

ANTIPASTI

GAMBERONI E GRANCHIO 22

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

FORMAGGI E SALUMI 14

Assortment of Italian dry meats and cheeses

SCAMPI AL FORNO 22

Prawns baked with seasoned bread crumbs, olive oil and lemon

CALAMARETTI FRITTI 14

Tender fried calamari, zucchini, hot peppers and lemon

VONGOLE O COZZE 17/15

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 MARE 16

Shrimp, crab, octopus, tomato and garlic tossed in lemon and Olive oil

BRACIOLA 12

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

MOZZARELLA IN CARROZZA 11

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

FOIE GRAS CON CONCHIGLIETTE TARTUFATE 25

Seared foie gras with blackberry demiglace and truffled baby shells with butter

ZUPPE

CREMA DI GAMBERI 7

Velvety seafood bisque

ZUPPA DEL GIORNO

Our chef's daily creation

INSALATE

CAPRESE 12

House made mozzarella with vine ripened tomatoes and basil oil

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, croutons

INSALATA CON FRUTTA E AFFINE 11

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

LA PASTA

LINGUINE ALLE VONGOLE 21

Tender baby clams served in red or white wine sauce

TROFIE ALLA BOLOGNESE 19

Meat sauce, cream and parmesan cheese

PACCHERI RIPIENI 18

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

FETTUCINE AL SUGO DI CARNE FUNGHI E POMODORO 18

House made tomato-basil pasta with ground beef, onions, mushrooms, olive oil and tomato concasse

RAVIOLI DI ANATRA 18

House made pasta filled with duck confit, butternut squash, ricotta and parmesan, concasse tomato and mushroom sauce

GAMBERI E CREMA DI CAVOLFIORI 21

Calamarata pasta with shrimp, garlic, anchovy, cauliflower, cream, parmesan and Calamata olives

ROLLATA DI CROSTACEI 20

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

LE SPECIALITA'

CERNIA AL LIQUORE DI COZZE 34

Pan seared grouper over Yukon gold potato and zucchini in a seafood broth with mussels

SALMON CON CROSTA DI PEPE 30

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

SOGLIOLA CON CROSTA AL PARMIGIANO 34

Sautéed flounder with parmesan breading, fresh red and yellow tomato, basil, butter and asparagus

ZUPPA DI MARE 47

Lobster, scallops, crab meat and clams in a fresh tomato broth over linguine

POLLO ALLE ERBE FINE 29

Pan seared herb and garlic infused chicken breast with parsnip mash, zucchini, tomato and onion in pan jus

CARNE ALLA BRACE 34

Grilled lamb T-bone, chicken breast and house made sausage with garlic, herbs and olive oil marinade

COSTATA DI AGNELLO 49

Roasted lamb rack with mustard and panko crumbs

SCALOPPINE DI VITELLO 35

Tender veal loin prepared Marsala, Piccata, Parmigiana or Milanese

BISTECCA PIZZAIOLA 39

CAB Prime NY Strip pounded and pan seared with garlic, oregano and plum tomato sauce

LE BISTECHE

FILET MIGNON

45

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

SIRLOIN

45

CONTORNI

Lobster Mac and Cheese 12

Potato, Pancetta and Cipollini Timbale 6

Roasted Potatoes 6

Broccoli Rabe 6

Spinach 6

Asparagus 6

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

