

~ANTIPASTI~

CALAMARI FRITTO MISTO	15
CALAMARI STRIPS, ZUCCHINI AND ARUGULA	
BRODETTO di VONGOLE	16
CLAMS, GARLIC, BASIL & EVOO - WHITE WINE - POMODORO OR PESTO	
ORANGE BANG BANG SHRIMP	15
CRISPY BREADED WHITE SHRIMP SERVED "MARTINI" STYLE, CUCUMBER SPAGHETTI AND HORSE RADISH MARMALADE REDUCTION	
ANTIPASTO PLATTER	18
PARMIGIANO REGGIANO, MOZZARELLA, ITALIAN MEATS, PEPPERS, HUMMUS, OLIVES AND TOMATO BRUSCHETTA	
BROCCOLI e SALSIICCIA	14
ITALIAN SAUSAGES WITH BROCCOLI RABE, GARLIC AND EVOO	
POLPETTE con BURRATA	15
MEATBALLS, BURRATA CREAM, TOMATO SAUCE, GRILLED BREAD AND BASIL	
EGGPLANT ROLLATINI	13
STUFFED WITH GARLIC, SPINACH & CHEESES TOPPED WITH D.O.P. SAN MARZANO TOMATOES FRESH BASIL AND MOZZARELLA	
BRUXELLES AND PANCETTA	12
BRUSSEL SPROUTS WITH PANCETTA IN A GINGER / SOY REDUCTION	

~INSALATE~

w/ CHICKEN 26 - SALMON 29 - SHRIMP 28 -

INSALATA CESARE	12
ROMAINE LETTUCE, CROUTONS, REGGIANO CHEESE	
INSALATA LUNA ROSA	12
ARUGULA, CHOPPED TOMATOES, LEMON / OLIVE OIL DRESSING AND SHAVED PARMIGIANO REGGIANO CHEESE	
TRADITIONAL CAPRESE	14
FRESHLY MADE MOZZARELLA, LOCAL TOMATOES, ROASTED PEPPERS, ARUGULA, AND BASIL INFUSED EVOO	

~PASTA FRESCA~

WHOLE WHEAT PASTA AVAILABLE -

FUSILLI SHRIMP PESTO GENOVESE	28
FUSILLI WITH GULF SHRIMP TOSSED IN OUR FRESHLY MADE PESTO SAUCE, SUNDRIED TOMATOES AND A TOUCH OF CREAM	
LINGUINI AMALFITANA	32
CLAMS, MUSSELS, CALAMARI, SHRIMP, FRESH CATCH, GARLIC, EXTRA VIRGIN OLIVE OIL, SAN MARZANO TOMATO SAUCE	
LINGUINI VONGOLE	28
BABY CLAMS, GARLIC, EVOO, GRAPE TOMATOES AND WHITE WINE	
RIGATONI con BROCCOLI e SALICICIA	26
ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EVOO OVER FRESH RIGATONI PASTA	
PAPPARDELLE BOLOGNESE	25
WIDE NOODLE PASTA, D.O.P. SAN MARZANO TOMATO SAUCE, STEWED WITH 100% GRASS - FED GROUND BEEF	
CHEESE RAVIOLI	22
POMODORO - PARMIGIANO CREAMA OR PESTO GENOVESE SAUCE	
RIGATONI POMODORO	18
RIGATONI TOSSED WITH D.O.P. SAN MARZANO TOMATO SAUCE, GARLIC AND FRESH BASIL	
OR SERVED WITH MEATBALLS	26

~FRESH VEGETABLES~

- ASPARAGUS SPEARS 7 - BRUSSEL SPROUTS 7 - BEEFSTEAK TOMATO 7
- SEASONAL VEGETABLE 7 - BROCCOLI RABE 7
- FUNGHI TRIFOLATI 7 - BROWN RICE 7 - JERSEY SHORE FRIES 7
- POTATO DEL GIORNO 7



~DEL MARE~

ADD HALF ORDER OF ANY PASTA
POMODORO OR GARLIC OIL (COOKED TO ORDER) 6

PESCE DEL GIORNO	(M.P)
FRESH DAILY CATCH FILET PREPARED PICCATA STYLE WITH FRESH VEGETABLES AND WHOLE GRAIN RICE	
PAN SEARED DIVER SCALLOPS	39
SERVED WITH SAUTEED ORGANIC SPINACH, CANNELLINI BEANS AND SUNDRIED TOMATOES WITH MEYER LEMON INFUSED OLIVE OIL	
SCAMPONI	(M.P)
"UNMISSABLE SIGNATURE ITEM" MEDITERRANEAN COLOSSAL SHRIMP STUFFED WITH LUMP CRAB MEAT SERVED OVER HERBED BROWN RICE, DRAWN BUTTER AND FRESH LEMON	
LOBSTER & SHRIMP ROLL	32
MAINE LOBSTER MEAT AND GULF SHRIMP DOUBLE-STUFFED IN A BUTTER TOASTED ROLL WITH HOUSE-MADE DRESSING AND LEAF LETTUCE SERVED WITH CRISPY FRENCH FRIES.	
GINGER & SOY GLAZED SALMON	29
GRILLED ATLANTIC SALMON WITH BROWN RICE AND VEGETABLE STIR FRY	
MAHI MAHI TACOS	27
2-4 OZ MAHI TACOS IN A CRISPY BUTTERMILK BATTER WITH GARDEN VEGETABLE SLAW, FRESH AVOCADO AND SWEET CHILI/LIME VINAIGRETTE SERVED IN TOASTED TORTILLAS WITH A SIDE OF WHOLE GRAIN RICE	

~DA TERRA~

ADD HALF ORDER OF ANY PASTA
POMODORO OR GARLIC OIL (COOKED TO ORDER) 6

BLACK ANGUS NY STRIP	(ADD FUNGHI TRIFOLATI \$7) 45
DRY RUB GRILLED AND SERVED WITH POTATO DEL GIORNO AND SEASONAL VEGETABLE	
VITELLO alla MARSALA	29
SAUTÉED VEAL MEDALLIONS, MUSHROOMS, SHALLOTS, MARSALA WINE DEMI-GLAZE WITH POTATO DEL GIORNO	
VITELLO alla PARMIGIANA	29
BREADED VEAL CUTLETS TOPPED WITH OUR D.O.P. SAN MARZANO TOMATO SAUCE AND MELTED MOZZARELLA CHEESE	
POLLO con PANCETTA	27
LIGHTLY BREADED BREAST OF CHICKEN TOPPED WITH OUR D.O.P. SAN MARZANO TOMATO SAUCE, PANCETTA AND MELTED MOZZARELLA	
POLLO al LEMONE	(ADD BUFFALO MOZZARELLA \$5) 26
BONELESS BREAST OF CHICKEN, PONTANO FARMS BASIL AND FRESHLY SQUEEZED LEMON WITH ASPARAGUS AND POTATO DEL GIORNO	
POLLO SCARPARIELLO	26
SAUTEED BREAST OF CHICKEN W/ ITALIAN SAUSAGE, PEPPERONCINI, OLIVES, ROASTED POTATOES AND ROSEMARY DEMI GLAZE	
BRAISED SHORT RIBS	32
FOREVER BRAISED BONELESS SHORT RIBS SLOW COOKED IN A RICH RED WINE DEMI GLAZE WITH POTATO DEL GIORNO AND SAUTEED VEGETABLES	
COSTALETTA ALLA PARMIGIANA	45
CENTER CUT VEAL CHOP LIGHTLY BREADED AND LAYERED WITH SAN MARZANO TOMATO SAUCE AND MELTED ITALIAN CHEESES	
-ALSO AVAILABLE MILANESE STYLE WITH PONTANO FARMS ARUGULA, CHOPPED TOMATOES AND A CITRUS VINAIGRETTE-	
CREATE YOUR VEGGIE LOVERS PLATE	24
CREATE YOUR VEGETABLE PLATE WITH YOUR CHOICE OF FOUR SIDES FROM THE FRESH VEGETABLES	

Gratuity not included. A 20% gratuity will be added to parties of 5 or more.

*Splitting charge \$ 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please inform your server if you are allergic to any food items before ordering.