

ANTIPASTI

Artisanal Charcuterie e Formaggio Board

Chef selection of Assorted Italian Meats & Cheeses with Seasonal Accompaniments 27

Grilled Shrimp Skewers

Brushed Scampi Sauce 16

Vongole e Sausage

Pan Roasted Clams, Sausage Crumble, Cherry Tomatoes & Roasted Garlic with Grilled Garlic Bread 24

Frittura di Calamari

Lightly Coated Calamari, Sliced Cherry Peppers & Zesty Tomato Sauce 16

Clams Casino

Eight Littleneck Clams Baked with Bacon, Garlic & Parmesan Bread Crumbs 18

Oysters Casino

Six East Coast Oysters Baked with Bacon, Garlic & Parmesan Bread Crumbs 24

Mozzarella Fritta

Pan Fried Mozzarella & Pomodoro 12

Bruschetta

Grilled Ciabatta topped with Olive Oil Poached Tomatoes, Crushed Pistachios, Basil & Zesty Ricotta 12

RAW BAR

Shrimp Cocktail 24

Cocktail Sauce & Lemon (6)

Select East Coast Oysters 21

Cocktail Sauce & Lemon (6)

Littleneck Clams 16

Cocktail Sauce & Lemon (8)

ZUPPA E INSALATA

Minestrone Zuppa

Ditalini Pasta, Vegetables & Shaved Parmesan 11

Mixed Greens

Cherry Tomatoes, Aged Balsamic, Red Onion & Garlic Parmesan Crouton 10

Caprese

Vine Ripe Heirloom Tomatoes, Mozzarella di Bufala & Ligurian Pesto 13

Roasted Beet

Red Wine Roasted Beets, Goat Cheese, Crushed Pistachios, Arugula, Tossed in a Citrus Vinaigrette 14

Caesar di Stazione

Chopped Romaine Hearts, House Made Classic Caesar Dressing & Parmesan-Garlic Croutons 12

Fagiola Verde

Insalata Mista, Green Beans, Crispy Pancetta Walnuts, Ricotta Salata & Red Wine Vinaigrette 14

PASTA

Spaghetti alle Vongole

Littleneck Clams in a Garlic White Wine Sauce 25

Frutti di Mare

Calamari, Littleneck Clams, Scallops & Shrimp, Pomodoro Sauce & Spaghetti MKT

Shrimp Scampi

Spaghetti & Shrimp in a Garlic White Wine Sauce 29

Cacio e Pepe

Spaghetti Sautéed with Pecorino Romano, Black Peppercorns & EVOO 19

Genovese Primavera

Basil Fusilli & Seasonal Vegetables 24

Penne Melanzana

Roasted Eggplant, Fresh Tomatoes, Basil & Mozzarella di Bufala 19

Carbonara

Pancetta, Egg Yolk & Pecorino Sauce 22

Vitello e Cinghiale Bolognese

Veal & Wild Boar Ragu, Rigatoni & Parmesan Reggiano 25

*Gluten Free Pasta Available

SECONDI

Salmone

Grilled Salmon with Basil Cherry Tomato Sauce & Broccolini 29

Pesce Spada

Grilled Swordfish & Toasted Sardinian Couscous topped with Zafferano Sauce 36

Prime Skirt Steak

Parmesan Polenta, Broccolini & Red Wine Shallot Butter 39

Milanesa

Breaded Scallopini topped with Arugula, Shaved Pecorino & Lemon Garlic Caper Sauce served with Tagliatelle Aglio e Olio Pollo 26 ★ Vitello 38

Marsala

Pan Sautéed Scallopini in Garlic, Shallots, Mushrooms & Marsala Wine with Tagliatelle Aglio e Olio Pollo 26 ★ Vitello 38

CHEF'S DAILY SPECIALS

TUESDAY:

Penne con Pollo

Chicken, Roma Tomatoes & Asparagus 27

WEDNESDAY:

Pork Rollatini

Pork Cutlet, Prosciutto, Provolone & Pomodoro Sauce with Roasted Fingerlings & Broccolini 36

THURSDAY:

Orecchiette, Sausage & Broccolini

Orecchiette Pasta, Sausage Crumble, Broccolini & Chili Flakes 27

FRIDAY:

Catch of the Day MKT

SATURDAY:

Surf & Turf

Filet Mignon & Chef Select Shellfish MKT

* Cooked to order, consuming raw or undercooked shellfish, seafood, poultry, egg or meat may increase risk of food-borne illness. Before placing your order, please inform your server if a person in your party has food allergy.

★ Please ask your server about gluten free menu items.

