

Calamari *Nine*
Crispy Calamari, Peppers, Lemons & Fresh Basil

Torta di Granchio *Thirteen*
Jumbo Lump Crab Cake, Granny Smith Apple
Slaw & Basil Aioli

Tonno *Eight*
Seared Tuna, Golden Beets, Avocados & Chili
Garlic Sauce

Antipasto *Nine*
Tomato & Basil Bruschetta, Capicola,
Salami, Aged Provolone, Mozzarella Mari-
nated Artichokes

Capresse *Nine*
Vine Ripe Tomatoes, Homemade
Mozzarella & Basil

Pizza Alla Griglia *Nine*
Grilled Flatbread topped with Fresh Moz-
zarella, Porcini Mushrooms, Olive Tap-
enade & Chili Flakes

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Zuppa Del Giorno *Six*
The Chef's Daily Creation of Soup

Mais *Six*
Creamy Corn Chowder, Yukon Potatoes &
Fresh Herbs

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Caesar *Six*
Romaine, Parmesan Cheese & Sliced Crouton

Rucola *Six*
Baby Arugula Salad Tossed with Lemon Confit Dressing, Marinated Artichokes & Shaved
Italian Provolone

Insalata Mista *Six*
Mixed Greens, Feta Cheese, Kalamata Olives & Balsamic Reduction

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Pappardelle *Twelve*
Vine Ripe Tomatoes, Porcinis, Basil, Garlic &
Parmigiano Reggiano

Ditalini *Fourteen*
Grilled Chicken Breast, Preserved Egg-
plant, Yellow Peppers, Chili Flakes & To-
mato Sauce

Linguini *Eighteen*
Frutti di Mare, Shrimp, Scallop, Mussels &
Calamari in a lemon butter sauce

Gnocchi *Eleven*
Potato Dumplings in a Gorgonzola & Sage
Cream

Risotto *Fourteen*
Saffron Risotto with Green Peas, Tapenade &

Sacchetti *Thirteen*
"Purse" Shaped Pasta filled with Black

<i>Filetto di Manzo</i> Grilled Filet Mignon, Buttermilk Mashed Potatoes, Melted Gorgonzola Cheese, Jumbo Asparagus & Truffle Oil	<i>Thirty-Two</i>
<i>Torta di Granchio</i> Jumbo Lump Crab Cakes, Tomato Jam, Currants, & Dill Scented Sautéed Spinach	<i>Twenty-Five</i>
<i>Costola di Vitello</i> Grilled Veal Chop "Saltimbocca" topped with Sage-Spinach, Prosciutto De Parma & Parmesan Fettuccine	<i>Thirty-Seven</i>
<i>Bistecca di Manzo</i> Grilled 16 oz. New York Steak, Demi Glazed Steak Fries, Crispy Onions & Jumbo Asparagus	<i>Thirty-Five</i>
<i>Tonno</i> Seared Ahi Tuna Sicilian Style, Salt Cured Olives, Capers, Tomatoes, Haricot Vertes & Lightly Fried Eggplant	<i>Twenty-Three</i>
<i>Petto de Pollo</i> Breast of Chicken Marsala, Buttery Wild Mushroom Ragout, Mascarpone Polenta & Haricot Vertes	<i>Twenty-Two</i>
<i>Gamberetto</i> Grilled Prawns, Creamy Stone Ground Grits, Spicy Smoked Cajun Andouille Ragout	<i>Twenty-Eight</i>
<i>Agnello</i> Grilled Rosemary Rack of Lamb, Garlicky Broccolini, Raisin-Pomegranate Gastrique	<i>Twenty-Six</i>
<i>Orata</i> Pinenut Crusted Chilean Sea Bass, Asparagus, Heirloom Fingerling Potatoes, Garlic Confit & Smoked Tomato Vinaigrette	<i>Twenty-Seven</i>
<i>Salmone</i> French Green Lentil & Edamame, Broccolini, Grape Tomatoes & Basil Aioli	<i>Twenty-Two</i>

Executive Chef: **Andreas Georgakopoulos**