

Chef Features - Appetizers



SMOKED LOBSTER MAC & CHEESE

Lobster Meat in our Creamy Mac & Cheese Sauce with Smoked Fresh Mozzarella Tossed with Fusilli Pasta
Topped with Toasted Breadcrumbs, Parmesan Cheese and Truffle Oil | \$28

HERB WHIPPED RICOTTA

Fresh Whipped Ricotta - Choose Your Style:

SAVORY

Topped with Chopped Marinated Kalamata Olives, Artichoke Hearts and Roasted Peppers Served with our Focaccia Toast | \$21

SWEET

Fresh Herbs, Topped with Raw Honey, Balsamic Glaze, Crushed Pistachios | \$16

SUNDAY GRAVY FRA DIAVOLO

Meatballs, Pinwheel Sausage & Hot Italian sausage, in Our House Fra Diavolo Sauce
with Our Garlic Focaccia Toast | \$24

LAMB CHOPS

Four New Zealand Lamb Chops Seared in Italian Herbs, Over Arugula Salad, Marinated Kalamata Olives & Roasted Peppers | \$29

RICOTTA GNOCCHI

Housemade Ricotta Gnocchi, Tossed in Our Truffle Cream Sauce, Topped with Crushed Pistachios | \$24

BEEF CARPACCIO

Thinly -Sliced Filet Mignon, Truffle Aioli, Arugula, Diced Shallots, Capers, Lemon and Olive Oil | \$24

BAKED CLAMS

Of the Day | \$23

OCTOPUS CARPACCIO

Thinly-Sliced Braised Octopus Topped with a Lemon, Red Wine Extra Virgin Olive Oil Dressing | \$24

Bring the wine, take the cannoli.

Chef Features - Entrees



LOBSTER PESCI

8oz Lobster Tail, Lobster Ravioli, Shrimp, Lump Crabmeat, in a Marsala Roasted Red Pepper Cream Sauce | \$57

PORK CHOP MARTINI

14 Ounce Prime Frenched Pork Chop, Thinly-pounded & Pan-fried, Mozzarella Cheese Melted in the Oven, Sliced, Topped with Sweet & Spicy Agre Dolce Sauce, Cherry Peppers & Cherry Tomatoes, Served with Roasted Potatoes | \$36

PRIME CUT STEAK

Seasoned, Pan-Seared, Sliced. Served with Roasted Potatoes & Broccoli Rabe | Market Price

TUNA PICATTA

Ahi Tuna, White Wine, Lemon Butter Sauce with Capers and Roasted Peppers over Parmesan Risotto | \$36

TOMAHAWK VEAL CHOP

16oz, Garlic, Onions, Fresh Mushrooms, Marsala Cream Sauce, Prosciutto, White Truffle Oil, Served with Roasted Potatoes and Broccoli Rabe | \$65

SHORT RIB RAVIOLI

Garlic, Shallots, Diced Prosciutto, Fresh Mushrooms, Marsala Wine, Touch of Cream, Topped with Goat Cheese and White Truffle Oil | \$32

LAMB CHOPS

New Zealand Lamb Chops Seared in Italian Herbs Lollipop Style, Red Wine Demi Glaze Sauce, Roasted Potatoes and Broccoli Rabe | \$55

LOBSTER LINGUINI

Linguini Tossed with Lobster Meat in a Garlic, Oil, White Wine Light Marinara, Topped with a 8oz Lobster Tail | \$57

SPINACH RAVIOLI

Sage Brown Butter Sauce, Cherry Tomatoes, Lump Crabmeat | \$32