



## *Antipasto*

### SEAFOOD SALAD 16

shrimp, calamari, scungilli, mussels, lemon

### BEEF CARPACIO 16

arugula, truffle, shaved parmesan

### BURRATA 14

prosciutto, roasted peppers

### EGGPLANT TOWER 14

pan-fried eggplant, sliced tomato, warm mozzarella, reduced balsamic vinegar

### GRILLED OR FRIED CALAMARI 14

fresh tomato, basil, balsamic vinaigrette

### CLAMS OREGANATA 14

little neck clams, breadcrumbs, olive oil, garlic

### EGGPLANT ROLLATINI 12

stuffed with ricotta, spinach, tomato sauce, basil

## *Salads*

**STEAK 16 | CHICKEN 10 | TUNA 14 | SALMON 14 | SHRIMP 14**

### SPINACH 12

baby spinach, roasted mushrooms, crispy bacon warm goat cheese, red wine mustard vinaigrette

### MEDITERANIAN 12

romain lettuce, olives, grape tomatoes, red onions cucumber, fetta cheese, red wine vinaigrette

### CEASER 11

romaine lettuce, herb croutons, caesar dressing

### BEETS 12

roasted golden beets, mushrooms, bacon, gorgonzola, balsamic vinaigrette

## *Raw Bar*

### TUNA TARTARE 16

### SHRIMP COCKTAIL 20

### SHRIMP, CLAMS, OYSTERS

2 each 20 | 3 each 28

## *Pasta & Risotto*

### RISOTTO SEAFOOD 24

shrimp, clams, calamari, mussels

### LINGUINI VONGOLE 22

white or red clams sauce

### FETTUCINI TRAVEZANO 22

radicchio, shrimp, shitake mushrooms, red tomato sauce

### CAVATELLI RABE 20

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

### RIGATONI FONTANELLA 20

short rib ragu, shaved parmesan

### TORTELLONI NONA 18

prosciutto, green peas, four cheese sauce

### GNOCCHI FILETTO 18

onions, prosciutto di parma, tomatoes, basil

### SPAGHETTI CARBONARA 18

pancetta, onions, parmesan-cream, egg chopped parsley

### CHEESE RAVIOLI BOLOGNESE 18

mini meat balls, bolognese sauce, burrata

### TAGLIARINI SEAFOOD 28

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



## *Pesci*

- FARROW ISLAND GRILLED SALMON 28  
honey mustard glaze farrow island, tomato  
artichokes, avocado
- SEA BASS 28  
australian seabass, parmesan crusted, shrimp,  
artichoke, white wine, fresh herbs
- SHRIMP SCAMPI 30  
south african shrimp, scampi sauce, risotto
- SHRIMP MARTINI 30  
parmesan crusted sautéed white wine, lemon
- FILET OF SOLE FRANCESE 28  
egg battered sautéed, white wine, capers, lemon
- SHRIMP FRA DIAVOLO 30  
olive oil, garlic, spicy tomato sauce, linguini

## *Pollo*

- SCARPARELLO 25  
chicken on the bone, sausage, hot cherry  
peppers, roasted garlic, rosemary,
- VERONA 25  
egg battered chicken breast, mozzarella  
cheese, white wine, hot cherry peppers
- FONTANELLA 26  
chicken breast, prosciutto, shrimp, mushrooms  
cognac, touch of cream
- CACCIATORE 25  
boneless chunks of chicken, mushrooms, onions  
fresh herbs, light tomato sauce
- L.I. DUCK 30  
oven roasted long island duck, orange sauce,  
mushroom risotto

## *Carni*

- VEAL SCALOPPINI SALTINBOCCA 25  
prosciutto, sautéed spinach, sage-sherry sauce
- VEAL SCALOPPINI CARUSO 25  
cognac, touch of cream, truffle mushrooms
- VEAL CAPRESE 25  
pan fried veal cutlet, sliced tomatoes, onion  
fresh mozzarella
- PORK POILARD 24  
pork cutlet pan seared, mushrooms,  
bell peppers, onions and hot cherry peppers
- BERKSHIRE PORK CHOP 26  
vinegar peppers, sausage,  
golden coin potatoes
- BRAISED SHORT RIB 28  
red wine barolo sauce
- TAGLIATA 36  
charcoal grilled prime ny strip steak sliced  
spinach, mashed potatoes

## *Sides*

- BROCCOLI RABE SAUTÉED GARLIC & OIL 8  
SPINACH SAUTÉED IN GARLIC & OIL 7  
CREAMED SPINACH 7  
ITALIAN PEPPERS 7  
oven roasted hot peppers, bread crumbs

Food Allergies: If you have food allergies speak to the manager, chef or your server