



## PRIMI PLATES

**Grilled Marinated Octopus** with Escarole, Ceci Beans & Crushed Tomatoes ... 22

**In House Made Potato Gnocchi** with Crumbled Hot and Sweet Sausage, San Marzano Tomatoes & Fresh Basil ... 19

**Crabmeat and Shrimp Cakes** served with Organic Lettuce and Sweet Corn Salsa with a Caper Tarragon Dressing ... 22

**Fried Calamari** with Spicy Marinara ... 18

**Veal Meatball Sliders** ... 16

**Little Neck Clams** Baked with a Garlic Oregano Breadcrumb Crust... 18

**Farro Rice Salad** with Marinated Stemmed Artichoke Hearts, Cucumbers, Cherry Tomatoes, Cranberries, Arugula, Parmesan Cheese and Sherry Vinaigrette ... 18

**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 ... 18

**Grilled Fresh Vegetable Platter** with Eggplant, Broccoli, Tomato, Asparagus, Zucchini and Shiitake Mushrooms Drizzled with Garlic Vinaigrette, served with a Horseradish Puree ... 20

**In House Made Fresh Mozzarella**, Roasted Peppers and Beefsteak Tomatoes Drizzled with a Basil Infused Olive Oil ... 18

**Caesar Salad** with Homemade Garlic Sourdough Croutons ... 16



## PIZZA

**Pizza** with Roma Tomatoes, Basil & Fresh Mozzarella ... 20

**Pesto** with Gorgonzola Cheese & Olive Oil ... 21

**Broccoli Rabe Pizza** with Fresh Mozzarella ... 21

## PASTA

*\*Gluten Free Pasta Always Available*

**Paccheri Pasta** with a Pork Osso Bucco meat, Cannellini Bean, Tomato Ragu ... 29

**In House Made Cheese & Spinach Ravioli** in a Fresh Marinara ... 26

**Fettuccine** with Lobster, Shrimp and Arugula in a Filetto di Pomodoro ... 30

**Spaghetti** with Veal Meatballs in a Traditional Marinara Sauce ... 27

**Gigli Pasta** with Crumbled Sausage, Spinach, Crushed Tomato, Brandy and Fresh Ricotta Cheese ... 28

**Fresh Orecchiette** with Sliced Hot & Sweet Sausage and Broccoli Rabe in Garlic & Oil ... 28

**Mezzi Rigatoni** served with Veal Meat And Sausage Bolognese, Peas and Warm Ricotta ... 28

**Rigatoni** with Vodka, Tomato & Crème ... 27



## ENTREES

**Roasted Pasture Raised Chicken** served with Spinach, Cannellini Bean & Chicken Au Jus ... 34

**Almond Crusted Chicken Breast** stuffed with Artichoke Hearts, Spinach & Asiago Cheese served with Sweet Potato Puree in a Wild Berry Brandy ... 33

**Branzino Filet** Pan Seared served with Sweet Corn, Haricot Vert, Roasted Carrots, Mango and Parsley Gremolata ... 44

**Salmon** in a Pinot Grigio and Caper Wine Sauce served with Julienne Vegetables and a Potato Ravioli ... 36

**Shrimp** served with Sun Dried Tomatoes, Cracked Spinach, Garlic, Lemon & Crispy Onions ... 42

**Lamb Chops** with an Herb Crust served with Grilled Asparagus, Roasted Potato & Mint Rosemary and Lamb Au Jus ... 51

**Grilled Veal Chop** served with a Tuscan Bean, Broccoli Rabe & Mushroom Medley ... 79