



## STARTERS

<b>SOUP OF THE DAY</b>	P/A
<b>CAPRESE</b>	12
fresh tomato & mozzarella with basil	
<b>TRUFFLED FOIE GRAS PATÉ</b>	15
baby carrots, cornichons, mustard & crostini	
<b>PIATTO DI SALAMI</b>	15
chef's selections of cured meats	
<b>PIATTO DI FORMAGGI</b>	15
chef's selection of artisanal cheeses	
<b>TUNA TARTARE *</b>	16
avocado salad & fresh wasabi mayo drizzle	
<b>FRITTO DI CARCIOFINI</b>	13
sautéed baby artichokes & basil pesto	
<b>FRITTO MISTO</b>	14
fried calamari, shrimp & zucchini, two sauces	
<b>CROSTINI</b>	13
prosciutto di parma, robiolo cheese, fig jam, pistachio oil & balsamic reduction	
<b>MARYLAND CRAB CAKE (2)</b>	14
frisee & apple salad	
<b>OYSTERS ROCKEFELLER</b>	17
half dozen	
<b>CLAMS WITH PANCETTA/GARLIC</b>	14
half dozen	
<b>PIADINA</b>	12
flatbread with prosciutto, ricotta, figs & honey	
<b>MOZZARELLA DI BUFALA</b>	14
grilled vegetables & balsamic reduction	

## SALADS

<b>ARUGULA</b>	10
cherry tomatoes, ricotta salata, & balsamic	
<b>INSALATA CON ROBIOLA</b>	13
beets, pomegranate, walnuts & robiola cheese	
<b>ESTIVA</b>	14
frisee, orange, fennel, goat cheese & citrus vinaigrette	
<b>COBB SALAD</b>	14
baby spinach, baby carrots, egg, avocado, tomato, ham & grilled chicken	
<b>INSALATA CON TONNO *</b>	18
seared yellow fin tuna, radicchio, bib lettuce, avocado, ginger/mango vinaigrette	
<b>CAESAR *</b>	11
shaved parmigiano & homemade croutons	

*add to any salad*

*Chicken 6*

*Shrimp 8*

*Salmon 9*

## RAW BAR

<b>OYSTERS *</b>	18
half dozen	
<b>SHRIMP COCKTAIL</b>	16
half dozen	
<b>LITTLE NECK CLAMS *</b>	14
half dozen	

## MEATS

**GRILLED SIRLOIN BURGER \* 18**  
swiss, tomato, sautéed onion, arugula, herbed fries

**TURKEY BURGER 17**  
fontina, caramelized onion, sweet potato fries

**POLLO ALLA PARMIGIANA 20**  
spaghetti Pomodoro

**1/2 BELL & EVANS CHICKEN OVEN ROASTED 25**  
roasted potatoes, lemon/rosemary sauce, french string beans

**LONG ISLAND DUCK BREAST \* 29**  
sweet potato mash, pancetta/brussel sprouts, cabernet sauce

**GRASS FED SHELL STEAK \* 8 oz. 23**  
shoestring herbed fries

**GRASS FED SHELL STEAK \* 16 oz. 39**  
shoestring herbed fries  
*choice of: black truffle butter or peppercorn sauce*

**DOUBLE CUT PORK CHOP 32**  
cipolline, tuscan potatoes, artichokes, truffle oil

## PASTAS

<b>PASTA SPECIAL OF THE DAY</b>	P/A
<b>STROZZAPRETI BOLOGNESE</b>	12 / 22
nonna alba's Bolognese sauce	
<b>TAGLIATELLE</b>	15 / 26
mushroom, garlic, baby arugula & bay scallops	
<b>SPAGHETTI VONGOLE</b>	13 / 25
manila clams, roasted garlic, habanero chile	
<b>LINGUINI NERI</b>	14 / 26
squid ink linguini, shrimp, pancetta, grape tomatoes	
<b>AGNOLOTTI DI ZUCCA</b>	12 / 22
pumpkin ravioli, amaretti, parmigiano, butter/sage	

## SEAFOOD

<b>SEAFOOD SPECIAL OF THE DAY</b>	P/A
<b>SALMONE</b>	28
baby spinach, roasted root vegetables & horseradish cream sauce	
<b>BRANZINO</b>	29
lemon/caper sauce, jasmine rice & asparagus	
<b>SHRIMP &amp; ARTICHOKEs</b>	24
basil pesto, jasmine rice & french string beans	

## SIDES

SAUTEED SPINACH

ASPARAGUS

HARICOT VERT

8

ROSEMARY ROASTED POTATOES

HERBED FRENCH FRIES

SWEET POTATO PUREE

SWEET POTATO FRIES

5

ROASTED CIPOLLINI

MUSHROOM TRIFOLATI

PANCETTA/BRUSSEL SPROUTS

8

*\* This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*