

APPETIZERS

Calamari Fritti 16

Flash-fried fresh calamari served with fresh pomodoro sauce

Mozzarella Caprese 14

Fresh Mozzarella cheese and vine-ripe tomatoes, basil, olive oil

Burrata 14

Mozzarella, pears, heart of palm, sun-dried tomato, balsamic glaze

Corsican Sardines 14

Fresh filet of sardines in lemon, olive oil

LAND & SEA

Served with garlic mash & seasonal vegetable

Grilled Salmon 34

Mango salsa, tarragon sauce, tomato concassé

Haddock Parisian 32

Pan-seared, Chardonnay, lemon, garlic, butter

Osso Buco Milanese 37

Pork Shank simmered in fresh herbs and tomato broth

Chicken Marsala 29

Marsala wine sauce, mix mushroom

Roasted Long Island Duckling 49

Extra crispy, Cassis sauce

8 oz. Prime Top Sirloin Au Poivre 37

Prime sirloin in a peppercorn sauce

Surf and Turf M.P.

7 oz lobster tails, 8 oz filet mignon, drawn butter

Twin Broiled Lobster Tails M.P.

7 oz lobster tails, drawn butter

Rack of Lamb 54

Herb Dijon crust, bordelaise, a French classic

8 oz Filet Mignon 53

Gorgonzola sauce

SMALL SALADS All salads are gluten free

Classic Caesar Salad 12

Crisp romaine, reggiano, caesar dressing

Mixed Green Salad 12

Mixed green, fresh tomato, mozzarella, roasted pepper, grilled vegetables

Greek Salad 12

Mixed leaves, tomato, olive, feta cheese, hard boiled egg, greek dressing

PASTA Gluten free pasta available

Classic Bolognese 29

Northern Italian meat sauce served on a bed of penne pasta

Lobster Ravioli 38

Stuffed ravioli with lobster served in a fresh, creamy herb reduction

Eggplant Parmesan 29

Baked eggplant, mozzarella, pomodoro sauce, served with penne pasta

Chicken Parmesan 32

Chicken breast coated with seasoned crumbs, mozzarella, vodka sauce, penne

Veal Sorrentino 34

Veal cutlet, pan-seared pomodoro with eggplant, topped with mozzarella, penne

Frutti di Mare 46

Scallops, shrimp, calamari, half lobster tail, simmered in tomato broth over linguine

Grilled Shrimp and Scallops 46

Garlic, oil, chardonnay, lemon, served on a bed of angel hair pasta