Appetizers

The Chef’s Soup  “Soup tures du jour”  9

Fresh Mozzarella  breaded and sautéed in anchovy sauce  10

Grilled Balsamic Marinaded Portobello  topped with roasted peppers, zucchini and melted fontina  10

Little Neck Clams  steamed in a light tomato, fresh basil broth  13

Sautéed Jumbo Shrimp  with a tomato white wine ragout  15

Smoked Salmon and Fresh Asparagus  in a warm puff pastry shell, sprinkled with vegetable borlione & lemon sauce  14

Carpaccio of Beef and Bresaola Wrapped Arugula  rubbed with extra virgin olive oil and shaved parmesan  13

Imported Buffalo Mozzarella  roasted peppers, fresh tomatoes and basil  13

Prosciutto Wrapped Sicilian Salad  with goat cheese and marinated artichokes  13

Pasta

House-made Sundried Tomato Ravioli  napped with fresh tomato puree  17

House-made Spinach Ricotta Ravioli  tossed in a basil pesto  17

Capellini Primavera  with an array of vegetables  17

Penne with Braised Veal  roasted peppers, scallions, olive oil and garlic  18

Potato “Gnocchi”  in tomato sauce topped with fresh mozzarella  15

 Linguine with fresh Clams  sautéed in garlic, olive oil and parsley  17

Spaghetti with Artichokes  in a garlic white wine broth with leeks  17

Fedelini and Baby Shrimp  sautéed with garlic, fresh tomato & basil  18

Rigatoni and Vodka  in a pink tomato sauce finished with parmesan cheese  16

Duck Risotto  cooked in sage scented duck broth, plum tomato and finished with parmesan cheese  19

Split Pasta  Add $2.00 per person

Main Course

Grilled Red Snapper  with vegetable ratatouille and topped in garlic olive oil  25

Herb Mustard Glazed Salmon  over a Kind Crab, Horseradish, green onion cake and cucumber caper vinaigrette  28

Char-Grilled Yellowfin Tuna  served with a cabbage slaw, balsamic onion slaw, and pickled ginger  29

Grilled Swordfish  with shiitake, roasted pepper, sundried tomato couscous, arugula salad and a lemon bell pepper sauce  29

Sautéed Jumbo Shrimp  surrounded in risotto mantecato topped with mango relish in a flat parsley puree  30

Roasted Chicken Breast  with grilled vegetables, goat cheese napoleon and an artichoke, white wine sauce  20

Quail Stuffed with Shredded Duck  corn-crusted polenta cake and a black current sauce  25

Veal Loin Medallions  with seasonal vegetables, garlic whipped potatoes and a tarragon mustard sauce  27

Rack of Veal  on steak fries potatoes, spinach, topped with crispy leeks  30

Grilled Filet Mignon  finished with Barolo wine sauce and seasonal vegetables  29

Rack of Lamb in Two Sauces  served with broccoli rabe, white beans and baby carrots  30

Chef Vegetarian Plate  an array of the best pick  20

Pick your own Live Lobster from our Tank  3.5 pounder served tradizionale style over linguine  69

(Recommended for two)

Salads

Caesar Salad for two  with croutons and fresh grated parmesan  17

Masculin Greens  baby lettuce with balsamic vinaigrette  8

Arugula, Endive, Radicchio  in a balsamic vinaigrette  9