



STARTERS

CAPRESE fresh tomato & mozzarella with basil	12
PIATTO DI SALAMI chef's selections of cured meats	18
PIATTO DI FORMAGGI chef's selection of artisanal cheeses	18
POLENTA CON FUNGHI soft polenta, wild mushroom mix, truffle oil drizzle	14
TUNA TARTARE * avocado salad & fresh wasabi mayo drizzle	18
FRITTO DI CARCIOFINI sauteed baby artichokes & basil pesto	14
FRITTO MISTO fried calamari, shrimp & zucchini, two sauces	16
MARYLAND CRAB CAKE (2) baby Arugula & Fennel Salad	14
OYSTERS ROCKEFELLER half dozen	17
ARANCINI mushroom rice balls with truffle aioli	11
CLAMS WITH PANCETTA/GARLIC half dozen	14
PIADINA (FLATBREAD) goat cheese, asparagus, leeks, mushrooms, pancetta	12
BURRATA heirloom tomatoes & crispy kale	16
MOZZARELLA DI BUFALA grilled vegetables & balsamic reduction	14

SALADS

ARUGULA cherry tomatoes & citrus vinaigrette with parmigiano or goat cheese +3	12
INSALATA CON ROBIOLA bibb, farro, zucchini, beets & robiola cheese	15
COBB SALAD baby spinach, baby carrots, egg, avocado, tomato, ham & grilled chicken	14
INSALATA CON TONNO * seared yellow fin tuna, radicchio, bib lettuce, avocado, ginger/mango vinaigrette	18
CAESAR shaved parmigiano & homemade croutons	12
INSALATA AMALFITANA watermelon radish, fennel, cucumber, orange, onion & white anchovies	14

add to any salad

Chicken 5

Shrimp 7

Salmon 8

BURGER | SANDWICH

GRILLED SIRLOIN BURGER * swiss, tomato, sautéed onion, arugula, herbed fries	18
TURKEY BURGER fontina, caramelized onion, sweet potato fries	17
CHICKEN TRAMEZZONE chicken breast, fresh mozzarella, tomato, pesto aioli	16

MEATS

POLLO ALLA PARMIGIANA 19
spaghetti pomodoro

1/2 BELL & EVANS CHICKEN OVEN ROASTED 26
roasted potatoes, lemon/rosemary sauce, french string beans

LONG ISLAND DUCK BREAST * 30
sweet potatoes, cipollini, baby spinach
& honey rosemary juices

DOUBLE CUT PORK CHOP 36
cipollini, tuscan potatoes, artichokes, truffle oil

all cuts served with herbed shoestring fries

10oz. FLAT IRON STEAK 28

16oz. SIRLOIN STEAK 39

10oz. FILET MIGNON 44

18oz RIB EYE STEAK 46

all cuts choice of:
salsa verde, truffle butter or peppercorn sauce

PASTAS

PASTA SPECIAL OF THE DAY	P/A
BUCATINI BOLOGNESE nonna alba's bolognese sauce	12 / 23
LINGUINI VONGOLE E PANCETTA pancetta, clams, roasted garlic, habanero chile	13 / 25
SPINACH RICOTTA RAVIOLI tomato, basil, mozzarella & balsamic vinaigrette	12/ 22
TAGLIATELLE bay scallops, morel mushrooms, asparagus, leeks & bechamel sauce	14/ 27
RISOTTO CON FUNGHI arborio rice, mix mushrooms, black truffle butter & parmigiano	12/ 23
FARROTTO asparagus, leeks, sweet pea & mint 'risotto style'	22

RAW BAR & SEAFOOD

OYSTERS * half dozen	18
SHRIMP COCKTAIL half dozen	16
LITTLE NECK CLAMS * half dozen	14
SEAFOOD SPECIAL OF THE DAY	P/A
SALMONE farro salad, salsa verde & broccoli rabe	29
BRANZINO lemon caper sauce, jasmine rice & french string beans	29
SHRIMP & ARTICHOKEs basil pesto, jasmine rice & french string beans	24

SIDES

SAUTEED SPINACH

ASPARAGUS

HARICOT VERT

ROSEMARY ROASTED POTATOES

HERBED FRENCH FRIES

SWEET POTATO FRIES

FARRO SALAD

BROCCOLI RABE

ROASTED CIPOLLINI

MUSHROOM TRIFOLATI

** 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.
Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restriction.*