

- STARTERS -

- SURF -

Seafood Tower For Two

Jumbo shrimp, blue point oyster, clams, lobster, crab meat served ice cold

Blue Point Oysters

Fresh half shell blue point oysters, served ice cold

Crispy Calamari Fritti

Napolitan fried calamari with lemon, buttermilk, flour mixed with corn meal

Vongole Oregante

Fresh clams with garlic, lemon and white wine (6 pcs)

Grilled Pulpo

Slowly cooked octopus with lemon, then grilled in our 1400 degree broiler (old family recipe)

- TURF -

Stuffed Hot Italian Peppers

Italian long hot peppers stuffed with sautéed sausage, bread crumbs, baked mozzarella cheese

Artichoke Bruschetta

Bruschetta with marinated artichoke hearts, Parmigiano Reggiano cheese

Bruschetta Classica

Roma tomatoes, fresh basil, garlic, Tuscan extra virgin olive oil, Parmigiano Reggiano cheese, Modena balsamic glaze

Cheese Platter

Assorted imported cheeses & dry fruits

Cured Meats Platter

Assorted imported Italian cured meats

- SALADS -

Beets Salad

Ruby red roasted beets with goat cheese, over arugula with homemade sauce

Insalata Misticanza

Organic spring mix greens with fresh fruits, shaved Parmigiano Reggiano cheese in house dressing

Caesare Tradizionale

Crispy organic romaine lettuce with homemade garlic croutons mixed with traditional creamy caesar dressing

Tonno Crudo Tartare

Fresh daily blue fin chopped with onions, fresh capers, olive oil, lemon, over smacked fresh avocado

Mozzarella di Bufala Fresca

Steak tomatoes, fresh buffalo mozzarella, roasted bell peppers drizzled in extra virgin olive oil and a reduction of modena balsamic vinegar

Shrimp & Avocado

Sliced avocado with chopped shrimp and cippolini onions drizzled with lemon/lime sauce

- SOUPS -

Minestrone Soup

Traditional mixed vegetables, slowly cooked in its own juices with a touch of homemade tomato sauce

Pasta e Fagioli

Traditional pasta e fagioli cut with Parmigiano Reggiano cheese

- PASTA -

Rigatoni con Melanzane

fresh cooked rigatoni pasta, roasted eggplant, fresh chopped roman style garlic, tomatoes, fresh basil with fresh homemade mozzarella cheese

Spaghetti Frank Sinatra

shrimp, clams, black olives and capers

Pasta Fruitti di Mare

Homemade fresh pasta with fresh seafood, shrimp, scallop calamari, clams in a spicy fresh homemade tomato sauce

Orecchiette Pugliesi

Fresh cooked orecchiette pasta with sautéed Italian sausages and broccoli rabe (Arthur ave style)

Rigatoni Bolognese

Fresh cooked rigatoni pasta with slowly cooked ground beef ragu 100%, touch of diced tomatoes and a touch of cream

Ravioli di Ricotta

Homemade ravioli filled with fresh ricotta cheese served with homemade fresh tomatoes (Calabrese style)

Pasta Con Gamberi e Arugola

Fresh cooked rigatoni pasta with shrimp fresh arugula, sun dried tomatoes, roasted garlic, pressed extra virgin olive oil, touch of squeezed lemon & white wine

Paglia e Fieno Pasta

fresh homemade black squid pasta served with fresh lobster in a light homemade creamy tomato sauce

Pappardelle Tartufate

Fresh homemade pappardelle pasta with mushroom cups, truffle oil and a touch of cream sauce

Linguini alla Vongole

Linguini pasta with pressed extra virgin olive oil, clams, roasted garlic in white wine sauce and fresh basil



CATERING UPON REQUEST

A 20% gratuity will be added to parties of 6 or more

FOOD ALLERGY?

PLEASE NOTIFY THE SERVER, MANAGER OR CHEF

GIFT CARDS AVAILABLE ON-PREMISES

* A 3% CHARGE WILL BE ADDED TO PAYMENTS WITH CARD DIRECTLY TO MERCHANT

* GLUTEN FREE OPTION AVAILABLE *

- CHICKEN -

Pollo con Broccoli Rapa

Fresh cut wood burning grilled chicken over broccoli rabe, roasted garlic and extra virgin olive oil

Pollo Portofino

Fresh cut chicken breast, pounded thin, breaded in our homemade bread crumbs, pan seared with garlic fresh homemade creamy tomato sauce, topped with smoked mozzarella cheese

Pollo alla Potentina

Chicken Breast pan seared then sautéed with Italian hot peppers, Italian sausages, rosemary, sage, garlic and extra virgin olive oil.

Piatti di Pollo Tradizionali

Fresh chicken breast, choice of Piccata, Parmigiana, Francese or Marsala

Pollo Casserole / Roman Style

Fresh cut chunks of chicken breast cooked with chopped tomatoes, garlic, rosemary, red crushed Calabrian peppers finished with a touch of marinara sauce

- FRESH SEAFOOD -

Scampi Con Riso

Jumbo shrimp with sautéed garlic, white wine & lemon sauce over Arborio rice

Gamberi alla Griglia

Jumbo shrimp grilled in our 1400 degree oven in and out served over white beans with drizzled unfiltered green olive oil

Swordfish Pomodori al Limone

Pan seared fresh swordfish with roasted garlic & tomatoes in a freshly squeezed lemon juice and white wine sauce

Salmone Piccata

Pan seared fresh Alaskan salmon with crushed Mediterranean capers in a freshly squeezed lemon and white wine sauce

Branzino Arrosto

Roasted fresh Mediterranean branzino cooked in authentic Mediterranean fisherman's sauce

Chilean Seabass

Fresh roasted Chilean seabass cooked in roasted garlic, fresh tomatoes, shiitake mushrooms and extra virgin olive oil

Halibut Marechiaro

Fresh Halibut served with fresh clams and shrimp in a light homemade tomato sauce

Filetto of Sole Pagano

Fresh deep water filet of sole baked in oven and topped with crispy homemade garlic breadcrumbs in a lemon white wine sauce.

- VEAL -

Vitello ai Porcini Funghi

Fresh veal scaloppine sautéed with porcini mushrooms and drizzled Alba truffle oil

Vitello al Limone

Fresh veal scaloppine sautéed with shallots and parsley in a freshly squeezed lemon and white wine sauce

Vitello alla Parmigiana

Classic veal scaloppine with San Marzano tomato sauce, imported cheese

Vitello con Prosciutto

Fresh veal scaloppine sautéed with prosciutto di Parma, eggplant and chopped fresh tomatoes in a Madeira wine sauce

Vitello al Pepe

Fresh veal scaloppine sautéed with Italian hot peppers and garlic in a port wine sauce.

Piatti di Vitello Tradizionali

Fresh veal scaloppine, choice of Piccata, Francese or Marsala

- BROILED & GRILLE (WOOD BURNING) -

Braised 100% Beef Short Ribs

Traditionally braised in our 1400 degree oven with onions carrots and celery, served over mashed potatoes

Costoletta di Vitello (Veal)

T-bone double cut veal chop, broiled in our 1400 degree broiler with sautéed Portobello mushrooms, rosemary, garlic and extra virgin olive oil, cooked in its own juices

Bistecca alla Griglia (NY Strip)

Full flavors, prime 10oz shell steak grilled to perfection

Milanese

Veal Chop pounded thin with fresh arugula, chopped fresh tomatoes, onions and extra virgin olive oil

Rack of Lamb

New Zealand rack of lamb grilled to perfection, served over vegetables

Filetto di Manzo (Filet Mignon)

Mouthwatering incredibly tender 8oz prime filet mignon broiled in our 1400 degree oven cooked to perfection

- SIDES -

Brussels Sprouts

Freshly cooked and sautéed with garlic and oil topped with Parmigiano Reggiano cheese

Spinach

Sautéed Spinach made with garlic and extra virgin olive oil

Jumbo Asparagus

Grilled fresh asparagus with squeezed lemon, extra virgin olive oil and Parmigiano Reggiano cheese

Broccoli Rabe

Sautéed fresh broccoli rabe, garlic and oil

American Broccoli

American Broccoli cooked with garlic, extra virgin olive oil and topped with Parmigiano Reggiano cheese

Truffled French Fries

Homemade fries, truffle oil, black pepper, Parmigiano Reggiano cheese

Earth Mushrooms

Sautéed mixed wild mushrooms, garlic, extra virgin olive oil

Garlic Mashed Potatoes

Freshly cooked Potatoes, mashed in garlic oil