



**CALAMARI FRITTO MISTO**

CALAMARI STRIPS, ZUCCHINI AND ARUGULA

**BRODETTO MISTO**

COLDWATER MUSSELS OR CLAMS IN A GARLIC, BASIL & EVOO-WHITE WINE BROTH AND POMODORO SAUCE

**JUMBO GULF SHRIMP COCKTAIL**

SERVED WITH HOUSE-MADE KEY LIME HORSE RADISH COCKTAIL SAUCE AND FRESH LEMON

**ANTIPASTO PLATTER**

PARMIGIANO REGGIANO, MOZZARELLA, ITALIAN MEATS, PEPPERS, HUMMUS, OLIVES AND TOMATO BRUSCHETTA

**BROCCOLI e SALSICCIA**

ITALIAN SAUSAGES WITH BROCCOLI RABE, GARLIC AND EVOO

**POLPETTE con BURRATA**

MEATBALLS, BURRATA CREAM, TOMATO SAUCE, GRILLED BREAD AND BASIL

**EGGPLANT ROLLATINI**

STUFFED WITH GARLIC, SPINACH & CHEESES TOPPED WITH D.O.P. SAN MARZANO TOMATOES FRESH BASIL AND MOZZARELLA

**BRUXELLES AND PANCETTA**

BRUSSEL SPROUTS WITH PANCETTA IN A GINGER / SOY REDUCTION

**CARPACCIO DI MANZO**

ALL NATURAL ANGUS FILET MIGNON SERVED CARPACCIO STYLE WITH "PONTANO FARMS" ARUGULA, DICED PLUM TOMATOES, CAPERS AND SHAVED REGGIANO CHEESE

~INSALATA~

w/ CHICKEN 34 - SALMON 36 - SHRIMP 36 -

**INSALATA CESARE**

ROMAINE LETTUCE, CROUTONS, REGGIANO CHEESE

**INSALATA LUNA ROSA**

ARUGULA, RADDICCHIO, CHOPPED TOMATOES, LEMON / OLIVE OIL DRESSING AND SHAVED PARMIGIANO REGGIANO CHEESE

**HOUSE-MADE BURRATA**

FRESH STUFFED MOZZARELLA WITH THIN SLICED PROSCIUTTO, FIRE ROASTED PEPPERS AND ARUGULA

~PASTA FRESCA~

GLUTEN FREE PASTA AVAILABLE -

**FUSILLI SHRIMP PESTO GENOVESE**

FUSILLI WITH GULF SHRIMP TOSSED IN OUR FRESHLY MADE PESTO SAUCE, SUNDRIED TOMATOES AND A TOUCH OF CREAM

**LINGUINI AMALFITANA**

CLAMS, MUSSELS, CALAMARI, SHRIMP, FRESH CATCH, GARLIC, EXTRA VIRGIN OLIVE OIL, SAN MARZANO TOMATO SAUCE

**LINGUINI VONGOLE**

BABY CLAMS, GARLIC, EVOO, GRAPE TOMATOES AND WHITE WINE

**RIGATONI con BROCCOLI e SALICCIA**

ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EVOO

**PAPPARDELLE BOLOGNESE**

WIDE NOODLE PASTA, D.O.P. SAN MARZANO TOMATO SAUCE, STEWED WITH 100% GRASS - FED GROUND BEEF

**LOBSTER A LA VODKA**

MAINE LOBSTER MEAT SAUTEED WITH ENGLISH PEAS, JUMBO FOUR CHEESE RAVIOLI AND CLASSIC VODKA PINK SAUCE

**RIGATONI POMODORO**

RIGATONI TOSSED WITH D.O.P. SAN MARZANO TOMATO SAUCE, GARLIC AND FRESH BASIL

OR SERVED WITH MEATBALLS

~MADE TO ORDER SIDES~

- ASPARAGUS SPEARS - BRUSSEL SPROUTS - BEEFSTEAK TOMATO
- TRUFFLE STEAK FRIES - SEASONAL VEGETABLE - BROCCOLI RABE
- BROWN RICE - MARSCAPONE POLENTA - POTATO DEL GIORNO

**COCONUT MAHI MAHI**

COCONUT CRUSTED LOCAL MAHI FILET SERVED WITH HATCHER MANGO SALSA AND CILANTRO RICE

**PESCE FRANCESE**

FRESH CATCH OF THE DAY SAUTEED WITH LIGHT EGG CRUST, BROWN RICE, SEASONAL VEGETABLE AND A LEMON/BUTTER SAUCE

**SHRIMP & GRITS**

JUMBO GULF SHRIMP SAUTEED WITH IMPORTED CHORIZO SAUSAGE AND TRI-COLORED PEPPERS OVER SOFT MARSCAPONE CHEESE POLENTA

**SCAMPONI CON GRANCCHIO**

COLOSSAL MEDITERRANEAN SHRIMP STUFFED WITH LUMP CRAB MEAT, BAKED IN A LEMON/WHITE WINE, SEASONAL VEGETABLE AND BROWN RICE

**PAN SEARED DIVER SCALLOPS**

SERVED WITH SAUTEED ORGANIC SPINACH, CANNELLINI BEANS AND SUNDRIED TOMATOES WITH MEYER LEMON INFUSED OLIVE OIL

**GINGER & SOY GLAZED SALMON**

GRILLED ATLANTIC SALMON WITH BROWN RICE AND VEGETABLE STIR FRY

**CREATE YOUR VEGGIE LOVERS PLATE**

CREATE YOUR VEGETABLE PLATE WITH YOUR CHOICE OF FOUR SIDES FROM THE FRESH VEGETABLES

**BANG BANG SHRIMP TACOS**

CRISPY GULF SHRIMP IN TWO WARM TORTILLAS W/ VEGETABLE SALAD & FIRECRACKER SAUCE, SERVED WITH CILANTRO RICE

**MARYLAND LUMP CRAB CAKES**

PAN SEARED BLUE CRAB CAKES WITH HOUSEMADE LOBSTER BISQUE "SAUCE", BUTTERED ASPARAGUS AND ONION FRITTE

~DA TERRA~

**FILETTO CON TARTUFI E FUNGHI**

SAUTEED BEEF TENDERLOIN MEDALLIONS WITH ROASTED MUSHROOMS, WHITE TRUFFLE DEMI GLAZE AND POTATO DEL GIORNO

**BLACK ANGUS SKIRT STEAK (ADD FUNGHI TRIFOLATI \$7)**

DRY RUB GRILLED AND SERVED WITH POTATO DEL GIORNO AND SEASONAL VEGETABLES (WE DO NOT GUARANTEE STEAK ORDERED MEDIUM WELL OR ABOVE)

**BRAISED SHORT RIBS**

FOREVER BRAISED BONELESS SHORT RIBS SLOW COOKED IN A RICH RED WINE DEMI GLAZE WITH MARSCAPONE POLENTA AND SAUTEED VEGETABLES

**POLLO con PANCETTA**

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)**

BONELESS BREAST OF CHICKEN, PONTANO FARMS BASIL AND FRESHLY SQUEEZED LEMON WITH ASPARAGUS AND POTATO DEL GIORNO

**POLLO SCARPARELLO**

SAUTEED BREAST OF CHICKEN W/ITALIAN SAUSAGE, PEPPERONCINI, OLIVES, POTATOES AND ROSEMARY DEMI GLAZE

**VITELLO alla MARSALA**

SAUTÉED VEAL MEDALLIONS, MUSHROOMS, SHALLOTS, MARSALA WINE DEMI-GLAZE WITH POTATO DEL GIORNO

**VITELLO alla PARMIGIANA**

BREADED VEAL CUTLETS TOPPED WITH OUR D.O.P. SAN MARZANO TOMATO SAUCE AND MELTED MOZZARELLA CHEESE

-ALSO AVAILABLE MILANESE STYLE-

**APPLEWOOD BACON CHEDDAR BURGER**

10 oz GRASS FED AND FINISHED PIEDMONTESE BEEF PATTY WITH THICK CUT BACON AND SHARP CHEDDAR CHEESE SERVED WITH HAND CUT PARMESAN TRUFFLE STEAK FRIES

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

\*Splitting charge \$

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.