

SAN VALENTINO 2019

ANTIPASTI

SESAME GINGER CALAMARI 16

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

BURRATA 16

ROASTED TOMATOES / ROASTED PEPPERS
PESTO / MARINATED EGGPLANT ARTICHOKE
/ HONEY BALSAMIC GLAZE

SHRIMP ARRABIATA 18

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

GRILLED PORTUGHESE POLPO 18

FENNEL / CAPERS / BLACK OLIVES ARUGULA
/ PICKLED RED ONION / POTATOES LEMON
/ EXTRA VIRGIN OIL / SEA SALT

ANTIPASTO 21

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

SEAFOOD SALAD 21

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

RICE BALLS 12

RISOTTO / PROSCIUTTO
MOZZARELLA

MEATBALLS 12

PASSATA DI POMODORO
RICOTTA CREMA

SALADS

DI BARBABIETOLE 12

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

DI CESARE 12

CRISPY ROMAINE
CIABATTA CROUTONS
HOUSE MADE DRESSING

PEAR SALAD 12

MIXED FIELD GREENS
CANDIED WALNUTS
BOSC PEARS / GORGONZOLA
CHAMPAGNE VINAIGRETTE

ARUGULA 12

BABY ARUGULA / CECI BEANS
ONIONS / GRAPE TOMATOES
CRISPY GOAT CHEESE
RED WINE VINAIGRETTE

PASTA & RISOTTO

GARGANELLI 24

SPECK (SMOKED PROSCIUTTO) / SHIITAKE
BLACK TRUFFLE BUTTER / PARMIGIANO
SOFT POACHED EGG

SHRIMP RISOTTO 26

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

SQUID INK FETTUCCINE 30

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

SHORT RIBS PAPPARDELLE 25

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

CAVATELLI ZUCCA & SALSICCIA 25

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

FETTUCCINE BOLOGNESE 24

VEAL / BEEF / PORK / TOMATOES
TOUCH OF CREAM / PARMIGIANO

SECONDI

CRAB CAKES 30

JULIENNE VEGETABLE MEDLEY
POTATOES / CALABRIAN CHILI AIOLI

VEAL ALLA ROMANA 29

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

DAY BOAT SCALLOPS 34

PAN SEARED / MUSHROOM RISOTTO
SHIITAKE / SHERRY / GRAPE TOMATOES

NORTH ATLANTIC SALMON 26

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

16OZ ANGUS NY STRIP 38

COGNAC GREEN PEPPERCORN DEMIGLACE
BROCCOLI RABE / MASHED POTATOES
FRIZZLED ONIONS

PAN SEARED AHI TUNA 34

JASMINE RICE / ASIAN STIR FRY VEGETABLES
SESAME SOY SAUCE WASABI

MEDITERRANEAN BRANZINO 30

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

BERKSHIRE PORK OSSO BUCO 32

RISOTTO ALLA MILANESE / BRAISING SAUCE
GREMOLATA / PECORINO CREMA
FENNEL OIL

GRILLED PORK CHOP 31

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

VEAL CHOP MILANESE 40

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

LOBSTER FRA DIAVOLO 39

1 ½ LB LOBSTER / CALABRIAN CHILI
TOMATO SAUCE / HOUSE MADE
TONNARELLI

CHICKEN UNDER THE BRICK 27

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

VEAL CHOP PARMIGIANA 40

WITH LINGUINE

CRAB MEAT STUFFED LOBSTER 45

POTATOES & VEGETABLES
LEMON / GARLIC / WHITE WINE