



DINNER

SHARABLE

CALAMARI STEAK	14
<i>Served over tomato sauce, with herb aioli, cherry peppers, garlic, crispy spinach & herbs</i>	
STEAMED PEI MUSSELS	16
<i>White wine, garlic, tomato, spicy capicola, scallions and lemon in a rich broth with toasted rustic garlic bread</i>	
GRILLED PRAWNS ON CREAMY POLENTA	16
<i>Charred artichokes, pancetta and lemon butter with Italian parsley</i>	
WAGYU BEEF CARPACCIO	20
<i>Pepper seared with parmesan, arugula, EVOO & crispy capers drizzled with mustard vinaigrette served with toasted garlic bread</i>	
MEATABALLS GF	13
<i>In-house meatballs in pomodoro sauce topped with mozzarella</i>	
TAGLIERE	18
<i>Selection of cheese, meats, nuts & seasonal fruit</i>	
ARANCINI GF	12
<i>Crisp, creamy carnaroli rice with cheese & herbs</i>	
FOCACCIA	6
<i>House made focaccia served with herbed balsamic reduction</i>	

SALAD AND SOUP

CAPRESE GF • V	9/15
<i>Burrata cheese with heirloom tomato, basil, pickled onion, balsamic</i>	
HOUSE GF	9
<i>Greens, frosted pecans, goat cheese & pancetta, champagne vinaigrette</i>	
SPINACH GF	10
<i>Spinach, pancetta, roasted cherry tomatoes, mustard vinaigrette</i>	
CAESAR	11
<i>Romaine, roasted garlic dressing, parmesan</i>	
LOBSTER BISQUE	14
<i>Rich and creamy bisque with succulent tender pieces of lobster</i>	
SOUP DI GIORNO	10
<i>Ask your server for details</i>	

PASTA

SPAGHETTI POMODORO	16
<i>Pomodoro sauce with parmesan & arugula</i>	
LOBSTER MACCARONI AND CHEESE	16/29
<i>Caratappi pasta in a cheddar sauce with North Atlantic lobster</i>	
PAPPARDELLE	20
<i>Fresh, hand cut pappardelle tossed with seasonal ragout</i>	
MAFALDINE	20
<i>Parmesan cream sauce, shaved brussel sprouts & pancetta</i>	
FARFALLE	18
<i>Basil pesto, heirloom tomatoes, roasted pine nuts & parmesan</i>	
RISOTTO DI GIORNO	MKT
<i>Ask your server for details</i>	

Add Chicken (6), Salmon (9), Shrimp (9), Steak (10) or Meatballs (5) to any Salad or Pasta

PIZZA

MARGHERITA V	15
<i>Tomato sauce, olive oil, fresh mozzarella and basil</i>	
AMANTI DELLA CARNE	20
<i>Pepperoni, prosciutto, sausage, salami, caramelized onions</i>	
SALSICCA	18
<i>Italian sausage, roasted tomatoes & goat cheese</i>	
VERDURA V	15
<i>Grilled seasonal vegetables, ricotta, mozzarella & arugula</i>	
STELLINI V	15
<i>Roasted tomatoes, goat cheese & black olives</i>	
BLANCO V	15
<i>Mozzarella, ricotta, parmesan & oregano</i>	
SCELTA DELLO CHEF	MKT
<i>Seasonal pizza created by the Chef</i>	

ENTRÉE

22-OUNCE TUSCAN COWBOY RIBEYE	65
<i>Bone-in ribeye with roasted red pepper phyllo potatoes and port wine mushrooms</i>	
40 CLOVE ROASTED CHICKEN	28
<i>Roasted half chicken with rosemary broodo served with garlic mashed potatoes</i>	
ROASTED HALIBUT	34
<i>Lemon-asparagus risotto, caper butter and Italian parsley</i>	
CIOPPINO	38
<i>Mussels, scallops, cod, shrimp in light tomato-lobster broth served with toasted rustic garlic bread</i>	
BRAISED SHORT RIB	34
<i>Braised beef short rib served over roasted butternut squash risotto and rosemary</i>	
BRAISED PORK SHANK	34
<i>Braised in wine over herbed risotto</i>	
FILET AND GNOCCHI	48
<i>8-ounce filet served over parmesan black truffle gnocchi</i>	
SCALLOPS STELLINI	38
<i>Pan seared jumbo diver sea scallops served with creamy fontina polenta, pancetta & smoked paprika butter sauce</i>	