive Chef: Steven Del Lima

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