

ANTIPASTI

GAMBERONI E GRANCHIO 22

Colossal chilled gulf shrimp and jumbo lump crabmeat, lemon cilantro cocktail and mustard sauces

CARPACCIO DI MANZO 16

Thin sliced CAB Prime NY Sirloin lemon dressed greens, enoki mushrooms parmesan cheese and aioli

FORMAGGI E SALUMI 13

Assortment of Italian dry meats and Cheeses

CALAMARETTI FRITTI 13

Tender fried calamari, zucchini, hot peppers and lemon

VONGOLE O COZZE 17 /14

Clams or mussels sautéed with white wine, garlic and herbs or a light garlic tomato broth

VONGOLE 12

Fresh clams on the half shell, cocktail sauce and lemon

INSALATA DI POLPO 11

Octopus, tomato, red onion and garlic tossed in a lime olive oil dressing

BRACIOLA 12

Thinly pounded beef rolled with garlic, pinenuts and raisins braised in tomato sauce with polenta

MOZZARELLA IN CARROZZA 10

A pillow of white bread and fresh mozzarella, egg dipped and golden fried with anchovy and garlic sauce

IL PICCIONE CON LE CILIEGIE 15

Seared squab with cherry currant glaze and soft polenta

ZUPPE

CREMA DI GAMBERI 7

Velvety seafood bisque

ZUPPA DEL GIORNO

Our chef's daily creation

INSALATE

BURRATA 12

Cream infused buffalo mozzarella with roasted baby tomatoes, olive oil and basil

INSALATA DELLA CASA 9

Mixed greens, tomato, cucumbers and radish with red wine vinaigrette

INSALATA CESARE 9

Crisp romaine lettuce, garlic anchovy dressing, parmesan cheese, rustic croutons

INSALATA CON FRUTTA E AFFINE 11

Tender greens, pecans, dried cranberries, Affine cheese and apricot-verjuice vinaigrette

LA PASTA

LINGUINE ALLE VONGOLE 20

Tender baby clams served in red or white wine sauce

TROFIE ALLA BOLOGNESE 18

Meat sauce, cream and parmesan cheese

PACCHERI RIPIENI 17

Large pasta stuffed with fresh mozzarella and pesto, baked in pomodorini sauce

PAPPARDELLE AL SUGO DI CONLIGIO 20

Housemade pappardelle with braised rabbit, carrots, tomato, white wine and parmesan

RAVIOLI DI ANATRA 18

Housemade pasta filled with duck confit, butternut squash, ricotta and parmesan, concase tomato and mushroom sauce

FETTUCINE AL NERO 18

Housemade squid ink pasta, seared calamari and scallops, olive oil, garlic, white wine and hot pepper

ROLLATA DI CROSTACEI 19

Homemade spinach pasta filled with crab, shrimp scallops, ricotta and parmesan with lobster cream sauce

LA SPECIALITA`

CERNIA ARROSTITA 32

Pan seared pesto crusted grouper with tomatoes and olive tapanade

SALMONE CON Crosta DI PEPE 29

Peppercorn crusted salmon, pan seared with spinach, onions, potatoes and a port wine balsamic reduction

SOGLIOLA CON Crosta AL PARMIGIANO 32

Sauteed flounder with parmesan breading, fresh red and yellow tomato, basil, butter and aspa ragus

POLLO IN PADELLA 29

Pate stuffed chicken breast with herb crumbs and a potato, pancetta and cipollini timbale

CARNI ALLA BRACE 34

Grilled lamb T-Bone, housemade sausage and chicken breast with garlic herbs and olive oil marinate, yukon gold potatoes and broccoli rabe

COSTATA DI AGNELLO 48

Roasted lamb rack with mustard, panko, broccoli rabe and roasted potatoes

LE BISTECHE

PAILLARD OF BEEF
39

FILET MIGNON
45

SIRLOIN
48

U.S.D.A. Prime Certified Angus Beef

SCALOPPINE DI VITELLO 35

Tender veal loin prepared marsala, piccata, parmigiana or milanese

INDIVIDUAL SOUFFLES 12

RICOTTA LEMON THYME

CHOCOLATE

(Please place your order at the beginning of the meal)

Chef de Cuisine
Gordon Greenlee

Executive Chef
Antonio Campaniello