

Ap.

<i>Calamari</i> Crispy Calamari, Peppers, Lemons & Fresh Basil	<i>Nine</i>	<i>Antipasto</i> Tomato & Basil Bruschetta, Capicola, Salami, Aged Provolone, Mozzarella & Marinated Artichokes	<i>Nine</i>
<i>Pizza Alla Griglia</i> Grilled Flatbread Topped with Salami Toscano, Marinated Artichokes, Italian Provolone, Grape Tomatoes & Arugula	<i>Nine</i>	<i>Tonno</i> Yellowfin Tuna Sashimi, Pickled en Beets, Radish, Nori, Cucumber & Mint Sorbet	<i>Eight</i>
<i>Mozzarella en Carozza</i> Crispy Fresh Mozzarella Toast with Marinara Kalamata Olives & Cornichons	<i>Eight</i>	<i>Torta Di Granchio</i> Jumbo Lump Crab Cake, Granny Smith Apple Slaw & Basil Aioli	<i>Thirteen</i>

So.

<i>Zuppa Del Giorno</i> The Chef's Daily Creation of Soup	<i>Six</i>	<i>Crema Di Aragosta</i> Rich Lobster Essence, Touch of Sherry Crispy Lobster Ravioli	<i>Seven</i>
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Sal.

<i>Caesar</i> Romaine, Parmesan Cheese & Sliced Crouton			<i>Six</i>
<i>Rucola</i> Baby Arugula Salad Tossed with Lemon Confit Dressing, Marinated Artichokes & Shaved Italian Provolone			<i>Six</i>
<i>Insalata Mista</i> Mixed Greens, Feta Cheese, Kalamata Olives & Balsamic Reduction			<i>Six</i>
<i>Pomodoro</i> Heirloom Tomato Salad, Fresh Goat Cheese, Arugula & Cucumber Mint Sorbet			<i>Six</i>

Pa.

<i>Pappardelle</i> Vine Ripe Tomatoes, Porcinis, Basil, Garlic & Parmigiano Reggiano	<i>Twelve</i>	<i>Bucatini</i> Herb Chicken Breast, Caramelized Onions, Asparagus, Sun Dried Tomatoes & Porcinis with Gorgonzola Cream	<i>Fifteen</i>
<i>Linguini</i> Shrimp Scampi, Fresh Garlic, Lemon in a Pinot Grigio Butter Sauce	<i>Eighteen</i>	<i>Gnocchi</i> Potato Dumplings in a Spicy Marinara With Aged Italian Provolone	<i>Eleven</i>
<i>Risotto</i> Lobster Risotto, English Peas, Sweet Peppers, Jumbo Shrimp & Micro Greens	<i>Sixteen</i>	<i>Sacchetti</i> "Purse" Shaped Pasta Filled with Black Truffles & Cheese in a Pesto Cream	<i>Thirteen</i>

(All Pastas and Risotto are Available as Appetizers)

En.

Filetto di Manzo *Thirty-Two*
Grilled Filet Mignon, Buttermilk Mashed Potatoes, Melted Gorgonzola Cheese,
Jumbo Asparagus & Truffle Oil

Torta di Granchio *Twenty-Six*
Jumbo Lump Crab Cakes, Tomato Jam, Currants, & Dill Scented Sautéed Spinach

Costola di Vitello *Thirty-Seven*
Grilled Veal Chop "Saltimbocca" Topped with Sage-Spinach,
Prosciutto De Parma & Parmesan Fettuccine

Bistecca di Manzo *Thirty-Five*
Grilled 16 oz. New York Steak, Demi Glazed Steak Fries, Crispy Onions
& Jumbo Asparagus

Tonno *Twenty-Three*
Pepper Seared Tuna, Polenta Fries, Braised Baby Bok Choy & Blueberry Ketchup

Petto de Pollo *Twenty-Two*
All Natural Chicken Marsala, Buttery Wild Mushroom Ragout, Mascarpone Polenta
& Haricot Vertes

Pagello *Twenty-Three*
Grilled Gulf Red Snapper, Jumbo Lump Crab Succotash, Braised Baby Bok Choy
& Champagne Gastrique

Agnello *Twenty-Six*
Free Range Leg of Lamb Braised with Lemon & Thyme, Spinach & Herb Risotto
& Baby Carrots

Orata *Twenty-Seven*
Pine Nut Crusted Chilean Sea Bass, Asparagus, Heirloom Fingerling Potatoes
Garlic Confit & Smoked Tomato Vinaigrette

Salmone *Twenty-Two*
Seared Atlantic Salmon, Grilled White & Green Asparagus, Yellow Tomato Coulis,
Cucumber & Radish Slaw

Executive Chef: Andreas Georgakopoulos