

# 147 *Spring/Summer*

## *Antipasto*

### **MUSSELS MARINARA**

Fresh mussels in tomato sauce with garlic, black pepper, and parsley, served with grilled bread.

**15**

### **SICILIAN ARANCINI**

Crispy risotto balls with a savory center of melted cheese, herbs, and meat.

**16**

### **HOUSE MEATBALLS**

Handmade beef meatballs slow-simmered in our traditional house tomato sauce.

**17**

### **LAMB SPADUCCI**

Tender grilled lamb skewers paired with classic french fries.

**17**

### **CHARCUTERIE BOARD**

Selected premium meats and cheeses served with seasonal accompaniments.

**MP**

### **FRESH OYSTERS**

Chilled, sustainably sourced oysters served with traditional mignonette and lemon.

**MP**

### **CLASSIC BRUSCHETTA**

Toasted bread topped with fresh tomatoes, basil, garlic, and black olives.

**17**

### **FRITTURA MISTA**

A crispy, golden-fried selection of premium mixed seafood.

**30**

### **BEEF CARPACCIO**

Thinly sliced beef with parmigiano, balsamic glaze, hazelnut, and truffle oil.

**MP**

## *Insalata*

### **RADICCHIO & ORANGE SALAD**

Crisp radicchio and citrus with fennel, almonds, and shaved parmigiano.

**17**

### **CAESAR SALAD**

Crisp romaine hearts with house-made dressing, parmigiano, and croutons.

**19**

### **GREEN SALAD**

Romaine and cabbage with boiled eggs, bacon, and french dressing.

**19**

### **CAPRESE SALAD**

Creamy fior di latte mozzarella with fresh basil, garlic, and crunchy crostini.

**25**

### **MIXED SALAD**

A bright blend of fresh seasonal greens and house dressing.

**17**

# Now Open for Lunch

THURSDAYS & FRIDAYS  
12PM-3PM

## Pasta & Risotto

### CASERECCE ALLA BOLOGNESE 27

Fresh egg pasta with traditional bolognese ragù and shaved dry ricotta.

### PENNE ALLA VODKA 25

Penne with smoked bacon and leeks in a creamy tomato vodka sauce.

### 4 CHEESE POTATO GNOCCHI 29

Handmade gnocchi in a four-cheese sauce with prosciutto and balsamic.

### ORECCHIETTE BARESE 26

House-made sausage and rapini with garlic oil and white wine.

### SPAGHETTO POMODORO E STRACCIATELLA 24

Fresh tomato sauce topped with creamy stracciatella and basil.

### LINGUINE PESCATORE 43

Scallops, shrimp, calamari, mussels, and clams in a light tomato sauce.

### LOBSTER RAVIOLI 50

Indulgent ravioli with a 6 oz lobster tail, red caviar, and rosé sauce.

### TRADITIONAL LASAGNA 26

A rich beef and pork ragù layered with béchamel, fresh fior di latte, and basil.

### SEAFOOD RISOTTO 43

Vibrant tomato risotto with scallops, shrimp, mussels, and calamari.

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### SEAFOOD TOWER 130

An abundant feast of mussels marinara, 4 oysters, king crab, a 7oz lobster tail, 4 scallops, 4 shrimp, and calamari with butter-herb sauce.

### SEAFOOD PLATTER 65

A premium selection of fresh, seasonal seafood prepared to share.

### GRILLED LAMB CHOPS 50

Four succulent pieces of grilled lamb served with french fries, tender asparagus, and a fresh side salad.

### WHOLE BRANZINO 38

Flaky sea bass with a vegetable brunoise, rice, and tomato sauce with a signature crunch.

### CHICKEN PARMIGIANA 42

A classic favorite served with a crisp caesar salad and spaghetti pomodoro.

### VEAL CHOP 46

A premium center-cut veal chop, grilled to perfection served with roasted potatoes and seasonal vegetables.

### SHORT RIBS 42

Tender, slow-braised short ribs served over creamy mashed potatoes with rapini, sun-dried tomatoes, and a rich demi-glace.

### PORK ROLL WITH BACON 39

Savory pork rolled with smoky bacon, served alongside a robust red wine and sausage risotto.

Bread Refills: \$3 | Extra Sauce: \$2.5

A 20% gratuity will be added to groups of 8 or more.

To ensure the integrity of our recipes, we do not permit modifications, with the exception of our gluten-friendly alternatives. Please ask your server for details.