

Chef Features - Appetizers



TRUFFLE RIBEYE BRUSCHETTA

Thinly-Sliced Ribeye, Truffle Marsala Sauce, Prosciutto Over Crispy Toast
Topped with Goat Cheese | \$24

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

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 | \$21

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



TOMAHAWK VEAL CHOP

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

BRANZINO

8oz Branzino Filet, Served with Roasted Potatoes and Broccoli Rabe

Choose Your Style:

- FRANCESE** Egg-dipped Francese Style, Lemon Butter Sauce | \$45
POMODORO Cherry Tomatoes, Onions, Garlic Light White Sauce | \$45
Add Blue Colossal Crab Meat | \$20

LOBSTER PESCI

8oz Lobster Tail, Lobster Ravioli, Shrimp, Lump Crabmeat, in a Marsala Roasted Red Pepper Cream Sauce | \$55

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

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 | \$52

SPINACH RAVIOLI

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

LOBSTER LINGUINI

Linguini Tossed with Lobster Meat in a Garlic, Oil, White Wine Light Marinara,
Topped with a 8oz Lobster Tail | \$52