

Appetizers

Fried Calamari	18.00
<i>In our house NY style spicy tomato sauce</i>	
Stuffed Artichoke	18.00
<i>Stuffed with seasoned bread crumbs and parmesan cheese</i>	
Shrimp Cocktail	10.00 per piece
<i>Jumbo U6 shrimp served with our in-house cocktail sauce</i>	
Fried Shrimp	20.00
<i>In our in-house NY style spicy tomato sauce</i>	
Shrimp Toscano	22.00
<i>Prepared with hot cherry peppers and garlic</i>	
Crab Cake	24.00
Little Neck Clams ½ Shell 6pcs	16.00
Clams Oreganata 6pcs	18.00
Mussels	15.00
<i>Red Or White</i>	

Filet Mignon Tidbits	24.00
<i>Filet Mignon served on toast points topped with cherry peppers and roasted garlic</i>	
Meatballs	18.00
<i>Homemade meatballs in marinara and ricotta cheese</i>	
Carpaccio	20.00
<i>Thinly sliced filet mignon and arugula dressed in extra virgin olive oil lemon and shredded Reggiano</i>	
Stuffed Mushrooms	18.00
<i>Stuffed with hot pork sausage, bread crumbs and pecorino romano</i>	
Stuffed Long Hots	18.00
<i>Stuffed with rissoto, crumbled hot pork sausage, parmesan cheese and bread crumbs</i>	

The 259 Platter 2ppl 22.00 4ppl 32.00
Homemade mozzarella, prosciutto di parma, roasted peppers, tomato, and imported olives

Soups

French Onion	10.00	Shrimp Bisque	16.00
Chicken Tortellini	12.00		

Salads

Chopped Salad	12.00	Caesar	14.00
<i>Iceberg lettuce, red onion, tomato, cucumber, mozzarella cheese with our house made vinaigrette</i>		<i>Classic caesar salad with anchovy dressing</i>	
		<i>add chicken 6.00 add shrimp 10.00</i>	
		<i>add sliced filet mignon 14.00</i>	

The Wedge	14.00
<i>Iceberg, bacon, tomato, in a creamy bleu cheese dressing, finished off with crumbled bleu cheese</i>	

Beet Salad 15.00
Tri color mesculin, fried goat cheese, beets, asparagus, dressed in a roasted garlic vinaigrette

Pasta

Linguine Clam Sauce	24.00
<i>Red or white</i>	
Bucatini Amatriciana	24.00
<i>Pomodoro tomato, bacon and onion topped with grated pecorino romano</i>	
Cacio e Pepe	22.00
<i>Spaghetti in a cracked pepper butter sauce</i>	
Orecchiette	24.00
<i>Broccoli rabe and crumbled sweet or hot pork sausage</i>	
Short Rib Fettuccine	34.00
<i>Slow braised short rib in demi glaze</i>	

Entrees

Chicken Parm	26.00
<i>Served over pasta</i>	
Truffle Honey Chicken	28.00
<i>Fried chicken breast drizzled with truffle honey, served over a bed of sautéed spinach</i>	
Veal Saltimboca	30.00
<i>Veal scaloppine, spinach, mozzarella, and prosciutto in a brown demi glaze</i>	
Roasted Duck	39.00
<i>Half duck partially bone in with a cherry port wine sauce</i>	
Veal Chop Parm	58.00
<i>Veal chop on the bone prepared in a marinara sauce, topped with fresh mozzarella</i>	
Pork Chop	36.00
<i>Pork chop topped with cherry peppers, roasted garlic, onions and potato</i>	

Chicken Martini 28.00
Chicken breast thinly sliced, coated in pecorino romano and finished off in a lemon butter pinot grigio sauce, served over pasta

Meats

Filet Mignon	50.00
<i>Filet 8oz grilled to your liking</i>	
New Zealand Rack of Lamb	52.00
<i>8 lollipops served with mint jelly</i>	
Prime USDA Bone in Rib Eye 16 oz	46.00
Prime USDA NY Strip 16oz	52.00

Prime USDA Porterhouse for 2
32oz 120.00

From the Sea

Ahi Tuna	38.00
<i>Pan seared and sesame crusted, with wasabi and jasmine rice</i>	
Grilled Salmon	28.00
<i>Extra virgin olive oil and lemon</i>	
Snapper Oreganata	38.00
<i>Red snapper served oreganta style with spinach</i>	
Branzino	38.00
<i>Chef's daily preparation</i>	

Sides

Crème Brulee Corn	14.00
Grilled Asparagus	10.00
Steamed Broccoli	10.00
Sautéed Mushrooms	10.00
Sautéed Spinach	10.00
Baked Potato	10.00
Roasted Brussel Sprouts	10.00
<i>with bacon</i>	
Scalloped Potatoes	10.00
Side Pasta	10.00
Mashed Potatoes	10.00