

STARTERS

LONG ISLAND FLUKE CRUDO <i>Plums, Cilantro, Habanero, Lemon, Olive Oil,</i> Bell Pepper	24
CAVIAR CANNOLIS Sturgeon Caviar, Parmesan, Ricotta, Sour Cream, Shaved Caviar	32
SLOW BRAISED ARTICHOKE Rubbed in parmesean, bread crumbs, and black pepper	20
CHILLED SEAFOOD SALAD Tossed in olive oil, garlic, lemon, habarnero	26
CLAMS OREGANATA Breadcrumbs, oregano, garlic, lemon, parsley	25
FRESH SARDINES Sauteed Sardines, Caramelized Balsamic Onions, Lemon	23
MOZZARELLA & ROASTED PEPPERS Housemade with olive oil, aged balsamic, garlic and maldon sea salt	24
ZUCCHINI FLOWERS Stuffed with Ricotta and herbs, in a summer tomato sauce	25
AFTER DINNER SALAD Arugula, endive, fennel, sweet onions, Castelvetrano olives in our House Vinaigrette	20

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RAW BAR

EAST COAST OYSTERS 4/ea WEST COAST OYSTER 5/ea Top Oysters with Sturgeon Caviar + 5/ea LITTLE NECK CLAMS 3/ea COLOSSAL CRAB COCKTAIL 36 CAVIAR SERVICE Zucchini Pancakes & Whipped Ricotta

AT THE TABLE

CLASSIC CAESAR

Prepared tableside, fresh romaine, 48-month aged parmesean, and our signature caesar dressing, topped with housemade croutons

PASTA

*SPAGHETTI & MEATBALLS Topped with our signature red sauce 36 *CLAMS & LINGUINE Red pepper spiced linguine, 12 littleneck clams chopped 38 *PAPPARDELLE Chicken liver & foie gras, mushroom, sage, onion 38 *CANNELLONI Asparagus, Riccotta, Parmesan, Signature Red Sauce, Basil, Pine Nuts 34 BUCATINI CARBONARA, Guanciale, Farm Fresh Eggs, Parmesan, Black Pepper 35

> * DENOTES PASTA IS HANDMADE BY OUR CHEFS IN HOUSE. FRESH PASTA AVAILABLE TO PURCHASE FROM OUR DELI

ENTREES

served with linguine in garlic and olive oil

GRILLED SWORDFISH Grilled Cherry Tomatoes, Parsley & Anchovy Aoli, Sauteed Snap Peas	40
BRANZINO Roasted garlic, lemon, Arugula salad with capers, olives & aged parmesan	38
DAY BOAT SCALLOPS English Pea Rissotto, Pancetta, White Wine Butter Sauce	42
EGGPLANT PARMIGIANA Sicilian style, served with linguine in garlic and olive oil	36
CHICKEN PARMIGIANA Served with Fettucine with Pesto	38
PORK CHOP 16 oz. bone-in Chop with hot cherry peppers, red pepper sauce, served with broccoli rabe	45
BEEF BRACIOLA Rolled with guanciale, parmesan in a red wine tomato sauce, served with polenta	38
HOUSEMADE SPIRAL SAUSAGE Served with linguine in our signature red sauce	38
VEAL CHOP MILANESE Pounded & breaded, topped with arugula, endive, fennel, house vinaigrette	52

GRILLED RIBEYE PIZZAIOLA 14 oz. boneless with tomato, basil, oregano, garlic,

SIDES TO SHARE

ZUCCHINI PANCAKES	18
COLD SWEET & SPICY PEPPERS with parmesan, provolone & mozzarella	18
BROCCOLI RABE with cherry peppers	16
PEAS, ONIONS & PROSCIUTTO	18
ROSEMARY POTATOES	15
ZUCCHINI & POTATOES	16