

antipasti

CHILLED JUMBO SHRIMP & LUMP CRAB COCKTAIL
house made cocktail sauce 15

FRIED CALAMARI
arugula, grape tomatoes, hot banana peppers, Parmigiano Reggiano 14.5

GRILLED OCTOPUS
smoky white beans, arugula, pickled fennel 16

HOT BANANA PEPPERS
Gorgonzola cheese, anchovy, garlic, and olive oil 11.5

CLAMS CASINO
middleneck clams, breadcrumbs, parsley 15

WOOD ROASTED FIGS
prosciutto, gorgonzola, mixed greens, balsamico 14

MARGHERITA PIZZA
hand pulled mozzarella, San Marzano tomato sauce, fresh basil 13

CAPRESE di BURRATA
*marinated grape tomatoes, basil, saba vinegar, farm lettuces,
Saba, Maldon salt, Capezzana olive oil 13 ... add Prosciutto 3*

ARUGULA
grape tomatoes, red onion, Parmigiano Reggiano, lemon, extra virgin olive oil 11

ICEBERG WEDGE
Gorgonzola, house smoked bacon, pickled red onion, tomato, buttermilk - basil dressing 11

CAESAR SALAD
prepared table side 22

primi

ORECCHIETTE
caramelized cauliflower, onions, capers, parsley, brown butter, lemon zest, breadcrumbs 17

FAZZOLETTI e PROSCIUTTO di ANATRA
truffle crema, caramelized mushrooms, duck prosciutto, peas 23

LOBSTER RAVIOLI
Mascarpone cheese, melted tomatoes, basil, Parmigiano Reggiano 26

TAGLIATELLE BOLOGNESE
veal, pork and beef ragu, Parmigiano Reggiano 24

secondi

GRILLED 20oz. PRIME RIBEYE
Parmigiano - truffle fries, sautéed greens 52

GRILLED 8oz. FILET MIGNON
Gorgonzola butter, leek - potato - mushroom gratinato, rapini 48

OSSO BUCO MILANESE
braised veal shank, saffron risotto, sugo, celery heart gremolata 49

NEW ZEALAND RACK OF LAMB
roasted tomato, black olive and goat cheese barlotto, herb oil 45

EGGPLANT ai FORNO
pizza bianco, San Marzano tomato sauce, fresh mozzarella, Parmigiano, basil, peperoncino 22

CONTINENTAL
shrimp scampi with veal francese, hand made linguine 32

CHICKEN MILANESE
arugula, red onion, grape tomato, cucumber, lemon vinaigrette, roasted potatoes, Parmigiano Reggiano 29

GRILLED SWORDFISH
local potatoes, green beans, grape tomatoes, black olives, warm anchovy vinaigrette, Italian parsley 36

SEARED NORWEGIAN SALMON
prosecco buerre blanc, shrimp risotto, sautéed greens 35

DUCK BREAST
kale, Ricotta gnocchi, braised garlic, burnt orange sugo 34

PAN SEARED DAY BOAT SEA SCALLOPS
gnocchi, wild mushrooms, shallots, thyme, truffle oil 37

12oz. COLD WATER LOBSTER TAIL
drawn butter, mashed potatoes, asparagus 45