

TO BEGIN

TUSCAN BEAN SOUP	4.95
<i>PANCETTA / SAUSAGE / TUBETTI / REGGIANO PARMIGIANO</i>	
ANTIPASTO SALAD	9.95
<i>ARUGULA / RADICCHIO / ENDIVE / GENOA SALAMI / PROSCIUTTO / ARTICHOKE / GARBANZO BEANS PROVOLONE CHEESE / ROASTED RED PEPPERS / PEPPERONCINIS AND BLACK OLIVE VINAIGRETTE</i>	
CHOPPED MEDITERRANEAN SALAD	8.95
<i>ROMAINE / RADICCHIO / FETA CHEESE / CUCUMBERS / KALAMATA OLIVES / RED ONIONS SWEET RED PEPPERS / PEPPERONCINI / LEMON-OREGANO VINAIGRETTE</i>	
CLASSIC CAESAR	6.95
<i>ROMAINE HEARTS / GARLIC CROUTONS / REGGIANO PARMIGIANO</i>	
MOZZARELLA DI BUFALA	11.95
<i>VINE RIPENED TOMATOES / BASIL / ARUGULA / HERB OIL / AGED BALSAMIC VINEGAR</i>	
NONA'S MEATBALLS	10.95
<i>SIMMERED SAN MARZANO POMODORO / FIRE ROASTED SWEET PEPPERS / BUFFALO MOZZARELLA / BASIL</i>	
CRISPY EGGPLANT CAKES	9.95
<i>SERVED OVER TRI COLOR GREENS / PORTOBELLO MUSHROOMS / VINE RIPE TOMATOES LEMON PECORINO VINAIGRETTE AND LITTLE AIOLI</i>	
CRISPY CALAMARI	11.95
<i>RHODE ISLAND CALAMARI / MARINATED TOMATOES / ARUGULA / AIOLI</i>	
BRUSCHETTA TRIO	10.95
<ul style="list-style-type: none">▪ BUFFALO MOZZARELLA / TOMATO / BASIL / EXTRA VIRGIN OLIVE OIL▪ GARLIC ROASTED SHRIMP / WILD MUSHROOM TAPANADE / FRESH HERBS▪ PARMA PROSCIUTTO / ARUGULA / REGGIANO PARMIGIANO	
JUMBO LUMP CRAB CAKE	13.95
<i>VINE RIPE TOMATOES / AVOCADO / WILD HERB SALAD / PRESERVED LEMON VINAIGRETTE</i>	
FARM RAISED LITTLE NECK CLAMS "PORTUGUESE"	12.95
<i>CHORIZO / ESCAROLE / GARLIC / CRUSHED CHILIS / WHITE WINE / OLIVE OIL / PLUM TOMATOES</i>	
JUMBO PRAWNS	13.95
<i>SAUTEED JUMBO SHRIMP / FRESH TOMATOES / TOASTED GARLIC / CHARDONNAY / CROSTINI / BASIL</i>	

PASTA

SHRIMP AND CRAB FUSILLI	21.95
<i>GULF SHRIMP / JUMBO LUMP CRAB / SPINACH / SUN-DRIED TOMATOES / ROASTED SHALLOTS AROMATIC CITRUS BROTH AND A TOUCH OF CREAM</i>	
WHOLE GRAIN SPAGHETTINI WITH CHICKEN	16.95
<i>ROSEMARY MARINATED CHICKEN BREAST / FRESH SUMMER VEGETABLE MEDLEY WILD MUSHROOMS / BASIL / PARMESAN BROTH</i>	
LINGUINI ALLA VONGOLE	18.95
<i>FARM RAISED LITTLE NECK & CHOPPED CLAMS / TOASTED GARLIC / WHITE WINE / LEMON / CHILIS</i>	
RIGATONI BOLOGNESE	15.95
<i>RAGOUT OF FRESH BEEF, VEAL, PORK, BRAISED WITH RED WINE / PLUM TOMATOES AROMATIC VEGETABLES / REGGIANO PARMIGIANO</i>	
LINGUINI MEATBALLS	16.95
<i>NONA'S MEATBALLS / SAN MARZANO POMODORO SAUCE / FRESH BASIL</i>	
SHRIMP SCAMPI	24.95
<i>TOASTED GARLIC / EXTRA VIRGIN OLIVE OIL / WHITE WINE / HERBS / FETTUCINI JUMBO PRAWNS / VINE RIPENED TOMATOES / CAPERS / PENCIL ASPARAGUS / LEMON</i>	
PENNE SALSICCIA	16.95
<i>MILD ITALIAN SAUSAGE / PANCETTA / BROCCOLI RABE / FIRE ROASTED PEPPERS / PEPPERONCINOS TOASTED GARLIC / OLIVE OIL / REGGIANO PARMIGIANO</i>	

MAIN PLATES

ROAST DUCK	18.95
<i>SLOW ROASTED LONG ISLAND DUCKLING WITH AROMATIC PEPPERCORN CURE SWEET POTATO GRATINEE / GREEN BEANS / BING CHERRY SAUCE</i>	
CEDAR PLANK SALMON	19.95
<i>BAKED WITH LIGHT CITRUS MUSTARD GLAZE / AROMATIC BASMATI RICE PILAF STEAMED PENCIL ASPARAGUS / SUN-DRIED TOMATO-LEMON SAUCE</i>	
YELLOW TAIL SNAPPER	24.95
<i>SMOTHERED IN SWEET ONIONS / SAUTEED ESCAROLE WITH BLISTERED GRAPE TOMATOES ROASTED GARLIC MASHED POTATOES / TOMATO-CHIVE VINAIGRETTE</i>	
BELL & EVANS CHICKEN CACCIATORA	18.95
<i>ROSEMARY ROASTED CHICKEN / PEPPERONCINOS / SWEET BELL PEPPERS / SPANISH ONIONS WILD MUSHROOMS / SAN MARZANO POMODORO / SEMOLINA FETTUCINI</i>	
KOBE BEEF BURGER TRIO	13.95
<i>TOPPED WITH CARAMELIZED ONIONS / MELTED FONTINA / FRENCH FRIES / PICKLES</i>	
AGED NY STRIP STEAK	29.95
<i>CRISPY FRENCH FRIES / SEASONAL VEGETABLES / BAROLO WINE-ROSEMARY SAUCE</i>	
MARINATED SKIRT STEAK	24.95
<i>CITRUS & GINGER MARINATED GRILLED SKIRT STEAK / ROASTED GARLIC MASHED POTATOES SEASONAL VEGETABLES / CRISPY ONION STRAWS / CABERNET WINE SAUCE</i>	
VEAL CHOP "MILANESE"	31.95
<i>PANKO AND PARMIGIANO CRUSTED CRISPY VEAL CHOP TOPPED WITH ARUGULA / RED ONIONS VINE RIPENED TOMATOES / CAPERS / OLIVES / LEMON PECORINO VINAIGRETTE</i>	
GRILLED PETITE VEAL CHOP	32.95
<i>STUFFED WITH PROSCIUTTO / FONTINA / SUN-DRIED TOMATO / BASIL SERVED OVER WILD MUSHROOM RISOTTO / BROCCOLI RABE / ROSEMARY DEMI GLACE</i>	
VEAL DE GENNARO	22.95
<i>TENDER VEAL CUTLETS / SAUTEED SPINACH / PROSCIUTTO / MELTED PROVOLONE CHEESE PORTOBELLO MUSHROOM-MARSALA WINE SAUCE / LINGUINI POMODORO</i>	
VEAL MARSALA / PICCATA OR PARMIGIANA	20.95
<i>TENDER VEAL SCALLOPINI WITH YOUR CHOICE OF PREPARATION / LINGUINI POMODORO</i>	
CHICKEN MARSALA / PICCATA OR PARMIGIANA	18.95
<i>TENDER CHICKEN SCALLOPINI WITH YOUR CHOICE OF PREPARATION / LINGUINI POMODORO</i>	

ON THE SIDE

ESCAROLE & BEANS	6.95	STEAMED ASPARAGUS	7.95
GARLIC SPINACH	6.95	MASHED POTATOES	4.95
GORGONZOLA FRIES	5.95	SLICED TOMATOES	5.95
BROCCOLI RABE	7.95	MUSHROOM RISOTTO	10.95

18 % GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE
CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS

HOMEMADE DESSERTS

\$ 7.95

TIRAMI-SU

Mascarpone, Lady Fingers, Espresso & Coffee Liquor

BOWL OF FRESH BERRIES & FRUIT

CRÈME-BRULEE

Rich Vanilla Custard Served With Assorted Seasonal Berries

WARM PISTACHIO POUND CAKE

Served With Pistachio Ice Cream, Crème Anglaise and Whipped Cream

CARROT CAKE WITH PECAN- MAPLE FROSTING

Loaded With Toasted Pecans and Golden Raisins, Crème Anglaise, Whipped Cream and Assorted Seasonal Berries

CHOCOLATE TORTE

Served Warm With Homemade Hot Fudge and Vanilla Ice Cream

CRISPY ALMOND BASKET WITH

Tangerine, Coconut , Raspberry & Blackberry Sorbets
Wild Berry Coulis & Assorted Seasonal Berries

Espresso Martini \$10.25

Espresso, choice of vodka, served chilled with whipped cream

Osborne Port \$10.00

Easy on the palate, woody flavor

Chocolate Martini \$9.25

Hennessey VS \$9.50