

Chef Features - Appetizers



JUMBO SHRIMP COCKTAIL

24

SICILIAN TUNA TARTAR

Fresh Ahi Tuna, EVOO, Lemon, Capers, Shallots, Parsley, Cucumber Carpaccio, Lemon Truffle Aioli, Crushed Pistachios, Sea Salt | 24

BEEF CARPACCIO

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

OCTOPUS CARPACCIO

Thinly-Sliced Braised Octopus Topped with a Lemon, Red Wine Extra Virgin Olive Oil Dressing | 26

SWEET WHIPPED RICOTTA

Fresh Herbs, Topped with Raw Honey, Balsamic Glaze, Crushed Pistachios, Fig Jam, Served with our Focaccia Toast | 19

MEDITERRANEAN OCTOPUS

Marinated Sliced Octopus Laid Over Mediterranean Vegetables: Fresh Tomatoes, Onions, Capers, Potatoes, Roasted Peppers, Kalamata Olives, Basil, Garlic and Onions | 36

CRISPY SHRIMP

House-Breaded Shrimp, Pineapple Cherry Pepper Thai Chili Sauce Over Crispy Noodles | 26

LAMB CHOPS

Four New Zealand Lamb Chops Seared in Italian Herbs, Over Arugula Salad, Marinated Kalamata Olives and Roasted Peppers | 31

BAKED CLAMS

Of the Day | 24

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Chef Features - Entrees



BUTTERNUT SQUASH RAVIOLI

Gorgonzola Frangelico Cream Sauce, Cranberries and Walnuts | 26

PRIME CUT STEAK

USDA Prime Cut, Pan-Seared, Sliced Roasted Potatoes Seasoned with Rosemary, Thyme, Garlic, and Broccoli Rabe | Market Price

TUNA PICCATA

Ahi Tuna, White Wine, Lemon Butter Sauce with Capers and Roasted Peppers Over Parmesan Risotto | 42

MAFALDINE PECCATO

Imported Mafaldine Pasta tossed in Alfredo Sauce Over a Bed of Bolognese Sauce, Calabrian Chilis | 28

LOBSTER PESCI

8oz Lobster Tail, Lobster Ravioli, Shrimp, Lump Crabmeat, in a Marsala Roasted Red Pepper Cream Sauce | 62

VEAL OSSO BUCCO

Slowly-Braised Veal Shank with Aromatic Vegetables, Red Wine Marinara Over Parmesan Risotto | 48

BRANZINO

8oz Branzino Filet with Roasted Potatoes and Broccoli Rabe

Choose Your Style:

- PICCATA** Capers, Artichokes, Lemon, Butter, White Wine Sauce | 48
POMODORO Cherry Tomatoes, Onions, Garlic Light White Sauce | 48

SHORT RIB RAVIOLI

Garlic, Shallots, Diced Prosciutto, Fresh Mushrooms, Marsala Wine, Touch of Cream, Topped with Goat Cheese and White Truffle Oil | 36

LAMB CHOPS

New Zealand Lamb Chops Seared in Italian Herbs Lollipop Style, Red Wine Demi Glaze Sauce, Roasted Potatoes and Broccoli Rabe | 59

LOBSTER LINGUINI

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

PRIME FRENCHED PORK CHOP

14 Ounce Prime Frenched Pork Chop, Thinly-pounded and Pan-Fried, Choose Your Style:

- THAI CHILI** Shallots, Garlic, Pineapple Cherry Pepper Thai Chili Sauce with Coconut Pineapple Risotto | 48
MARTINI Mozzarella Cheese Melted in the Oven, Sliced, Topped with Sweet and Spicy Agrodolce Sauce, Cherry Peppers and Cherry Tomatoes with Roasted Potatoes | 48
MARSALA Garlic, Shallots, Diced Prosciutto, Fresh Mushrooms, Marsala Wine, Touch of Cream, White Truffle Oil with Pasta | 48