

Appetizers

Carpaccio 20.00 <i>Thinly sliced filet mignon and arugula dressed in Extra virgin olive oil lemon and shredded reggiano</i>	Littleneck Clams ½ Shell 6pcs 16.00
Stuffed Artichoke 18.00 <i>Stuffed with seasoned bread crumbs and parmesan cheese</i>	Clams Oreganata 6pcs 18.00
Crab Cake 26.00	Filet Mignon Tidbits 24.00 <i>Filet mignon served on toast points topped with cherry peppers and roasted garlic</i>
Shrimp Cocktail 10.00 per piece	Meatballs 18.00 <i>Homemade meatballs served in marinara sauce and ricotta cheese</i>
Fried Shrimp 20.00 <i>In our in-house NY style spicy tomato sauce</i>	Stuffed Mushrooms 18.00 <i>Stuffed with hot pork sausage, bread crumbs and pecorino romano</i>
Shrimp Toscano 22.00 <i>Prepared with hot cherry peppers and garlic</i>	Stuffed Long Hots 20.00 <i>Stuffed with risotto, crumbled hot pork sausage, parmesan cheese and bread crumbs</i>
Fried Calamari 18.00 <i>In our in-house NY style spicy tomato sauce</i>	
Mussels 15.00 <i>Red or White Sauce</i>	

Soups

French Onion 10.00	Shrimp Bisque 16.00
Chicken Tortellini 12.00	

Salads

Chopped Salad 12.00 <i>Iceberg lettuce, red onion, tomato, cucumber, mozzarella with our house made vinaigrette</i>	Caesar 14.00 <i>Classic caesar salad with anchovy dressing</i> add chicken 6.00 add shrimp 10.00 add sliced filet mignon 14.00
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 <i>Tri color mesculin, fried goat cheese, beets, asparagus, dressed in a roasted garlic vinaigrette</i>	

Sandwiches

All Sandwiches served with French Fries

Cuban Panini 16.00
Meatball Parm Panini 16.00
Classic French Dip 24.00 <i>with natural au jus</i>
Ahi Tuna 20.00 <i>Brioche bun with chipotle dressing</i>
The 259 Burger 19.00 <i>10oz grass fed angus beef encrusted with salt and pepper. Your choice of American, provolone, mozzarella or crumbled bleu cheese</i>

259 Grilled Chicken Panini 18.00
Broccoli rabe and mozzarella

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 hot or sweet pork sausage</i>
Short Rib Fettuccine 34.00 <i>Slow braised short rib in demi glaze</i>

Meats

Filet Mignon 50.00 <i>Filet 8oz grilled to your liking</i>
Prime USDA Bone in Rib Eye 16 oz 46.00
259 Prime USDA NY Strip 16oz 52.00

Entrees

Veal Saltimboca 22.00 <i>Veal scaloppine, spinach, mozzarella and prosciutto in a brown demi glaze</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 potatoes</i>
Truffle Honey Chicken 24.00 <i>Fried chicken breast drizzled with truffle honey, on a bed of sautéed spinach</i>
Chicken Parm 20.00 <i>Served over pasta</i>

259 Chicken Martini 22.00
Chicken breast thinly sliced, coated in pecorino romano and finished with a lemon butter pinot grigio sauce, served over pasta

From the Sea

Ahi Tuna 24.00 <i>Pan seared and sesame crusted with wasabi and jasmine rice</i>
Grilled Salmon 28.00 <i>Extra virgin olive oil and lemon</i>

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