
SEAFOOD SPECIALTIES

POLPO - Octopus salad with potato, celery, red radish, black olives and Butter Beans, lemon vinaigrette ... \$16

CALAMARI FRITTI - Golden fried domestic Calamari, spicy tomato sauce ... \$12

COZZE & SALSICCE - P.E.I. Mussels with sausage and Italian hot green pepper in a white wine and garlic sauce ... \$14

MARUZZELLA - A seafood salad of Octopus, shrimp and calamari in a pickled vegetables lemon marinade ... \$15

SALMON OR TUNA TARTARE - Chopped raw Norwegian Salmon or Ahi Tuna with mango, avocado, spicy lime vinaigrette ... \$15

TORTINE DI GRANCHIO - Pan fried lump crab cakes, arugula and fennel, mustard sauce, Balsamic reduction ... \$12

CALAMARI BRASATI - calamari slow cooked with olives, capers and potatoes in a spicy tomato sauce ... \$12

COZZE E VONGOLE - Sautéed P.E.I. Mussels & Littlenecks Clams, spicy tomato sauce ... \$14

SEAFOOD COCKTAIL

OYSTERS - Blue Point Oysters (min. 4) ... \$2.50 each

CLAMS - Littleneck Clams on the shell (min. 4) ... \$1.75 each

SHRIMP - Jumbo Domestic Chilled Shrimp (min 4) ... \$2.50 each

MEDITERRANEO - A chilled combination of Oyster (6), Littleneck (6), Shrimp (6), Seafood Salad ... \$48

APPETIZERS

FRIARELLI & SALSICCE - Italian hot green peppers with crumbled sausage in a tomato basil sauce ... \$14

CARPACCIO - Thin sliced raw beef, frisee, roasted peppers and goat cheese, basil emulsion ... \$14

VEGETALI ALLA SCAPECE - Room temperature Eggplant, zucchini, roasted peppers and artichokes, marinated in a mint vinegar dressing ... \$11

ASPARAGI AL PALETTO - Asparagus in butter truffle sauce, Fried egg, shaved Parmigiano ... \$12

ANTIPASTO MISTO - Fior di Latte Mozzarella, Prosciutto di Parma, roasted peppers, marinated eggplant, artichokes and zucchini, enough to be shared ... \$16

CAPRESE - Fior di Latte Mozzarella and ripe tomatoes, Basil emulsion ... \$11

SALADS

AVOCADO - Avocado, frisee, beets and red grape tomatoes, Raspberry dressing ... \$12

LATTUGA E PERE - Romaine Hearths, walnuts, pears and Gorgonzola cheese, House Vinaigrette ... \$10

TRICOLORE - Radicchio, endive, arugula, apples, walnuts & Parmigiano, House vinaigrette ... \$10

FAGIOLINA - French string beans, beets, goat cheese, tomato, raspberry dressing ... \$11

LA CIAVATTONA - Grape tomatoes, butter beans, olives, arugula, red onions and celery, House Vinaigrette ... \$10

INSALATA DELLA CASA - Our signature salad with fennel, tomatoes and red radish, House Vinaigrette ... \$8

SIGNATURE PASTA

Half Order \$ 13

LINGUINE VIOLETTA - with roasted onions, eggplant & shrimp in a tomato basil sauce ... \$24

LASAGNA - Baked meat traditional Lasagna with mozzarella - No half order - ... \$19

GNOCCHI DI PATATE - Homemade Potato Gnocchi with asparagus and Guanciale (cured pork), Parmigiano truffle cream sauce ... \$23

SPAGHETTI AI FRUTTI DI MARE - with P.E.I. mussels, littleneck clams and calamari in a "Marinara" sauce ... \$24

FETTUCCINE BOLOGNESE - with our signature three meats in a tomato sauce ... \$22

SPAGHETTI ALLA CHITARRA - Homemade spaghetti with our tomato basil sauce, tossed with Parmigiano ... \$19

ORECCHIETTE - with slow braised baby back ribs in a tomato sauce, ricotta salata ... \$24

SPAGHETTI AMATRICIANA - with Amatriciana sauce (slow roasted onions and cured pork in a tomato sauce), Romano cheese ... \$22

TAGLIOLINI VONGOLE & GUANCIALE - Artisanal linguine, littleneck clams, Broccoli rapa, Guanciale, roasted tomatoes, garlic oil ... \$25

TONNARELLI - Homemade Spaghetti, shrimp, roasted tomatoes, Shitake mushroom ... \$24

RAVIOLI - Homemade & filled with roasted veal and mushroom, Ossobuco sauce ... \$21

ENTRÉES

ZUPPETTA DI GAMBERI - Gulf Shrimp with Cannellini beans and peeled tomatoes, wilted arugula and toasted Panko ... \$27

BRANZINO - Egg Battered Branzino fillet with Crab meat in a Limoncello sauce, spinach and roasted potato ... \$28

TONNO - Seared Ahi tuna, Eggplant Caponata, roasted potatoes, spicy lime emulsion ... \$28

PETRONIANA - Panko veal in a parmesan cream truffle sauce with Prosciutto, broccoli florets, roasted potatoes ... \$27

BISTECCA - Sliced Angus striploin steak, Frisee salad with artichokes and roasted peppers, drizzled with Salmoriglio ... \$28

POLPO ALLA GRIGLIA - Grilled Octopus over Cannellini beans, Uccelletto style, (spicy red sauce), Salmoriglio sauce ... \$28

SALMONE NORVEGESE - Almond crusted Norwegian Salmon, Prosecco truffle sauce, asparagus and roasted potatoes ... \$28

POLLO ARROSTO - Spiced roasted half chicken, smashed potato, American broccoli ... \$22

SCALOPPINE - Veal Scaloppine with Shitake mushroom and arugula in a Prosecco sauce, roasted potatoes ... \$27

FILETTO - Pan roasted 9 oz Filet Mignon, market mushrooms in a truffle au jus sauce, asparagus wrapped with prosciutto, roasted potatoes ... \$35

CONTORNI

Mushroom sautéed in garlic oil with or without cherry peppers ... \$8

French Fries, Spicy Fries, Truffle Fries or Smashed Potato ... \$6

Broccoli Rapa garlic oil with Peperoncino ... \$9

Sweet and sour eggplant "Caponata" ... \$9