

ANTIPASTI

GAMBERONI E GRANCHIO 22

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

PROSCIUTTO E MELONE 12

Fresh seasonal melon and parma prosciutto

CAPASANTE CON ORZO AL PESTO 16

Seared scallops with basil orzo, tomatoes and garlic, white wine and butter sauce

CALAMARETTI FRITTI 14

Tender fried calamari, zucchini 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

PATATE RIPIENE 10

Panko breaded potato filled with meat, cheese, olives and raisins with summer salad

GRIGLIATA DI MARE 16

Shrimp, calamari and octopus pan seared with olive oil and lemon

ZUPPE

CREMA DI GRANCHIO 8

Creamy crab chowder

ZUPPA DEL GIORNO

Our chef's daily creation

INSALATE

CAPRESE 12

House made mozzarella with vine ripened tomatoes and basil oil.

PANZANELLA 9

Mixed greens, ciabatta bread, tomato and cucumber with white wine vinaigrette

INSALATA CESARE 9

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

MELANZANE CON CAPRINO 11

Roasted eggplant, goat cheese, pecans and mint over tender greens with a garlic dressing

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 POMODORINI 18

Large pasta with fresh mozzarella, Mount Vesuvius tomatoes, basil and garlic sauce

TORTELLONI CON QUAGLIE 20

House made pasta filled with quail and parmesan cheese in a roast pepper sauce

AGNOLOTTI CON AMARETTI 18

House made pasta filled with spinach, bel paese and ricotta cheeses with amaretti crumbs and butter

TAGLIATELLE CARBONARA 18

A traditional creamless carbonara made with pancetta, onions, parmesan cheese and eggs

ROLLATA DI CROSTACEI 21

House made spinach pasta filled with crab, shrimp and scallops, with lobster cream sauce

LE SPECIALITA`

CERNIA MEDITERRANEA 34

Pan seared grouper over fried eggplant with carrot and ginger sauce

SALMONE 32

Seared salmon with vanilla scented saffron cream and quenelles of shrimp and asparagus mousse

BRANZINO STRIATO 34

Sautéed striped bass with green beans, celery, lemon zest and parsley butter.

ZUPPA DI MARE 49

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

POLLO ALLA UMBRA 29

Seared boneless chicken breast topped with, francaise zucchini and fresh mozzarella with garlic butter sauce

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**Roasted Potatoes 6****Contorno of the Day 6****Broccoli Rabe 6****Spinach 6****Asparagus 6**

INDIVIDUAL SOUFFLES 12

PEACH**CHOCOLATE****(Please place your order at the beginning of the meal)**

**Chef de Cuisine
Gordon Greenlee**

**Executive Chef
Antonio Campaniello**