

BUON ANNO 2019

ANTIPASTI

SESAME GINGER CALAMARI 18

CRISPY CALAMARI / MIXED FIELD GREENS
MANGO / RED BELL PEPPERS
SESAME GINGER SAUCE

GRILLED PORTUGHESE POLPO 18

FENNEL / PICKLED RED ONION / WHITE BEANS
YUKON GOLD POTATOES / SEA SALT
HAZELNUT RED PEPPER SAUCE

RICE BALLS 12

RISOTTO / PROSCIUTTO / MOZZARELLA
TOMATO SAUCE

BURRATA 18

SLOW ROASTED TOMATOES / ROASTED PEPPERS
PESTO OIL / MARINATED GRILLED EGGPLANT
LONG STEM ARTICHOKE / BALSAMIC GLAZE

ANTIPASTO 21

PROSCIUTTO DI PARMA / CAPICCOLLA
ARTICHOKE / HOUSE MADE MOZZARELLA
SHARP PROVOLONE / MARINATED EGGPLANT
OLIVES MEDLEY / ROASTED PEPPERS

GRILLED FENNEL SAUSAGE 15

LENTILS RAGU` / PASSATA DI POMODORO
CALABRIAN CHILI

SHRIMP ARRABIATA 16

LIGHTLY FLOURED / LEMON GARLIC
WHITE WINE/ BASIL
GRAPE TOMATOES / CHILI FLAKES

SEAFOOD SALAD 21

SHRIMP / CALAMARI / CLAMS MUSSELS
CRAB MEAT / SCUNGILLI
CELERY / BELL PEPPERS
LEMON / TUSCAN OLIVE OIL

MEATBALLS 12

PASSATA DI POMODORO
RICOTTA CREMA

SALADS 12

DI BARBABIETOLE

GOLDEN & PURPLE BEETS
FENNEL / ORANGE SEGMENTS
CRUMBLER GOAT CHEESE
RED WINE VINAIGRETTE

DI CESARE

CRISPY ROMAINE
CIABATTA CROUTONS
HOUSE MADE CAESAR DRESSING

PEAR SALAD

MIXED FIELD GREENS
CANDIED WALNUTS
BOSC PEARS / GORGONZOLA
CHAMPAGNE VINAIGRETTE

PASTA & RISOTTO

SHORT RIBS PAPPARDELLE 27

HOUSE MADE PAPPARDELLE
BRAISED BEEF SHORT RIBS / TOMATOES
PARMIGIANO / FRESH RICOTTA

SHRIMP RISOTTO 25

ARBORIO RICE / SWEET PEAS
MUSHROOMS / SHERRY SAUCE
ROASTED GRAPE TOMATOES

SEAFOOD TONNARELLI 30

LITTLE NECK CLAMS / SHRIMP / SCALLOPS
LIGHT TOMATO BROTH
HINT OF CALABRIAN CHILI

FETTUCINE NORCIA 20

HOUSEMADE FETTUCINE
CREMINI / SHIITAKE / PORCINI
BLACK TRUFFLE BUTTER
ROASTED GRAPE TOMATOES

SQUID INK FETTUCCINE 32

COLOSSAL CRAB MEAT / OCTOPUS
FRESH GARLIC / TOMATOES SAUCE
BOTTARGA SEASONED BREAD CRUMBS

CAVATELLI ZUCCA & SALSICCIA 25

SWEET & SPICY BERKSHIRE SAUSAGE
BUTTERNUT SQUASH / ONIONS / GARLIC
PECORINO / SICILIAN PISTACHIO
SRACCIATELLA CHEESE

SECONDI

CRAB CAKES 30

JULIENNE VEGETABLE MEDLEY
POTATOES / CALABRIAN CHILI AIOLI

VEAL ALLA ROMANA 29

PROSCIUTTO / SAGE / GARLIC / ROSEMARY
WHITE WINE / SPINACH
ROASTED POTATOES

CRABMEAT STUFFED SHRIMP 28

BROCCOLI RABE / ROASTED POTATOES
LEMON CAPER BUTTER SAUCE

NORTH ATLANTIC SALMON 26

SPINACH / ROASTED POTATOES
GRAPE TOMATOES / FRESH THYME
LEMON / GARLIC / WHITE WINE

16OZ ANGUS NY STRIP 37

COGNAC / PEPPERCORN MEDLEY
DEMIGLACE / BABY CARROTS
RAINBOW FINGERLINK POTATOES

GRILLED FILET MIGNON 39

BABY CARROTS / FRESH HERB HOLLANDAISE
RAINBOW FINGERLINK POTATOES
CIME DI RAPE

ADD 6OZ LOBSTER TAIL 18

MEDITERRANEAN BRANZINO 30

PAN SEARED FILLET / BUTTERNUT SQUASH
BRUSSEL SPROUTS / CANNELLINI BEAN PUREE
LEMON EXTRA VIRGIN OLIVE OIL

VEAL CHOP MILANESE 39

ARUGULA / GRAPE TOMATOES / ONIONS
FRESH MOZZARELLA / RED WINE VINAIGRETTE

GRILLED PORK CHOP 28

ROASTED LONG HOT PEPPERS
SWEET PEPPERS / FRESH GARLIC
CAMELIZED ONIONS / ROASTED POTATOES

VEAL CHOP PARMIGIANA 39

WITH LINGUINE

TWIN LOBSTER TAILS 42

BUTTER POACHED / LEMON BEURRE BLANC
RAINBOW FINGERLING POTATOES
FRENCH GREEN BEANS / FRISSE`
BABY CARROTS / SICILIAN PISTACHIO

DAY BOAT SCALLOPS 34

PARMESAN VEGETABLE FARROTTO
ALMOND RED PEPPERS SAUCE
PESTO OIL

CHICKEN UNDER THE BRICK 25

½ SEMIBONELESS CHICKEN
CREAMY POLENTA / BROCCOLI RABE
ROSEMARY ROASTED GARLIC SAUCE