

MAIN PLATES

CEDAR PLANK BAKED SALMON <i>LIGHT CITRUS-MUSTARD GLAZE / AROMATIC BASMATI RICE PILAF STEAMED ASPARAGUS / SUN-DRIED TOMATO-LEMON SAUCE & FRIZZLED LEEKS</i>	21.95
MAINE LOBSTER & CRAB RAVIOLI <i>SHE CRAB SAUCE / WILTED SPINACH WITH SWEET GRAPE TOMATOES</i>	23.95
LINGUINI ALLA VONGOLE <i>FARM RAISED LITTLE NECK & CHOPPED CLAMS / TOASTED GARLIC / WHITE WINE / LEMON / CHILIS</i>	21.95
YELLOW TAIL SNAPPER <i>SMOTHERED IN BALSAMIC ONIONS / SAUTEED ESCAROLE WITH BLISTERED GRAPE TOMATOES ROASTED GARLIC MASHED POTATOES / TOMATO-CHIVE VINAIGRETTE</i>	26.95
SEAFOOD PASTA <i>JUMBO PRAWNS / FARM RAISED LITTLE NECK CLAMS / MUSSELS / FRESH JUMBO SCALLOPS CALAMARI / JUMBO LUMP CRAB / PA'S MARINARA & LINGUINI</i>	29.95
SALT & PEPPER GRILLED FILET MIGNON <i>SWEET POTATO-FONTINA GRATINEE / ROASTED VEGETABLE MEDLEY TEMPURA ONION RINGS / BAROLO WINE-ROSEMARY SAUCE</i>	34.95
MARINATED SKIRT STEAK <i>CITRUS & GINGER MARINATED GRILLED SKIRT STEAK / ROASTED GARLIC MASHED POTATOES SEASONAL VEGETABLES / CRISPY ONION STRAWS / CABERNET WINE SAUCE</i>	24.95
KOBE BEEF BURGER TRIO <i>TOPPED WITH CARAMELIZED ONIONS / MELTED FONTINA / FRENCH FRIES / PICKLES</i>	15.95
LINGUINI AND MEATBALLS <i>NONA'S MEATBALLS / SAN MARZANO POMODORO SAUCE / FRESH BASIL</i>	16.95
RIGATONI "BOLOGNESE" <i>RAGOUT OF FRESH BEEF, VEAL, PORK, BRAISED WITH RED WINE / SAN MARZANO TOMATOES AROMATIC VEGETABLES / REGGIANO PARMIGIANO</i>	17.95
TODAY'S GRAVY <i>NONA'S MEATBALLS / BABY BACK RIBS / FENNEL SAUSAGE / FOREVER BRAISED PORK RIGATONI & PAN JUICE-TOMATO SUGO</i>	24.95
VEAL CHOP "MILANESE" <i>PANKO AND PARMIGIANO CRUSTED CRISPY VEAL CHOP TOPPED WITH ARUGULA / RED ONIONS VINE RIPENED TOMATOES / CAPERS / KALAMATA OLIVES / LEMON PECORINO VINAIGRETTE</i>	32.95
VEAL DEGENNARO <i>TENDER VEAL CUTLETS / SAUTEED SPINACH / PROSCIUTTO / MELTED PROVOLONE CHEESE PORTOBELLO MUSHROOM-MARSALA WINE SAUCE / LINGUINI POMODORO</i>	24.95
VEAL MARSALA / PICCATA OR PARMIGIANA <i>TENDER VEAL SCALLOPINI / BRAISED BROCCOLI RABE / LINGUINI POMODORO</i>	23.95
CITRUS & PEPPERCORN ROASTED DUCK <i>SLOW ROASTED LONG ISLAND DUCKLING WITH AROMATIC PEPPERCORN CURE SWEET POTATO GRATINEE / GREEN BEANS / ROASTED CARROTS / BING CHERRY SAUCE</i>	22.95
CHICKEN "CAPRESE" <i>LIGHTLY BATTERED CHICKEN BREAST TOPPED WITH BUFFALO MOZZARELLA / VINE RIPE TOMATOES ANGEL HAIR WITH TOASTED GARLIC-BASIL OIL & GREEN BEANS</i>	22.95
CHICKEN MARSALA / PICCATA OR PARMIGIANA <i>PAN SEARED CHICKEN SCALLOPINI / BRAISED BROCCOLI RABE / LINGUINI POMODORO</i>	20.95
CHICKEN PENNE CARBONARA <i>PANCETTA / ROASTED RED PEPPERS / ONION / SWEET GREEN PEAS & CREAMY REGGIANO SAUCE</i>	21.95

18 % GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE