

RAW BAR

OYSTERS - ½ Doz. \$14

LITTLE NECK CLAMS - 1 Doz. \$14

LUMP CRABMEAT \$16

JUMBO SHRIMP - \$4 Each

FOCACCIA SAMPLER - \$24

Lump Crabmeat, Oysters and Chilled Calamari Salad

A N T I P A S T O

MIXED FOCACCIA GREENS \$9.5

CAESAR SALAD \$9.5

ORGANIC GREENS gorgonzola vinaigrette \$12

ESCAROLE SALAD pignoli nuts, red onion and pecoino shavings \$12

BEET SALAD on mixed greens, toasted walnuts and goat cheese \$14

ROASTED PORTOBELLO on baby arugula with asiago shavings \$14

WARM PECAN-CRUSTED GOAT CHEESE on baby arugula with oven dry tomatoes \$14

ANTIPASTO MISTO - roasted peppers, marinated artichokes, proscuitto,
button mushrooms, eggplant and olives \$14

OVEN ROASTED MUSSELS garlic-herb butter and crostini \$12

SPICY CLAMS in a fresh thyme brodetto \$12

BUFFALO MOZZARELLA tomato, fresh basil and balsamic \$14

ROASTED ASPARAGUS goat cheese, toasted bread crumbs and lemon zest \$14

SMOKED SALMON on butter lettuce with avocado, red onion and sherry vinaigrette \$14

PAPPA AL POMODORO - tuscan bread and tomato soup \$6.5

F R I T T I

Fried Artichokes with Lemon \$12

Fried Calamari \$14

Fried Green Olives stuffed with Blue Cheese \$12

Fried Oyster, Shrimp & Fish \$14

Fried Zucchini \$12

P A S T A

BLACK SPAGHETTINI rock shrimp, calamari, clams and mussels in a spicy tomato sauce \$22

PAPPARDELLE wild mushrooms and spinach in a parmigiano cream sauce \$18

CAPELLINI spicy rock shrimp, sun dried tomato, gaeta olives and lemon zest \$18

TRENETTE radicchio and leeks in a basil pesto sauce \$18

LINGUINE white clam sauce \$18

TAGLIATELLE BOLOGNESE \$18

RIGATONI kalamata olives, capers and pignoli nuts in a roasted plum tomato sauce with ricotta salata shavings \$18

PENNE grilled eggplant, fresh tomato and diced caccio cheese \$18

FUSSILI broccoli rabe, pancetta and pignoli nuts \$18

GNOCCHI crispy proscuitto, sweet peas and fresh ricotta \$18

M A R E E M O N T I

RISOTTO shrimp, sweet peas and truffle oil \$28

TUSCAN STEW - tilapia, salmon, shrimp, mussels and calamari with tomato and crostini \$28

GRILLED SHRIMP garlic, thyme and white bean puree \$28

GRILLED AHI TUNA sautéed spinach and balsamic glaze \$30

PAN SEARED SALMON asparagus and lemon vinaigrette \$28

GRILLED SWEET & HOT SAUSAGES over broccoli rabe and tuscan beans with gaeta olive pesto \$26

MARINATED GAME HEN on mixed greens with white bean puree \$24

PARMESAN CRUSTED CHICKEN over baby arugula with a lemon vinaigrette \$24

SAUTEED CHICKEN BREAST with artichoke and mustard \$24

VEAL MILANESE topped with chopped arugula, plum tomatoes, red onions and diced mozzarella \$28

PEPPER CRUSTED SIRLOIN STEAK served with tuscan fries \$34