

START

- FRITTO MISTO 25 seafood changes daily, vegetables, lobster butter, marinara
- OCTOPUS* 25 olive, caper, jewel box tomato, fingerling potato, lemon butter
- MUSSELS* 18 garlic - white wine (or) fra diavolo, grilled bread
- SALUMI & FORMAGGI 20 chef's selection, changes daily
- RICOTTA MEATBALLS 20 tomato basil sauce, ricotta
- STEAK TARTARE* 28 egg yolk, shallot, whole grain mustard, crisp artisan bread
- BURRATA & WATERMELON 27 arugula, extra virgin olive oil, fried basil, balsamic glaze
- JUMBO LUMP CRAB & SPINACH 27 grilled bread, panko
- CALAMARI* 25 marinara, cherry pepper, smoked paprika

SALAD

- CAESAR* 14 romaine heart, house-made dressing, crouton
- PANZANELLA 17 tomato, cucumber, olive, caper, onion, garlic, artichoke, arugula, bread
- TRATTORIA 16 seasonal vegetable, mixed green
- CAPRESE 22 house-made mozzarella, heirloom tomato, basil pesto, pine nuts, balsamic glaze

PIZZA

- MARGHERITA 19 san marzano tomato sauce, house-made mozzarella, basil
- BIANCA 20 roasted garlic, ricotta, feta, rosemary oil
- VERDE 20 evoo, house-made mozzarella, arugula, prosciutto
- MEATBALL 22 san marzano tomato sauce, ricotta, meatball
- BRUSCHETTA 19 evoo, mozzarella, balsamic glaze, basil, tomato, onion

SIDE

- WILD MUSHROOM RISOTTO 15 parmigiano - reggiano, mixed wild mushrooms
- GARLIC - HERB PARMESAN POLENTA 14
- CRISP BRUSSELS SPROUTS w/ BALSAMIC HONEY 17
- TRUFFLE FRIES 13 garlic, parmesan, truffle oil
- GRILLED ASPARAGUS 13 parmigiano - reggiano, orange
- FINGERLING POTATOES 10 garlic, fresh herbs

ENHANCE ANY ENTREE OR SALAD

LOBSTER TAIL 30 butter poached, cold water lobster

FILET MIGNON 36 four ounces, grilled filet

SEARED SCALLOP 15 jumbo diver scallop

JUMBO SHRIMP 15 two grilled shrimp

JUMBO LUMP CRAB 25 four ounces

BLACK TRUFFLE MKT quarter ounce, fresh shaved

PASTA

GNOCCHI BOLOGNESE 30 bolognese, bechamel, house-made potato gnocchi

GOAT CHEESE RAVIOLI 27 arugula, goat cheese, pink vodka sauce, house-made pasta

SPAGHETTINI 28 meatballs, tomato basil sauce

PESTO CAPELLINI 25 arugula pesto cream sauce, black pepper, pistachio

PORCINI RAVIOLI 60 black truffle - mushroom cream, house-made porcini pasta

SQUID INK BUCATINI 30 cacio e pepe, tartufo, house-made pasta

FETTUCINE 26 parmigiano - reggiano cream sauce, house-made pasta

CLAM LINGUINE* 26 sapelo and baby clam, white wine, garlic - butter clam sauce

LASAGNA 34 five meat tomato sauce, parmigiano-reggiano, ricotta, mozzarella, house-made pasta

LOBSTER PAPPARDELLE* 60 maine lobster, lobster cream sauce, house-made pasta

LAND

20oz BONE-IN RIBEYE* 78 prime angus, balsamic cipollini, coarse sea salt

FILET MIGNON* 70 wild mushroom risotto, asparagus, garlic herb butter, chianti demi

HALF RACK of LAMB* 70 rosemary potato, dijon rub, oreganata crust, chianti demi

CHICKEN PARMIGIANA 34 marinara, meunster cheese

CHICKEN IN CROSTA 30 parmigiano - reggiano, lemon sauce

BONE-IN PORK CHOP* 48 garlic - herb parmesan polenta, brussels, chianti demi

SEA

SHRIMP FRANCESE* 40 egg batter, white wine, lemon butter, sautéed garlic spinach

SALMON OREGANATA* 36 oreganata crust, lemon butter, julienne vegetable

FRUTTI DI MARE* 60 jumbo shrimp, octopus, clams, mussels, calamari, fra diavolo

PAN SEARED SCALLOPS* 65 honey fried brussels, lump crab, lobster sauce

please inform your server of any allergies prior to ordering