

To Start			
Lobster Bisque	17	Shrimp Cocktail	19
Classic lobster soup		Shrimp, zesty tequila cocktail sauce	
Gazpacho	12	Sicilian Dates	15
Chilled, lightly spicy tomato gazpacho		Dates filled with Pancetta, Parmesano, artichokes, wrapped in Prosciutto, balsamic reduction	
Add Shrimp \$3 each			
Ugly Tomatoes	16	Beef Carpaccio	24
Buffalo Mozzarella, fresh and crispy tomatoes, basil, balsamic reduction		Thinly sliced raw Angus beef tenderloin, arugula, capers, truffle cheese	
Spicy Tuna	18	Prosciutto e Melone	19
Fresh raw Tuna, cilantro, sesame oil, avocado		Prosciutto Di Parma with fresh cantaloupe	

Main Course Salads			
Avocado Caesar:	Romaine lettuce with fresh mashed avocado dressing, garlic, anchovies, lemon juice, Parmesan cheese, croutons		25
Classic Caesar:	Romaine lettuce, herbed croutons and shaved Parmesan cheese		21
Wedge:	Iceberg lettuce, blue cheese, tomatoes, bacon and blue cheese dressing		22
Pear:	Organic seasonal greens, fresh pears, gorgonzola crumbles, candied walnuts and champagne vinaigrette		23
Arugula:	Baby arugula, hearts of palm, artichokes, sundried tomatoes, Kalamata olives, lemon, olive oil, parmesan cheese and truffle oil		24
Beet:	Arugula, spinach and romaine, beets, ginger citrus, red onion, orange, blue cheese and maple roasted walnuts		24

Choice of: Chicken or Shrimp			
Burrata:	Burrata, arugula, cherry tomatoes, balsamic, prosciutto di parma		25

Americano			
Fish & Chips:	New England style beer battered Haddock, french fries, tartar sauce		26
Tuscan Burger:	Fresh ground beef, goat cheese, arugula, honey mustard, shoestring fries		19

Pastas			
Trofie e Gamberi al Pesto:	Liguria traditional thin twisted pasta with shrimp a la plancha in a Pesto sauce		26
Rigatoni alla Bolognese:	“Old School” traditional ragú meat sauce, short tube pasta in light cream		25
Flora’ s Bolognese:	Fresh zucchini spaghetti, hand cut chicken breast bolognese		24
Linguini Vongole alla Positano:	Linguini tossed with steamed little neck clams, cherry tomatoes, red pepper flakes, garlic and white wine		29
Lovey’ s Favorite:	Grilled Shrimp with fresh zucchini spaghetti in garlic and olive oil		26

Main Course			
Pompano Alla Plancha:	Fresh Pompano simply cooked, served with asparagus		33
Salmon Paillard:	Pounded flat salmon a la plancha served with arugula and fennel salad		27
Salmone Al Cedro:	Horseradish crusted cedar plank salmon, asparagus, mustard butter sauce		33
Chicken Paillard:	Pounded flat chicken a la plancha, served with Tuscan watermelon Panzanella salad		24
Pollo Alla Milanese:	Lightly breaded chicken, arugula, cherry tomatoes salad, aged Parmesan cheese		27
	Add Rigatoni Alla Vodka \$8		
Piccata Di Vitello:	Pounded thin Veal “on the bone” lemon white wine caper sauce, Sachetti stuffed with black truffle and cheese		46
Veal Milanese:	Lightly breaded veal “on the bone” golden brown, arugula, cherry tomato salad, aged Parmesan cheese		39
	Add Rigatoni Alla Vodka \$8		

OUR PRIME CUTS	
a la carte	
Angus Filet Mignon	Costoletta Di Agnello
10 oz Center Cut	16 oz Rack of Lamb
49	49
SIDES	
Brussels Sprouts * Asparagus * Spinach	
One side \$8 – Two sides \$12	
Truffle Sachetti \$12 – Truffle Fries \$12	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne. If unsure of your risk, consult a physician