

APPETIZER

AVOCADO TOWER	18
• tower of sliced beefsteak tomato, bufala mozzarella & avocado garnished with roasted peppers – balsamic drizzle	
CRAB MEAT TOWER	19
• lump crab meat served with mango salsa	
CLAMS CASINO	18
• baked clams, stuffed with bacon, red and yellow peppers, roasted tomatoes served with a white wine lemon butter sauce	
STUFFED DUMPLINGS	16
• with braised short rib, served with orange apricot marmalade, soy sauce and orange juice	
GRILLED OCTOPUS	19
• served over a barley spring salad with an olive oil and lime dressing	
BRUSCHETTA FRITTA	18
• toasted fried bread topped with sauteed broccoli rabe, sausage and burrata	
CALAMARI FRITTI	18
• fried calamari served with marinara sauce	
POLPETTA DI MELENZANA	14
• our signature eggplant balls, tomato sauce and grated pecorino romano	

PIZZE

MARGARITA	15
• tomato sauce, mozzarella, basil and evoo	
RUCOLETTA	18
• mozzarella, prosciutto, arugula, cherry tomatoes, shaved parmiggiano and balsamic glaze	
PIZZA DI CAVOLFIORRE	16
• cauliflower crust pizza topped with kale, gorgonzola, walnuts and apple with balsamic glaze	

MEAT AND CHEESES

CHEF PLATTER (shareable for 2)	34
• a mixed selection of the most popular italian cured meats and cheeses with house made vegetable preserve, crostini, olives, and condiments	

SALADS

LATTUGA FARCITA	15
• bibb lettuce, apple, dried cranberries, toasted cashews & goat cheese in an apple cider vinaigrette	
INSALATA DI PALMA	14
• hearths of palm, avocado, cherry tomatoes, fennel and citron vinaigrette	
CAPRINO	14
• mixed greens, tomatoes, warm goat cheese, walnuts, and white balsamic vinaigrette	
BIETOLA E RUGOLETTA	14
• red and yellow beets, baby arugula, goat cheese with french dressing	
CAVOLO TOSCANO ALLA CESARE	14
• green kale, shaved parmiggiano reggiano, croutons & caesar dressing	

BRUSCHETTE

3 for 15	5 for 25
tomato, mozzarella, and roasted peppers	
gorgonzola, arugula, and walnuts	
ricotta, prosciutto, and rosemary roasted cherry tomato	
goat cheese, cranberry, and pistachio	
wild mushrooms, manchego cheese and truffle oil	
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DUE TO THE LIMITED AMOUNT OF TABLES PLEASE BE COURTEOUS OF THE UPCOMING RESERVATION.

THANK YOU

PASTA

SPAGHETTONI CACIO & PEPE CON GAMBERO ROSSO	32
• imported organic pasta, black pepper, grated cheese with a rare red shrimp from the deep mediterranean sea	
RISOTTO CAPRESE	24
• tomato-basil risotto with imported fresh mozzarella	
RAVIOLI di AGNELLO	24
• homemade ravioli stuffed with lamb & mascarpone cheese served with sauteed shitake mushrooms & roasted vegetable puree	
RAVIOLI di SALMONE	24
• homemade ravioli stuffed with salmon served with corn, green peas and asparagus in a light sweet tomato sauce	
RIGATONI ALLA NAPOLETANA	24
• fresh pasta, prosciutto, plum tomato and fresh mozzarella	
SWEET POTATO GNOCCHI	23
• served with sausage, roasted chestnuts and crispy kale	
CAVATELLI ALLA SORRENTINA	23
• baked homemade cavatelli with sweet cherry tomato sauce and imported mozzarella	

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MEAT AND SEAFOOD

TOMAHAWK PORK CHOP	32
• Grilled pork chop served with wild mushrooms, hot cherry peppers & caramelized onions	
GRILLED SKIRT STEAK	34
• served with roasted garlic mashed potatoes, sautéed string beans and balsamic vinegar glaze	
LAMB CHOPS	38
• baked baby lamb chops served with roasted sweet potato & rosemary grape sauce	
FLINTSTONE SHORT RIB	42
• braised flintstone short rib served over creamy saffron risotto	
GAMBERI PORRO E PROSCIUTTO	28
• shrimp sautéed with leeks and prosciutto	
MONTAUK TILE FISH ALLA ROMANA	31
• pan served served with artichoke, cappers in a lemon, ghee white wine sauce	
ORGANIC SALMON	30
• served over basmati rice stir fry with corn, peas and carrots in a light dill soy sauce topped with fennel slaw	
CHILEAN SEABASS	36
• pan seared served with sauteed mix spring vegetables over corn puree	