

## Seasonal Menus

### Seasonal Specials

#### Appetizers

##### **Burrata Mozzarella**

\$22

Soft centered fresh mozzarella served over a sun-dried tomato puree, extra virgin olive oil and basil

##### **Zucchini Flowers**

\$23

Lightly battered zucchini flowers stuffed with Prosciutto di Parma and fresh mozzarella served with a side of marinara sauce

##### **Charred Octopus**

\$32

Charred Spanish Octopus over butter beans and sweet pepper drops, in a lemon and olive oil

##### **Unstuffed Artichoke Hearts**

\$19

Two sautéed artichoke hearts oreganata sautéed in a lemon, white wine sauce

##### **Sauteed Calamari**

\$29

Calamari sauteed in a white wine, lemon garlic and oil and parsley, garnished with zucchini linguini

##### **Clams Posillipo (Frank Sinatra Style)**

\$27

Steamed littleneck clams sauteed in a white wine, garlic, onion, and plum tomato sauce

##### **Baked Oysters**

\$26

In a lemon, butter, and chopped garlic white wine sauce with breadcrumbs and paprika

#### Soup & Salad

##### **Tuscan Onion Soup**

\$14

Caramelized onions, melted fresh mozzarella and sherry wine in a chicken

##### **Panzanella (Tuscan Salad)**

\$19

Chopped salad of cucumbers, plum tomatoes, thinly sliced red onions, fresh

broth topped with a toasted puff pastry

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mozzarella, croutons, and fresh basil in a red wine vinaigrette dressing

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### **Lobster Bisque**

**\$19**

Classic bisque with chunks of hand-picked lobster fresh cream and a hint of sherry, garnished with parsley

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## **From The Raw Bar**

### **Clams**

**\$23**

One dozen (12) raw clams on the half shell served with lemon and cocktail sauce

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### **Oysters**

**\$23**

Half dozen (6) raw oysters on the half shell served with lemon and cocktail sauce *East Coast Oyster Bay Blue Points*

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### **Shrimp Cocktail**

**\$23**

Six (6) chilled shrimp served with lemon and cocktail sauce

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## **Pasta**

### **Lobster Ravioli**

**\$36**

Ravioli stuffed with lobster and ricotta cheese in a creamy pink sauce

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### **Spaghetti Nero**

**\$36**

Black squid ink pasta with sautéed calamari in a spicy marinara sauce

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### **Pasta Ammirato \*Gluten Free**

**\$29**

Gluten free penne with sliced sausage, peppers, and onion in garlic and oil (add cherry peppers\$3)

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### **Spaghetti Squash & Grilled Chicken**

**\*Gluten Free**

**\$32**

Roasted spaghetti squash in garlic & oil with thinly sliced carrots, zucchini, broccoli & grilled chicken

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### **Lobster and Chopped Shrimp**

**\$36**

Served over Capellini pasta, with sautéed spinach, roasted garlic, in a lobster white wine sauce

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## **Pesce**

### **Cioppino**

**\$52**

Italian seafood stew of sautéed tilapia, mussels, clams and shrimp in a hot pot served with a side of escarole and roasted potatoes

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### **Almond Crusted Chilean Sea Bass**

**\$44**

Almond truffle butter crusted Chilean sea bass in a honey balsamic reduction served with a side of escarole and roasted potatoes

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### **Seared Branzino**

**\$46**

Whole seared branzino fillet in a white wine, orange and basil sauce served with sautéed escarole and creamy polenta

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### **Surf & Turf or Twin Lobster Tails**

**\$66**

Pan-roasted 8 oz. filet mignon with mushrooms, roasted potatoes and spinach in a Gorgonzola-Cognac sauce topped with shoestring crispy onions and served with a 6 oz. lobster tail with a side of drawn butter

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### **Stuffed Filet of Sole**

**\$52**

Stuffed with crabmeat in a lemon, butter and shallot white wine sauce served with sautéed broccoli, carrots and roasted potatoes

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### **Sautéed Black Sea Bass**

**\$40**

Sautéed black sea bass in a lemon, sundried tomato, and artichoke sauce served with sautéed escarole and roasted potatoes

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### **Filet of Sole Francese**

**\$34**

In a lemon, white wine, butter sauce served with sautéed spinach and saffron risotto

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## Carne

### Grilled Chicken & Spaghetti Squash

\$32 | \*Gluten Free

Spaghetti squash in garlic & oil with thinly sliced carrots, zucchini, broccoli & grilled chicken

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### Veal Ossobuco

\$60

Braised in a white wine and vegetable broth and served over risotto and sautéed escarole

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### Veal Sorrentino

\$40

Sauteed veal layered with eggplant, prosciutto and melted mozzarella in a light brown sauce with a touch of marinara served with sauteed escarole and roasted potatoes

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### Veal Valdostana

\$60

Thinly pounded 12 oz. veal chop topped with prosciutto and melted fresh mozzarella in a mushroom Marsala brown sauce

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## For Those Seeking Gluten Free...

### Chicken Classics

\$29

Grilled Chicken Parmigiana, Chicken Francese, Chicken Marsala

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### Eggplant Classics

\$28

Eggplant Rollatini, Eggplant Parmigiana

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