

~STARTERS~



~FROM THE SEA~

CALAMARI FRITTO MISTO	22
CALAMARI STRIPS, ZUCCHINI AND ARUGULA	
PAN STEAMED CLAMS	23
LITTLENECK CLAMS IN A GARLIC, BASIL & EVOO- WHITE WINE BROTH AND POMODORO SAUCE	
JUMBO GULF SHRIMP COCKTAIL	24
SERVED WITH HOUSE-MADE KEY LIME HORSERADISH COCKTAIL SAUCE AND FRESH LEMON	
ANTIPASTO PLATTER	21
PARMIGIANO REGGIANO, MOZZARELLA, ITALIAN MEATS, PEPPERS, HUMMUS, OLIVES AND TOMATO BRUSCHETTA	
BROCCOLI e SALSIACCIA	19
ITALIAN SAUSAGES WITH BROCCOLI RABE, GARLIC AND EVOO	
POLPETTE con BURRATA	19
MEATBALLS, BURRATA CREAM, TOMATO SAUCE, GRILLED BREAD AND BASIL	
EGGPLANT ROLLATINI	24
STUFFED WITH GARLIC, SPINACH & CHEESES TOPPED WITH D.O.P. SAN MARZANO TOMATOES FRESH BASIL AND MOZZARELLA	
SAGANAKI SHRIMP	24
GREEK STYLE SAUTEED JUMBO SHRIMP W/ FRESH LOCAL PLUM TOMATOES, OLIVES & FETA CHEESE	
BRUSSELS AND PANCETTA	19
ROASTED FRESH BRUSSEL SPROUTS TOSSED WITH CARAMELIZED PANCETTA AND SWEET SOY CHILI SAUCE	

~SALADS~

w/ CHICKEN 34 - SALMON 36 - SHRIMP 36 -

GREEK SALAD	15
ROMAINE LETTUCE, FETA CHEESE, CHOPPED TOMATO, CUCUMBER, RED ONION, OLIVES, PEPPERONCINI PEPPERS AND RED WINE VINAIGRETTE	
INSALATA CESARE	14
ROMAINE LETTUCE, CROUTONS, REGGIANO CHEESE	
INSALATA LUNA ROSA	14
ARUGULA, RADDICCHIO, CHOPPED TOMATOES, LEMON / OLIVE OIL DRESSING AND SHAVED PARMIGIANO REGGIANO CHEESE	
CHILLED WEDGE SALAD	15
ICEBERG LETTUCE WEDGE WITH APPLEWOOD BACON, SHREDDED CARROTS AND BLUE CHEESE DRESSING	
HOUSE-MADE BURRATA	26
FRESH STUFFED MOZZARELLA WITH THIN SLICED PROSCIUTTO, FIRE ROASTED PEPPERS AND ARUGULA	

~FRESH MADE PASTA~

GLUTEN FREE PASTA AVAILABLE -

FUSILLI SHRIMP PESTO GENOVESE	34
FUSILLI WITH GULF SHRIMP TOSSED IN OUR FRESHLY MADE PESTO SAUCE, SUNDRIED TOMATOES AND A TOUCH OF CREAM	
LINGUINI AMALFITANA	42
CLAMS, MUSSELS, CALAMARI, SHRIMP, FRESH CATCH, GARLIC, EXTRA VIRGIN OLIVE OIL, SAN MARZANO TOMATO SAUCE	
LINGUINI VONGOLE	34
BABY CLAMS, GARLIC, EVOO, GRAPE TOMATOES AND WHITE WINE	
RIGATONI con BROCCOLI e SALICCIA	29
ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EVOO	
PAPPARDELLE BOLOGNESE	29
HOUSE MADE EGG NOODLE PASTA, D.O.P. SAN MARZANO TOMATO SAUCE, STEWED WITH 100% GRASS - FED GROUND BEEF	
LOBSTER A LA VODKA	39
MAINE LOBSTER MEAT SAUTEED WITH ENGLISH PEAS, JUMBO FOUR CHEESE RAVIOLI AND CLASSIC VODKA PINK SAUCE	
RIGATONI POMODORO	24
RIGATONI TOSSED WITH D.O.P. SAN MARZANO TOMATO SAUCE, GARLIC AND FRESH BASIL SERVED WITH MEATBALLS 31	
LOBSTER MAC & CHEESE	42
MAINE LOBSTER MEAT TOSSED W/ HOUSE-MADE FUSILLI AND FOUR CHEESE SAUCE TOPPED W/ TOASTED PARMESAN BREADCRUMBS	

MARYLAND LUMP CRAB CAKES	39
PAN SEARED BLUE CRAB CAKES WITH HOUSEMADE LOBSTER BISQUE "SAUCE", BUTTERED ASPARAGUS AND ONION FRITTE	
PESCE FRANCESE	38
FRESH CATCH OF THE DAY SAUTEED WITH LIGHT EGG CRUST, BROWN RICE, SEASONAL VEGETABLE AND A LEMON/BUTTER SAUCE	
SHRIMP & GRITS	39
JUMBO GULF SHRIMP SAUTEED WITH IMPORTED CHORIZO SAUSAGE AND TRI-COLORED PEPPERS OVER SOFT MARSCAPONE CHEESE POLENTA	
LOBSTER TAIL SCAMPI	MKT
TWIN FLORIDA LOBSTER TAILS WITH BROWN RICE, BUTTERED ASPARAGUS AND LUNA ROSA SCAMPI SAUCE	
PAN SEARED DIVER SCALLOPS	MKT
SERVED WITH ORGANIC SPINACH, CANNELLINI BEANS AND SUNDRIED TOMATOES DRIZZLED WITH EXTRA-VIRGIN OLIVE OIL	
GINGER & SOY GLAZED SALMON	37
GRILLED ATLANTIC SALMON WITH BROWN RICE AND VEGETABLE STIR FRY	
BANG BANG SHRIMP TACOS	32
CRISPY GULF SHRIMP IN TWO WARM TORTILLAS W/ VEGETABLE SALAD & FIRECRACKER SAUCE, SERVED WITH CILANTRO RICE	
COCONUT MAHI MAHI	37
COCONUT CRUSTED LOCAL MAHI FILET SERVED WITH HATCHER MANGO SALSA AND CILANTRO RICE	

~ FROM THE LAND ~

FILETTO CON TARTUFI E FUNGHI	48
SAUTEED BEEF TENDERLOIN MEDALLIONS WITH ROASTED MUSHROOMS, WHITE TRUFFLE DEMI GLAZE AND POTATO DEL GIORNO	
CHARGRILLED HANGER STEAK	46
FIVE STAR RESERVE HANGER STEAK BASTED WITH HERB BUTTER AND SERVED W/ POTATO DEL GIORNO AND SAUTEED BROCCOLI RABE <i>(WE DO NOT GUARANTEE STEAK ORDERED MEDIUM WELL OR ABOVE)</i>	
BRAISED SHORT RIBS	45
FOREVER BRAISED BONELESS SHORT RIBS SLOW COOKED IN A RICH RED WINE DEMI GLAZE WITH MARSCAPONE POLENTA AND SAUTEED VEGETABLES	
POLLO alla PARMIGIANA	34
LIGHTLY BREADED BREAST OF CHICKEN BAKED WITH OUR D.O.P. SAN MARZANO TOMATO SAUCE AND MELTED MOZZARELLA	
<i>-ALSO AVAILABLE VEAL PARMIGIANA-</i>	
POLLO al LEMONE (ADD BUFFALO MOZZARELLA \$5)	34
BONELESS CHICKEN BREAST, PONTANO FARMS BASIL AND FRESHLY SQUEEZED LEMON WITH ASPARAGUS AND POTATO DEL GIORNO	
POLLO SCARPARELLO	34
SAUTEED BREAST OF CHICKEN W/ITALIAN SAUSAGE, PEPPERONCINI, OLIVES, POTATOES AND ROSEMARY DEMI GLAZE	
VITELLO alla MARSALA	36
SAUTÉED VEAL MEDALLIONS, MUSHROOMS, SHALLOTS, MARSALA WINE DEMI-GLAZE WITH POTATO DEL GIORNO	
VITELLO PAPA GIOVANNI	38
PANKO BREADED VEAL CUTLET BAKED WITH EGGPLANT, PROSCIUTTO, FOUR ITALIAN CHEESES AND OUR D.O.P. SAN MARZANO TOMATO SAUCE	
APPLEWOOD BACON CHEDDAR BURGER	29
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	
CREATE YOUR VEGGIE LOVERS PLATE	29
CREATE YOUR VEGETABLE PLATE WITH YOUR CHOICE OF FOUR SIDES FROM THE FRESH VEGETABLES	

~MADE TO ORDER SIDES~

- ASPARAGUS SPEARS 10 - BROWN RICE 10 - BEEFSTEAK TOMATO 10
- TRUFFLE STEAK FRIES 10 - SEASONAL VEGETABLE 10 - BROCCOLI RABE 10
- MARSCAPONE POLENTA 10 - POTATO DEL GIORNO 10

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

*Splitting charge \$ 12

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.