

## — BEGINNINGS —

### RISOTTO CAKES

Pancetta and Mozzarella Stuffed, Tomato Sauce, Basil Pesto 8

### CLAMS

Native Littlenecks, Sausage, White Beans, Prosciutto in a Spicy Tomato or White Wine Sea Broth 14

### CALAMARI

Cornmeal Encrusted Calamari, Cherry Peppers, Cucumber Salsa, Arugula, Balsamic Glaze 11

### MEATBALLS

Beef, Pork & Veal Meatballs, Ricotta, Pecorino, Tomato Sauce, Fresh Basil 8

## — GRILLED PIZZAS —

### MARGHERITA

Fresh Tomatoes, Mozzarella, Basil, Pecorino Romano 10

### VERDE

Artichokes, Roasted Red Peppers, Fresh Tomatoes, Basil Pesto, Pecorino Romano 11

### MEDITERRANEAN

Eggplant, Roasted Red Peppers, Olives, Fresh Tomatoes, Basil, Feta, Mozzarella 12

## — SALADS —

### ROMAINE

Crisp Romaine, Caesar Dressing, Shaved Parmesan, Garlic Croutons 7

### MESCLUN

Field Greens, Grape Tomatoes, Cucumbers, Garlic Croutons, Balsamic Vinaigrette 6

### ARUGULA

Baby Arugula, Toasted Almonds, Raspberries, Goat Cheese, Champagne Vinaigrette 8

### BEETS

Sliced Beets, Candied Walnuts, Goat Cheese, Apples, Beet Glaze 9

## — SOUPS —

### FAGIOLE

Ditalini Pasta, Prosciutto, White Beans, Light Tomato Sauce, Oregano, Basil, Pecorino Romano 7

### RIBOLITTA

Tuscan White Bean, Escarole, Mini Meatballs, Potatoes, Grilled Baguette 7

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## PASTA

### PENNE

Baked Penne Pasta, Baby Spinach, Mozzarella, Tomato Basil Cream Sauce 14

### ORECHIETTE

"Little Ears" Pasta, Sausage, Broccoli Rabe, Roasted Red Peppers, Tomato Sauce, Pecorino Romano 15

### TAGLIATELLE

Thin Ribbon Pasta in a Signature Meat Ragout with Pecorino Romano and Fresh Basil 18

### LINGUINE

Fresh Linguine, Native Littlenecks in Your Choice of Red or White Sea Broth 19

### PAPPARDELLE

Large Ribbon Pasta, Roasted and Pulled Chicken, Wild mushrooms, Onions, Peppers, Herbed Tomato Sauce, Fresh Basil, Pecorino Romano 17

## CLASSIC ENTREES

### MARSALA

Chicken Cutlets, Wild Mushrooms, Marsala Wine, Yukon Gold Mashed, Asparagus 18

### FRANCESE

Egg Battered Chicken Cutlets in White Wine, Lemon, Butter Sauce, Yukon Gold Mashed, Asparagus 17

### COD

Herb and Panko Encrusted Cod, Scalloped Potato, Root Vegetables, Lemon Cream 16

### PARMESAN

Breaded Cutlets, Potato Gnocchi, Fresh Mozzarella, Tomato Sauce, Basil, Pecorino Romano ~ Choice of Chicken 17 or Veal 19

### LAYERED EGGPLANT PARMESAN

Potato Gnocchi, Tomato Sauce, Fresh Basil, Ricotta, Pecorino Romano 15

### OSSO BUCO

Braised Pork Shank, Yukon Gold Mashed, Grilled Asparagus, Tomato Demiglace 19

## CHEF'S SIGNATURE ENTREES

### STUFFED CHICKEN

Prosciutto, Mozzarella, Spinach Stuffed Chicken Breast, Yukon Gold Mashed, Asparagus, White Truffle Cream 18

### SHRIMP

Grilled Black Tiger Shrimp, Wild Mushroom & Walnut Couscous, Cranberry Goat Cheese Cream 17

### RED SNAPPER

Bread Encrusted Red Snapper, Potato & Root Vegetable Casserole, Preserved Lemons, Bourbon Black Pepper Cream 19

### SALMON

Sugar Glazed Salmon, Asparagus & Spinach Risotto, Pistachio Pesto 18

### HALIBUT

Seared Halibut, Champagne & English Pea Risotto, Red & Green Grape Glaze 19

### NY STRIP

Seared New York Strip Steak Au Poivre, House Cut Truffled Fries, Cognac Cream 19

### FILET MIGNON

Grilled Filet Mignon, Scalloped Potato, Grilled Asparagus, Smoked Bacon and Onion Jus 22

### PORK

Gingersnap Cookie Encrusted Pork Tenderloin, Yukon Gold Mashed, Asparagus, Red Wine Glaze 17

### SIMPLY GRILLED

NY STRIP 18  
FILET MIGNON 21  
SALMON 17  
SHRIMP 16  
Chicken 15

### SAUCES

Smoked Bacon and Onion Jus  
Red Wine Glaze  
Black Pepper Cream  
Cognac Cream  
White Truffle Cream

### SIDES 5

Broccoli Rabe  
Grilled Asparagus  
Haricot Vert  
Yukon Gold Mashed  
Scalloped Potato  
Penne Marinara