APPETIZERS



Calamari Fritti 15 Flash-fried fresh calamari served with fresh pomodoro sauce

Mozzarella Caprese 12 Fresh Mozzarella cheese and vine-ripe tomatoes, basil, olive oil

Burrata 13 Mozzarella, pears, heart of palm, sun-dried tomato, balsamic glaze

Corsican Sardines 13 Fresh filet of sardines in lemon, olive oil

LAND & SEA Served with garlic mash & seasonal vegetable

Grilled Salmon 32 Mango salsa, tarragon sauce, tomato concassé

Grilled Veal Chop 44 16 oz veal chop served with wild mushroom, Bordelaise sauce

Osso Buco Milanese 34 Pork Shank simmered in fresh herbs and tomato broth

Chicken Marsala 27 Marsala wine sauce, mix mushroom

Roasted Long Island Duckling 38 Extra crispy, Cassis sauce

8 oz. Prime Top Sirloin Au Poivre 32 Prime sirloin in a peppercorn sauce

Surf and Turf M.P. 8 oz lobster tails, 4 oz filet mignon, drawn butter

Twin Broiled Lobster Tails M.P. 8 oz lobster tails, drawn butter

Rack of Lamb 49 Herb Dijon crust, bordelaise, a French classic

8 oz Filet Mignon 49 Gorgonzola sauce

SMALL SALADS All salads are gluten free

Classic Caesar Salad 12 Crisp romaine, reggiano, caesar dressing

Mixed Green Salad 10 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 27 Northern Italian meat sauce served on a bed of penne pasta

Lobster Ravioli 34 Stuffed ravioli with lobster served in a fresh, creamy herb reduction

Eggplant Parmesan 27

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

Chicken Parmesan 28 Chicken breast coated with seasoned crumbs, mozzarella, vodka sauce, penne

Veal Sorrentino 30 Veal cutlet, pan-seared pomodoro with eggplant, topped with mozzarella, penne

Frutti di Mare 39 Scallops, shrimp, calamari, half lobster tail,

simmered in tomato broth over linguine

Grilled Shrimp and Scallops 38

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