



Antipasto

TUNA TARTARE 18

Sushi grade ahi tuna, avocado, seaweed
sweet chili, sesame seeds

JUMBO SHRIMP COCKTAIL 20

Cocktail sauce

BEEF CARPACIO 18

Thin sliced filet mignon, arugula, truffle oil
shaved parmesan

CAPRESE BRUSCHETTA 12

Flat bread, fresh tomatoes, onions
bocconcini, basil, balsamic, evoo

BURRATA 16

Creamy soft mozzarella, prosciutto
roasted peppers

GRILLED CALAMARI 16

Tomato, fresh basil, balsamic vinaigrette

SHRIMP BRUSCETTA 18

Charcoal-grilled shrimp, fresh avocado spread-
capers, red onions, toasted ciabatta bread

CLAMS OREGANATA 15

Baked little neck clams, garlic, breadcrumbs

EGGPLANT ROLLATINI 14

Stuffed with ricotta, spinach, basil
fresh tomato sauce

Risotto

SEAFOOD 28

Italian rice, shrimp, clams, calamari, mussels

Salad

HOUSE SALAD 12

Organic greens, red onions, tomatoes,
cucumbers, balsamic vinaigrette

CAESAR 12

Romaine lettuce, herb croutons, caesar dressing

BEET SALAD 14

Iceberg lettuce, roasted beets, mushrooms
bacon, gorgonzola, balsamic vinaigrette

MEDITERANIAN SALAD 14

Romaine, grape tomatoes, feta cheese, olives
red onions, cucumber, red wine vinaigrette

BABY SPINACH 14

Roasted mushrooms, crispy bacon warm goat
cheese, red wine mustard vinaigrette

Pasta

LINGUINI VONGOLE 26

Linguine, with white or red clams sauce

FETTUCINI BASCAIOLA 28

Shrimp, porcini mushrooms, brandy cream sauce

CAVATELLI RABE 25

Broccoli rabe, sausage, cannellini beans,
cold pressed olive oil, roasted garlic

RIGATONI FONTANELLA 25

Short rib ragù, shaved parmesan cheese

TORTELLONI FORMAGGIO 24

Large cheese torteloni, prosciutto
green peas, four cheese sauce

GNOCCHI FILETTO 22

Prosciutto di parma, onions, tomatoes, basil

SPAGHETTI CARBONARA 24

Pancetta, onions, parmesan-cream,
egg yolk, chopped parsley

RAVIOLI BOLOGNESE 24

Cheese ravioli, mini meat balls, burrata
Bolognese sauce

TAGLIARINI SEAFOOD 32

Home made flat linguini, shrimp, calamari,
mussels, clams, octopus, white or red sauce



Pesci

- FARROW ISLAND SALMON 30
Honey mustard glaze, tomatoes, artichokes
avocados
- AUSTRALIAN SEA BASS 28
Parmesan crusted, shrimp, artichoke
white wine, fresh herbs
- SHRIMP SCAMPI 32
South African shrimp, scampi sauce, risotto
- SHRIMP MARTINI 32
Parmesan crusted, white wine, lemon sauce
- FILET OF SOLE FRANCESE 28
Egg battered, sautéed white wine, capers, lemon
- SHRIMP FRA DIAVOLO 32
Linguine, garlic, olive oil, spicy tomato sauce

Pollo

- SCARPARELLO 26
Chicken on the bone, sausage, hot cherry
peppers, roasted garlic, rosemary
- VERONA 26
Egg battered chicken breast, mozzarella cheese
white wine, hot cherry peppers
- FONTANELLA 28
Chicken breast, prosciutto, shrimp,
mushroom, cognac, touch of cream
- CACCIATORE 26
Boneless chunks of chicken pan-seared,
mushrooms, onions, fresh herbs, light tomato sauce
- L.I. DUCK 34
Oven roasted long island duck, orange sauce,
mushroom risotto

Carni

- VEAL SCALLOPINE SALTIMBOCCA 28
Prosciutto, sautéed spinach, sage, sherry sauce
- VEAL SCALLOPINE CARUSSO 28
Cognac, touch of cream, truffle mushrooms
- VEAL SCALLOPINE CAPRESE 28
Veal cutlet breaded, sliced tomatoes, onions,
fresh mozzarella
- VEAL SCALLOPINE SORENTINO 28
Eggplant, prosciutto, mozzarella cheese
light tomato sauce
- BERKSHIRE PORK CHOP 30
Vinegar peppers, sausage, golden coin potatoe
- BRAISED SHORT RIB 34
Barolo red wine sauce
- TAGLIATA 40
Charcoal grilled Prime NY strip steak, creamed
spinach, mashed potatoes
- LAMB CHOP 38
Charcoal grilled lamb chops, Mushroom risotto

Sides

- BROCCOLI RABE GARLIC & OIL 8
- SPINACH GARLIC & OIL 8
- HOT ITALIAN ROASTED PEPPERS 8
Bread crumbs
- CREAMED SPINACH 8