

APPETIZERS

Calamari Fritti 18

Flash-fried fresh calamari served with fresh pomodoro sauce

Mozzarella Caprese 15

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

Burrata 15

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

Corsican Sardines 15

Fresh filet of sardines in lemon, olive oil

LAND & SEA

Served with garlic mash & seasonal vegetable

Grilled Salmon 35

Mango salsa, tarragon sauce, tomato concassé

Haddock Parisian 34

Pan-seared, Chardonnay, lemon, garlic, butter

Osso Buco Milanese 39

Pork Shank simmered in fresh herbs and tomato broth

Chicken Marsala 34

Marsala wine sauce, mix mushroom

Roasted Long Island Duckling 49

Extra crispy, Cassis sauce

8 oz. Prime Top Sirloin Au Poivre 39

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

Grilled Lamb Chops 59

In garlic rosemary butter

8 oz Filet Mignon 59

Gorgonzola sauce

SMALL SALADS All salads are gluten free

Classic Caesar Salad 14

Crisp romaine, reggiano, caesar dressing

Mixed Green Salad 14

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

Greek Salad 14

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

PASTA Gluten free pasta available

Classic Bolognese 30

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 30

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

Chicken Parmesan 33

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

Veal Sorrentino 35

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

Frutti di Mare 49

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

Grilled Shrimp and Scallops 49

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