



## PRIMI PLATES

**Watermelon Sliced Fennel & Tomato Salad** with Sunflower Seeds, Feta Cheese & Lemon Vinaigrette ... 13

**Burrata Cheese**, Arugula, Sicilian Pistachio Garlic Crostini with Basil Vinaigrette ... 16

**Black Linguine** with Chopped Shrimp, Calamari & San Marzano Tomatoes ... 16

**Fresh Pappardelle** with Veal Bolognese ... 15

**Grilled Marinated Octopus** with Escarole, Ceci Beans & Crushed Tomatoes ... 17

**In House Made Potato Gnocchi** with Crumbled Hot and Sweet Sausage, San Marzano Tomatoes & Fresh Basil ... 13

**Crabmeat and Shrimp Cakes** served with Organic Lettuce and Sweet Corn Salsa with a Caper Tarragon Dressing ... 18

**Fried Calamari** with Spicy Marinara ... 14

**Little Neck Clams** baked with a Garlic Oregano Breadcrumbs Crust... 14

**Farro Rice Salad** with Marinated Stemmed Artichoke Hearts, Cucumbers, Cherry Tomatoes, Cranberries, Arugula, Parmesan Cheese and Sherry Vinaigrette ... 13

**Poached Pear and Red Beet Salad** Mixed Greens, tossed with Mandarin Orange, Dried Cherries, Candied Pistachio Nuts and Feta Cheese in an Apple Cider Vinaigrette ... 13

**Grilled Fresh Vegetable Platter** with Eggplant, Broccoli, Tomato, Asparagus, Zucchini and Shiitake Mushrooms Drizzled with Garlic Vinaigrette, served with a Horseradish Puree ... 15

**Fresh Mozzarella** with Roasted Peppers and Beefsteak Tomatoes Drizzled with a Basil Infused Olive Oil ... 13

**Caesar Salad** with Homemade Garlic Sourdough Croutons ... 11

**Veal Meatball Sliders** ... 12



## PIZZA

**Thin Crust Pizza** with Roma Tomatoes, Basil & Fresh Mozzarella ... 14

**Broccoli Rabe Pizza** with Fresh Mozzarella ... 15

**Stracchino Cheese Pizza** with Chopped Tomatoes, Arugula & Prosciutto ... 16

**Pesto Pizza** with Gorgonzola Cheese & Olive Oil ... 15

## PASTA

*\*Gluten Free Pasta Always Available*

**Paccheri Pasta** with a Pork Osso Bucco meat, Cannellini Bean and Tomato Ragu ... 23

**In House Made Cheese & Spinach Ravioli** in a Fresh Marinara ... 21

**Fettuccine** with Lobster, Shrimp and Arugula in a Filetto di Pomodoro ... 25

**Spaghetti** with Veal Meatballs in a Traditional Marinara Sauce ... 23

**Gigli Pasta** with Crumbled Sausage, Spinach, Crushed Tomato, Brandy and Fresh Ricotta Cheese ... 23

**Orecchiette** with Sliced Hot & Sweet Sausage and Broccoli Rabe in Garlic & Oil ... 23

**Mezzi Rigatoni** served with Veal Meat And Sausage Bolognese, Peas and Warm Ricotta ... 23

**Rigatoni** with Vodka, Tomato & Crème ... 21



## ENTREES

**Branzino Filet** Pan Seared with Sweet Corn, Haricot Vert, Roasted Carrots, Mango and Parsley Gremolata ... 33

**Halibut** Pan Seared with a Lemon Zest Breadcrumb Crust Served with Broccolini, Carrots & Champagne Citrus Beurre Blanc ... 34

**Berkshire Pork Chop** Served with Fennel and a Crushed Tomato Mild Cherry Pepper Sauce ... 32

**Almond Crusted Chicken Breast** stuffed with Artichoke Hearts, Spinach & Asiago Cheese served with Sweet Potato Puree in a Wild Berry Brandy ... 25

**Lamb Chops** with a Mustard Breadcrumb Crust served with Asparagus and Roasted Yukon Gold Potatoes ... 40

**Black Angus New York Strip Steak** with Caramelized Red Onions and Mashed Potatoes ... 38

**Grilled Veal Chop** served with a Tuscan Bean, Broccoli Rabe & Mushroom Medley ... 49

**Shrimp** served with Sun Dried Tomatoes, Cracked Spinach, Garlic, Lemon & Frizzled Onions ... 34

**Roasted Pasture Raised Chicken** served with Spinach, Roasted Potato & Chicken Au Jus ... 27

**Salmon** in a Pinot Grigio and Caper Wine Sauce served with Julienne Vegetables ... 27