



PRIMI

Burrata e Prosciutto: Burrata from Puglia, made with fresh Italian mozzarella and cream, Prosciutto Di Parma, cherry tomatoes, balsamic reduction and olive oil	22
Beef Carpaccio: Thinly sliced raw Angus Filet Mignon tenderloin, baby arugula, truffle cheese, lemon and extra virgin olive oil	20
Bresaola: Italian cured air-dried beef, baby arugula, Kalamata olives, Mozzarella and drizzled with extra virgin olive oil	18
Prosciutto e Melone: Fresh cantaloupe with Prosciutto Di Parma	17
Lobster Bruschetta: Fresh lobster salad with light mayo, avocado, red onion, cilantro, lime juice, naked tomatoes.	20
Shrimp Cocktail: Shrimps served with our house made zesty tequila cocktail Add Lump Crab Meat \$8	16
Smoked Salmon: Wild Norwegian smoked salmon, red onion, capers, crème fraiche	17
Sicilian Dates: Wrapped with Prosciutto Di Parma, stuffed with Pancetta, Parmesan Reggiano, artichokes and drizzled with aged balsamic reduction	14
Arugula Salad: Hearts of palm, artichokes, sundried tomatoes, Kalamata olives, Parmesano, lemon extra virgin olive oil dressing and white truffle oil	16
Pear Salad: Gorgonzola crumbles, fresh pears, candy walnuts, organic seasonal	15
Fried Ugly Tomatoes: Petite Tower of Buffalo Mozzarella, fresh and crusted tomatoes, basil and balsamic reduction	14
Caesar Salad: Crispy romaine and herbed croutons with shaved Parmesan Reggiano	12
Gazpacho: Chilled tomato soup with diced vegetables Add Lump Crab Meat \$8	10
Zuppa Del Giorno: Chef' s Daily selection of soup	10

PASTA E PESCE

Ravioli di Aragosta: Pasta filled with lobster claws and tail, fresh tomatoes in a tomato cream sauce	36
Linguini Vongole alla Positano: Linguini tossed with steamed little neck clams, cherry tomatoes, white wine, garlic and crushed red pepper flakes	26
Gemelli e Gamberi al Pesto: Twin pasta with shrimps alla plancha in a garden basil, garlic, pine nuts, Parmesan Reggiano sauce.	26
Tagliatelle Bolognese “Old School” : Flat noodles in a light cream, tomato, carrots and veal meat sauce	25
Dover al Vino: Sautéed Dover Sole with lemon and white wine butter sauce (Imported Upon Availability)	MP
Pompano Piccata: Fresh local caught Pompano, served with vegetables and potatoes in a lemon white wine caper sauce (Upon Availability)	36
Salmone al Cedro: Horseradish crusted Cedar plank salmon, with grained mustard butter, served with asparagus	32
Snapper alla Livornese: Yellowtail snapper with tomato, anchovy, onion, caper and olives served with vegetables and potatoes	34

LIGHT FARE

Salmon Paillard: Salmon pounded flat and seared with a ginger citrus sauce and arugula salad	26
Burt’ s Bolognese: Fresh Zucchini spaghetti with chicken meat tomato sauce	24

ENTRÉE SHARE/SPLIT CHARGE \$5

CARNE

Costoletta di Vitello: Custom thick cut roasted Veal Chop, served with potatoes and vegetables of the day	49
Veal Tenderloin: Juicy tender Veal filet, served with potatoes and vegetables of the day	44
*Mild flavored meat	
Veal Piccata: Sautéed veal tenderloin slices in a lemon white wine caper sauce, Sachetti' s stuffed with black truffle and cheese	37
Veal Milanese: Lightly breaded, golden brown with arugula and shaved fennel salad in lemon olive oil vinaigrette	34
Add Rigatoni Alla Vodka \$8	
Filet Mignon: Seared Angus beef tenderloin drizzled with Italian parsley, garlic, extra virgin olive oil, potatoes and vegetables of the day	46
*Full flavored meat	
Costoletta di Agnello: Roasted rack of Lamb, served with potatoes and vegetables of the day	42
Berkshire Tomahawk: Certified Berkshire, all natural Pork Bone-In center cut, served with potatoes and vegetables of the day	45

LIGHT FARE

Chicken Paillard: Pounded flat chicken with arugula and hearts of palm salad	24
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CONTORNI \$7

Broccoli Rabe / Spinach / Zucchini / Asparagus