

ANTIPASTI

Artisanal Charcuterie e Formaggio Board

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

Grilled Shrimp Skewer

Brushed Scampi Sauce 17

Vongole e Sausage

Pan Roasted Clams, Sausage Crumble, Cherry Tomatoes & Roasted Garlic with Grilled Garlic Bread 21

Frittura di Calamari

Lightly Coated Calamari, Sliced Cherry Peppers & Zesty Tomato Sauce 15

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 19

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 17

Cocktail Sauce & Lemon, 5 each

Select East Coast Oysters 16

Cocktail Sauce & Lemon, 6 each

Littleneck Clams 15

Cocktail Sauce & Lemon, 8 each

ZUPPA E INSALATA

Italian Wedding Zuppa 11

Caprese

Vine Ripe Heirloom Tomatoes, Mozzarella di Bufala & Ligurian Pesto 12

Caesar di Stazione

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

Roasted Beet

Red Wine Roasted Beets, Goat Cheese, Grapefruit, Crushed Pistachios, Bitter Greens, Tossed in a Citrus Vinaigrette 14

Fagioli Verde

Insalata Mista, Green Beans, Crispy Pancetta, Walnuts, Ricotta Salatta & 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

Cacio e Pepe

Spaghetti Sautéed with Pecorino Romano, Black Peppercorns & EVOO 19

Orecchiette Vegetariana

Seasonal Vegetables, Fava Beans, Parmesan & Butter 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 28

Pesce Spada

Grilled Swordfish & Toasted Sardinian Couscous topped with Zafferano Sauce 35

Bistecca alla Fiorentina

12 oz. NY Sirloin, Parmesan Roasted Potatoes, Arugula & Shaved Parmesan 42

Milanesa

Breaded Scallopini topped with Arugula, Shaved Pecorino & Lemon Garlic Caper Sauce served with Tagliatella Aglio e Olio Pollo 25 ★ Vitello 36

Marsala

Pan Sautéed Scallopini in Garlic, Shallots, Mushrooms & Marsala Wine with Broccolini Pollo 25 ★ Vitello 36

CHEF'S DAILY SPECIALS

TUESDAY:

Chicken Cacciatore

Braised Chicken in a Garlic, Tomato, Rosemary, Mushroom Sauce with Penne Pasta 27

WEDNESDAY:

Pork Chop

Soft Polenta, Red Wine, Poached Pear & Pork Jus 36

THURSDAY:

Orecchiette, Sausage & Broccolini

Orecchiette Pasta, Sausage Crumble, Broccolini & Chili Flakes 27

FRIDAY:

Catch of the Day MKT

SATURDAY:

Veal T-Bone Chop

Sautéed Green Beans or Parmesan Roasted Potatoes MKT Add 4 for both sides

* 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.