

Orders for Delivery - \$50 Minimum

APPETIZERS:

Tuna Tartare 18

With Capers, Avocado, Citrus Segments, Mache, & Wasabi Aioli

Home Made Polenta 16

With Hot Peppers and Sausage

Burrata Caprese 17

With Beefsteak Tomatoes, Prosciutto, Black Summer Truffle

Prosciutto Di Parma with Fruit 18

Dried Cured Ham from Parma, Italy served with Seasonal Fruit

Cold or Hot Antipasto – Only For parties of Two and more

Grilled Octopus 18

Grilled Mediterranean Octopus and Cannellini Beans over Arugula

Baked Little Neck Clams 13 / 26

Little Neck Clams Infused with Herbed Bread Crumbs

Crispy Fried Calamari 17

Cherry Peppers & Spicy Tomato

Baby Eggplant Napoleon 14

Baked Layers of Eggplant and Mozzarella served in a Light Tomato Sauce

Mussels Posillipo 17

Prince Edward Isl. Mussel in Plum Tomato sauce with garlic and olive Oil

Stuffed Long Hot Pepper & Provolone 14

Italian Long Hot Pepper Stuffed with home made Sausage served with Provolone Cheese

Scottish Smoked Salmon 18

Capers, Red Onion and Creme Fraiche

Seafood Salad 19

Lobster, Scallop, calamari, Shrimp, Mussels and Octopus In Garlic, Oil and lemon

Steak Tartar 18

Grass-Fed Filet Mignon of Beef Chopped with Onions, Capers and Seasonings

Beef Carpaccio 18

Arugula and Shaved Parmesan

Homemade Desserts... \$12

Napoleon

Grand Marnier Berries

Tiramisu

Apple Pie a la Mode

Cheese Cake

Chocolate Mousse Cake

Crème Bruleé

Assorted Cookies and Cannoli P/A

SALADS:

Lobster Salad 28

Half Poached Maine Lobster With String Beans, Potatoes, Tomatoes & Avocado

Caesar Salad 13

Hearts Of Artisanal Romaine With Classic Caesar Dressing & White Anchovies

Arugula, Pear and Walnut Salad 14

With Organic Radicchio, Arugula, Endive, Walnuts, Pear & Gorgonzola

Roasted Beet Salad 15

Roasted Red Beets With Frisee, Watercress, Orange Segments, Goat Cheese & Citrus Vinaigrette

Polpo Chopped Salad 16

With Ricotta Salata & Granny Smith Apples

Composta Salad 13

Romaine Lettuce With Cucumber, Heirloom Cherry Tomatoes, Red Onions & White Balsamic Vinaigrette

Italian Iceberg Wedge 13

With Gongorzola, Red Onion and Bacon

SOUPS:

Soup of the Day P/A

Pasta Fagioli 12

Lobster Bisque 13

Chicken Parmagiana 28

Chicken Cutlet with Melted Mozzarella, Marinara Sauce and Spaghetti Pomodoro

PASTA:

Penne Arrabbiata Con Salsiccia 26

Spicy Marinara Sauce w/Mushroom & Home Made Sausage

Ravioli Tartufati 25

Homemade Ravioli w/Truffle, Shitake and Cream Sauce

Penne Alla Vodka Della Casa 26

Vodka Sauce w/Spinach & Home Made Sausage

Linguine con Vongole 28

White or Red Clam Sauce

Spaghetti Bolognese 28

Traditional Bolognese Sauce, Topped With Fresh Ricotta Cheese

Orecchiette Alla Barese 26

Ear Shaped Pasta W/ Broccoli Rabe and Fresh Sausage

Spaghetti Al Sugo D' Pomodoro 25

Spaghetti W/Filet of San Marzano Plum Tomatoes

Rigatoni all'Ammatriciana 26

Pancetta, Onions, Peperoncino and Pecorino Romano Cheese

Spaghetti Alla Carbonara 27

Pancetta, Onion and Pecorino Cheese

Tagliolini Frutta Di Mare 32

Lobster, Scallops, Crab Meat, Shrimp in Fish Broth

Risotto Of The Day

FISH:

Daily Specials

MEAT:

Chicken Paillard 27

Grilled Chicken Breast with Capricciosa Salad

Chicken Campagnola 31

Our Country Style Bone-In Chicken Roasted With Homemade Sausage, Cherry Peppers, Vidalia Onions

Polpo Roast Chicken 29

Half Roasted Chicken with Garlic and Rosemary

Veal Carciofi 30

Baby Artichokes, Parmigiano Reggiano, White Wine Sauce

Veal Piccata 29

White Wine, Lemon and Capers

Veal Chop Milanese 44

Pounded & Breaded. Choose from – Parmigiana, Tartufata or Capricciosa

Roast Double Cut Veal Chop 44

Veal Rib Chop Roasted To Perfection with Truffle & Sage

Double Cut Pork Chop 31

Oven Roasted Double Cut Pork Chop served with Cherry Peppers, Garlic and Rosemary

Grilled Colorado Lamb Chops 36

Two Lamb Chops Marinated w/Fresh Herbs, Grilled To Perfection Served With Rosemary & Garlic

Grilled Filet Mignon 35

Green Peppercorn & Cognac Sauce

Grilled New York Steak & Bearnaise Sauce

8oz Minute Steak Our Famous 28-Day Dry-Aged New York Steak 29
16oz King Steak Our Famous 28-Day Dry-Aged New York Steak 49

Side Dishes:

Broccoli Rabe - 12 Spinach – 10 French Fries – 9

Broccoli – 12 Sauteed Onions – 8

Potato Gratin – 12 Cauliflower Gratin – 12

String Beans Pomodoro -11