

APPETIZER

Pork and veal meatballs - buffalo mozzarella - crispy garlic chips - pomodorini 19

Crispy cauliflower - roasted garlic & cherry pepper aioli - parsley - parmesan 18

Beef carpaccio - sliced mushrooms - arugula - parmesan - black truffle 21*

Burrata – Jimmy Nardello peppers - San Daniele prosciutto - olive bread 21

Eggplant rollatini al Forno - ricotta - stracciatella - Sicilian oregano 19

Fried calamari - spicy tomato sauce - Thai chili sauce - pepperoncini 22

Steamed P.E.I. mussels - red curry cream - fava beans - cilantro 19

Yellowfin tuna crudo - avocado - ginger & tamari sugo - julienne vegetables 23*

Crispy “Kung Pao” Brussels sprouts with peanuts - scallion - sesame seeds 18

Red beets - whipped goat cheese - strawberries - roasted pistachio vinaigrette 17

Arugula & gem lettuce - apples - cranberries - gorgonzola - walnuts - cider vinegar 17

Chopped Greek salad - red wine vinaigrette - oregano - olives - feta cheese 17

Romaine hearts - Caesar dressing - focaccia croutons - crispy shallots 16

Mixed baby lettuces - balsamic vinaigrette - shaved Grana Padano 16

PIZZA

Tomato sauce - shredded or buffalo mozzarella - basil 22

Roasted mushroom - burrata –black truffle puree 25

Italian sausage - tomato sauce - hot cherry peppers - sweet onions 23

Pepperoni - Sicilian oregano - caramelized onions - spicy honey 23

Sliced tomatoes - buffalo mozzarella - prosciutto San Daniele - baby arugula 25

SIDES 14

French fries - Sauteed spinach - Haricot vert

Broccoli rabe - Jasmine rice with lentils

*Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

Before placing your order please inform your server if a person in your party has a food allergy

PASTA

Penne rigate - tomato and basil or vodka tomato cream with pancetta and onion 23

Sheep's milk ricotta cavatelli - Italian sausage ragu - shallots - baby peas - pecorino 28

Fresh spaghetti - lobster - wilted arugula - cherry tomatoes - Calabrian chili 39

Occhi di Lupo “Bolognese” - meat and vegetable ragu - mushroom - herb ricotta 28

Zoodles with eggplant meatballs - fresh tomato sauce - grated provolone cheese 29

Butternut squash agnolotti - brown butter - sage - hazelnuts - aged balsamic 28

Linguine fini - Manila clams - garlic - olive oil - red pepper flakes - white wine 32

ENTRÉE

Wild striped bass - manila clams - roasted tomatoes - fregola - lemon basil pesto 36

Hidden Fjord salmon - butternut squash - porcini - broccoli rabe - red wine 37*

Salmon or Tuna bowl - rice - lentils - seasonal vegetables - avocado - Calabrian chili 30*

Wild parmesan crusted halibut - tomato chive beurre blanc - sautéed spinach 42

Braised veal osso bucco - cacio e pepe polenta - autumn vegetables 39

American Wagyu burger - brioche bun - aged cheddar - French fries 25 *

Pan roasted LI duck breast—parsnips & pomegranate—lavender honey with five spice 38

Berkshire pork chop - crispy gnocchi - bacon and onion jam - balsamic jus 36 *

12 oz. C. A. B. strip steak - sherry vinegar - mushrooms - French fries - truffle aioli 44 *

Wood roasted Amish chicken - mashed potatoes - haricot vert - natural jus 32

Breast of chicken Milanese - baby arugula - marinated tomato - fresh mozzarella 29

Entrée salad - Caesar */ Mixed baby lettuce/ chopped Greek / Arugula & honey gem

With chicken 29 jumbo shrimp 34 salmon 37* scallops 36*

Chefs - Albert DeAngelis, Matthew McNerney,

Neftali Landaverde

General Manager - Wilio Pelico