

piattini 15

please select three

butternut squash succotash	prosciutto wrapped asparagus	beets with balsamic glaze	marinated olives & artichokes
roasted holland peppers	miso ahi tuna	fried calamari	pesto bruschetta
zucchini frites	cajun shrimp	greek salad	soup du jour
clams maison	smoked salmon	caesar salad	artichokes romano
balsamic roasted tomatoes	caper deviled eggs	mussels pesto marinara	cannellini beans & greens

contorni 7

butternut squash succotash
parmesan creamed spinach
cannellini beans & greens
angel hair onion rings with bleu cheese
grilled asparagus with boursin crostini
zucchini frites with lemon zest horseradish
angel hair with rosa sauce

casuale 15

chilled shrimp with caper berries & spicy cocktail sauce
cheeses selection~ port reduction, dried cherries & candied pecans
common plea sirloin burger*~ with crispy pancetta & bleu cheese crust
duet of smoked salmon & filet of beef carpaccio
pizzette~ arugula, white bean & fried egg
ahi tuna tartar with wasabi & pickled ginger

insalate

iceberg wedge, bleu cheese dressing, egg, bacon & tomato	8
leaf caesar salad, parmesan tuile, anchovies & romaine filet	9
arugula, sweet red onion, cherry tomatoes in a lemon <i>evo</i>	10
roasted beet & boursin tower with <i>evo</i> , arugula & cracked pepper	9
roasted plum tomatoes, mozzarella, pine nuts & pesto oil	8
bibb & pear, dried cherries, candied walnuts, gorgonzola & walnut vinaigrette	10
chopped greek salad feta, olives, sweet onion & sweet and sour vinaigrette	8
roasted fennel & grapefruit with ricotta salata & sambuca vinaigrette	9

secondi piatti

center cut rib pork chop* stuffed with spinach, asiago, peppers & crispy pancetta demi	24
sautéed chicken breast, pancetta, roasted tomatoes, mushrooms, asparagus & demi glaze	24
veal piccata with mushrooms, artichokes, asparagus & capers in a lemon pinot grigio sauce	26
veal capricciosa with baby arugula, tomato, red onion & lemon oil	26
veal saltimbocca with prosciutto, imported provolone, fresh sage & veal demi reduction	25
scallop study ~ grilled—cajun — poached~	30
fruits de mer~ stuffed shrimp, poached salmon, miso tuna & grilled scallops	35
linguini pescatora~ mussels, shrimp, scallop, salmon, clams in a spicy tomato sauce	23
angel hair alla rosa sauce with grilled pesto shrimp & prosciutto	25
tortiglioni bolognese with homemade rich meat sauce, <i>evo</i> & fresh shaved ricotta salata	20
pistachio crusted salmon in a roasted shallot fava bean broth	25
south african lobster tails fra diavolo with spicy fresh roasted tomato sauce	45
broiled lump crab cakes pommery mustard & cajun sweet and sour slaw	25
crab stuffed jumbo shrimp with essence of lavender salt & limocello oil	28
spinach gnocchi alla carbonara, roasted shallots, applewood bacon, parmesan cream & seared scallops	26

ask about our signature steaks and chops & fresh fish or seafood of the day

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness.
parties of six or greater will be subjected to 20% gratuity*