

147 BAR AND RESTAURANT

Antipasto

BRUSCHETTA – Ripe tomatoes, basil, extra virgin olive oil, garlic, and parmigiano cheese on french bread.	18
ARANCINI – Sicilian style arancini cooked with saffron, & stuffed with meat ragu, green peas and fiore di latte.	16
POLPETTE – Nonna's homemade Italian meatballs served with tomato sauce and parmigiano cheese.	17
SPEDUCCI – Lamb skewers grilled to perfection.	18
GRILLED OCTOPUS - Marinated in parsley sauce & served on a bed of roasted potatoes.	16
FRITTURA MISTA – Calamari, shrimp, and scallops fried in seasoned flour, served with lemon aioli.	30
GRILLED CALAMARI - Served with blistered cherry tomatoes, garlic, and a fresh parsley sauce.	14
OYSTERS - Served with mignonette, horseradish, and lemon. Market Price.	MP
CHARCUTERIE BOARD – Chef's choice of selected cured meats and imported cheeses, marinated olives, artichokes, & sundried tomatoes.	For 2 28 For 4 45

Insalata

MELOGRANO – Arugula, pomegranate, candied walnuts, white balsamic vinaigrette, shaved parmigiano.	18
CAESAR – Romaine lettuce, crispy prosciutto, croutons, parmigiano cheese, homemade Caesar dressing.	18
CAPRESE – Ripe tomatoes, basil, imported burrata cheese, extra virgin olive oil, and pesto glaze.	24
INSALATA MISTA – Mixed greens, tomatoes, cucumbers, red onion, tossed in a balsamic vinaigrette.	16

Modern Pizzas

MARGHERITA – Tomato sauce, fresh fior di latte cheese, basil.	20
PROSCIUTTO E RUCOLA Bechamel, fiore di latte cheese, prosciutto, arugula, parmigiano cheese, balsamic glaze.	24
CHEF PEPE'S PIZZA Rich bechamel base, fiore di latte cheese, guanciale, hot sausage, rapini, chili oil.	24
PIZZA DI MARE Tomato sauce, calamari, shrimp, garlic, sweet blistered cherry tomatoes, parsley.	26
PIZZA DIAVOLA Tomato sauce, calabrian chili, spinach, fresh buffalo mozzarella, oregano.	22
ADDITIONAL TOPPINGS	
Fresh Sliced Prosciutto	4
Gorgonzola Cheese	2
Grilled Chicken Breast	4
Hot Sopressata	2
Mild Italian Sausage	4
Mozzarella Cheese	2
Mushrooms	2
Pepperoni	2
Rapini	2
Red Onion	2
Roasted Red Peppers	2
Sundried Tomatoes	2
Smoked Bacon	4

Sides

Creamy Mashed Potatoes	8
Garlic Rapini	8
Greenhouse Beefsteak Tomatoes	8
Mixed Roasted Vegetables	8
Oven Roasted Potatoes	8
Side Salad	8
Signature Truffle Fries	10

Pasta & Risotto

SPAGHETTI CARBONARA - Spaghetti, crispy pancetta, rich egg yolk, parmigiano cheese, butter & chili flakes.	26
RIGATONI BOLOGNESE - Rigatoni, ground beef and pork, olive oil, garlic, fresh basil, tomato sauce.	28
LASAGNA 147 - Fresh pasta, ground beef, parmigiano & mozzarella cheese.	26
PENNE ALLA VODKA - Penne pasta, butter, leeks, smoked bacon, in a creamy vodka rose sauce.	24
GNOCCHI - Hand made gnocchi with asparagus, sweet sausage, & parmigiano reggiano in a cream sauce.	28
SALMON PACCHERI - Fresh paccheri pasta in a rose sauce with tender salmon, cherry tomatoes, & fresh basil.	38
SPAGHETTI PESCATORE' - Spaghetti, PEI mussels, Manila & baby clams, calamari, black tiger shrimp, Bay scallops, leeks, olive oil, garlic, in a white wine or house basil tomato sauce.	42
LOBSTER LINGUINE – Linguine pasta, lobster, parsley, garlic, served in a red sauce & garnished with more fresh lobster.	44
RISOTTO DI MARE - Arborio rice, mussels, clams, calamari, shrimp, scallops, parsley, simmered in signature tomato sauce.	42
TRUFFLE MUSHROOM RISOTTO – Arborio rice, mixed mushrooms, white wine, garlic, olive oil, topped with truffle oil and shaved parmigiano cheese.	30

Secondi

CHICKEN SUPREME - Pan seared, with tomato confit, & buffalo mozzarella, served with spinach risotto.	38
RACK OF LAMB - Three pieces cooked to perfection & served with roasted potatoes & seasonal vegetables.	45
SALMON - Salmon atlantic, Mediterranean style, cherry tomato, spring onion, parsley, garlic, served with potato pave.	35
SEAFOOD PLATTER - 8 oz lobster tail, 3 jumbo tiger shrimp, Bay scallops, calamari, mussels, served in a white wine, lemon, and herb butter sauce.	58
AAA 10oz RIBEYE – Served with demi glace, grilled pepper & potato sauteed, and finished with maldon salt.	55
SEABASS – Whole seabass grilled with a white wine sauce, served with seasonal vegetables and brown rice.	35

For gluten free, vegetarian options, or for allergies, please alert your server.