

Menu

APPETIZERS

OYSTERS ROCKEFELLER

Fresh baked oysters with melted gorgonzola, spinach, toasted breadcrumbs, and herbs 18.95

EGGPLANT ROLLATINI

Breaded eggplant, stuffed with ricotta cheese, mozzarella and marinara sauce 11.75

BUONA VIA MUSSELS

P.E.I mussels , Andouille sausage, peppers , onions, grilled Italian bread in a spicy tomato broth 13.75

BURRATA

Creamy burrata cheese with a sundried tomato pesto, basil vinaigrette , arugula, pine nuts 15.5

GRILLED OCTOPUS

Braised and grilled Mediterranean octopus, Kalamata olives, red onions, baby potatoes and capers with fresh lemon evoo 18.95

POLPETTE

Italian meatballs with marinara sauce, parmigiano Reggiano and grilled Italian bread 11.75

CALAMARI FRITTI

Crispy fried calamari rings served with garlic Aioli and marinara sauce, lemon wedge 14.95

ANTIPASTO ITALIANO

Italian meats, cheeses and marinated vegetables served with fig jam 14.95

SALADS & RAW BAR

PEAR & GORGONZOLA

Anjou pears, walnuts, mixed greens, crumbled gorgonzola cheese with our house lemon vinaigrette 12.75

CESARE

Romaine lettuce, Parmigiano cheese, herbed croutons with a creamy caesar dressing 10.95

MOZZARELLA CAPRESE

Fresh mozzarella cheese, Roma tomatoes, roasted peppers, fresh basil, balsamic reduction 11.95

BEET SALAD

Roasted beets, baby arugula, crumbled goat cheese and candied walnuts with champagne vinaigrette 12.5

OYSTERS

Seasonal fresh oysters on the half shell with red wine mignonette and cocktail sauce 6 or 12 M.P.

TUNA TARTAR

Yellowfin tuna tartar, avocado, red onions, cucumber, toasted sesame seeds with a honey soy vinaigrette, crostini 14.95

SEAFOOD PLATTER for 2

Chilled seafood platter with fresh oysters, jumbo shrimp cocktail and colossal crab meat, lemon, red wine mignonette and cocktail sauce 41.95

PASTA

GNOCCHI GORGONZOLA

Gnocchi pasta in a creamy Gorgonzola sauce, mushrooms, topped with crushed walnuts 24.95

PACCHERI DI MARE

Fresh Paccheri pasta with shrimp, scallops and cherry tomatoes in a lemon white wine garlic sauce 29.95

PENNE A LA VODKA

Penne pasta with sundried tomatoes and sweet peas in a vodka blush sauce 21.95

LOBSTER RAVIOLI

Lobster ravioli topped with chopped Lobster and basil in a Brandy rosé sauce 28.95

PAPPARDELLE BOLOGNESE

Fresh hand cut pappardelle pasta with a traditional Bolognese with veal, beef, pork and herbs 22.75

LINGUINI PESCATORE

Linguini pasta with shrimp, calamari, P.E.I mussels and little neck clams in a lightly spicy tomato broth 28.95

RISOTTO ARAGOSTA

Creamy lobster risotto with Arborio rice, peas and mascarpone cheese, Cognac rosé sauce 29.95

CAPELLINI GRANCHIO

Angel hair pasta with jumbo lump crab, cherry tomatoes, capers and fresh arugula with tomato sauce 28.95

SIDE OF PASTA 8.75

SAUTEÉD SPINACH 7.50

BROCCOLI RABE 8.50

ASPARAGUS 8.50

MASHED POTATO 6.25

VEGETABLES OF THE DAY 6.25

ENTRÉES

CHICKEN MILANESE

Chicken cutlet topped with a baby arugula salad, cherry tomato, shaved Parmigiano cheese and fresh lemon evoo 23.95

CHICKEN CACCIATORE

Sautéed chicken breast with peppers, mushrooms and onions in a light red Cacciatore sauce 25.95

CHICKEN PARMIGIANA

Chicken cutlet, mozzarella cheese, marinara sauce and fresh basil, with spaghetti marinara 23.95

VEAL GAMBERI

Sautéed veal medallions, shrimp and cherry tomatoes in a beurre blanc sauce 31.95

VEAL MARSALA

Sautéed veal medallions with mushrooms in a Marsala wine demiglace sauce 27.95

SALMONE

Salmon in a lemon white wine garlic sauce, cherry tomatoes, capers, with potatoes and vegetables 25.95

N.Y. STEAK

New York strip steak with a Burgundy red wine and shallot reduction sauce, grilled asparagus 35.95

PORK CHOP CACCIATORE

French cut pork chop stuffed with Prosciutto, Fontina cheese, broccoli rabe, served with sautéed mushrooms, in a white wine rosemary sauce 29.95

CRABCAKE

Jumbo lump crab cake served with a roasted pepper Romesco sauce 31.95

Substitutions are subject to an upcharge

A 1.5% convenience fee is applied for all credit card payments.