



PRIMI PLATES

Grilled Marinated Octopus with Escarole, Ceci Beans & Crushed Tomatoes ... 20

In House Made Potato Gnocchi with Crumbled Hot and Sweet Sausage, San Marzano Tomatoes & Fresh Basil ... 18

Crabmeat and Shrimp Cakes served with Organic Lettuce and Sweet Corn Salsa with a Caper Tarragon Dressing ... 21

Fried Calamari with Spicy Marinara ... 18

Veal Meatball Sliders ... 16

Little Neck Clams Baked with a Garlic Oregano Breadcrumb Crust... 16

Farro Rice Salad with Marinated Stemmed Artichoke Hearts, Cucumbers, Cherry Tomatoes, Cranberries, Arugula, Parmesan Cheese and Sherry Vinaigrette ... 17

Poached Pear and Red Beet Salad Mixed Greens, tossed with Mandarin Oranges, Dried Cherries, Candied Pistachio Nuts and Feta Cheese in an Apple Cider Vinaigrette ... 17

Grilled Fresh Vegetable Platter with Eggplant, Broccoli, Tomato, Asparagus, Zucchini and Shiitake Mushrooms Drizzled with Garlic Vinaigrette, served with a Horseradish Puree ... 19

In House Made Fresh Mozzarella, Roasted Peppers and Beefsteak Tomatoes Drizzled with a Basil Infused Olive Oil ... 17

Caesar Salad with Homemade Garlic Sourdough Croutons ... 16



PIZZA

Thin Crust Pizza with Roma Tomatoes, Basil & Fresh Mozzarella ... 18

Pesto Pizza with Gorgonzola Cheese & Olive Oil ... 18

Broccoli Rabe Pizza with Fresh Mozzarella ... 18

PASTA

**Gluten Free Pasta Always Available*

Paccheri Pasta with a Pork Osso Bucco meat, Cannellini Bean, Tomato Ragu ... 26

In House Made Cheese & Spinach Ravioli in a Fresh Marinara ... 24

Fettuccine with Lobster, Shrimp and Arugula in a Filetto di Pomodoro ... 29

Spaghetti with Veal Meatballs in a Traditional Marinara Sauce ... 25

Gigli Pasta with Crumbled Sausage, Spinach, Crushed Tomato, Brandy and Fresh Ricotta Cheese ... 26

Fresh Orecchiette with Sliced Hot & Sweet Sausage and Broccoli Rabe in Garlic & Oil ... 26

Mezzi Rigatoni served with Veal Meat And Sausage Bolognese, Peas and Warm Ricotta ... 26

Rigatoni with Vodka, Tomato & Crème ... 23



ENTREES

Roasted Pasture Raised Chicken served with Spinach, Cannellini Bean & Chicken Au Jus ... 32

Almond Crusted Chicken Breast stuffed with Artichoke Hearts, Spinach & Asiago Cheese served with Sweet Potato Puree in a Wild Berry Brandy ... 30

Branzino Filet Pan Seared served with Sweet Corn, Haricot Vert, Roasted Carrots, Mango and Parsley Gremolata ... 37

Salmon in a Pinot Grigio and Caper Wine Sauce served with Julienne Vegetables and a Potato Ravioli ... 34

Shrimp served with Sun Dried Tomatoes, Cracked Spinach, Garlic, Lemon & Crispy Onions ... 39

Lamb Chops with a Mustard Breadcrumb Crust served with Grilled Asparagus, Roasted Potato & Mint Rosemary and Lamb Au Jus ... 49

Grilled Veal Chop served with a Tuscan Bean, Broccoli Rabe & Mushroom Medley ... 55