

ANTIPASTI

BURRATA & MELON

Melon, prosciutto, frisée, balsamico | 22

WAGYU CARPACCIO*

Horseradish aioli, garlic crostini, arugula | 26

CALAMARI FRITTE

Marinara, garlic, herbs, cherry peppers, grilled lemon | 24

TUNA TARTARE*

Cubed yellowfin, avocado, frisée, evoo | 24

GRILLED OCTOPUS

Confit marble potatoes, asparagus, lemon butter | 26

SAUSAGE ARANCINE

Fried risotto balls stuffed with sausage & cheese | 18

SCAMPI GARLIC BREAD

Sauteed Shrimp, Parmesan and fresh herbs | 15

MEATBALLS

Herbed ricotta and crostini | 19

SEAFOOD TOWER**

Poached jumbo prawns, crab legs, oysters on the half shell | Market Price

INSALATE

CAESAR

Baby romaine, creamy anchovy dressing, lemon, Parmesan, crostini | 13

VERDE

Baby arugula, lemon, parmesan, sea salt | 15

BURRATA CAPRESE

Tomatoes, fresh burrata, basil, balsamic, evoo | 19

HARBORSIDE WEDGE

Crisp pancetta, Gorgonzola, macerated tomatoes, Parmesan crisps | 17

CONTORNI

TOASTED GARLIC BROCCOLI RABE | 12

PANCETTA FRIED BRUSSELS | 12

TRUFFLE ROASTED POTATOES | 12

CREAMY POLENTA | 12

ASPARAGUS WITH SALSA RUSTICA | 12

**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure, consult a physician.

PASTA

CAMPANELLE BOLOGNESE

Classic three meat sauce, bechamel | 29

SPAGHETTI & MEATBALLS

House-made meatballs, pomodoro, basil, Parmesan | 28

CACIO E PEPE

Capellini, Pecorino Romano, cracked black pepper | 25

SHORT RIB RAVIOLI

Wild mushrooms, roasted shallot, truffle crème | 41

POLLO & CARNE

NY STRIP

Roasted garlic, rosemary butter | 61

CHICKEN PARMIGIANA

Spaghetti, marinara, provolone, parmesan, basil | 49

RACK OF LAMB

Rosemary crust, mint demi-glace | 55

PORK CHOP

Mushrooms, shallot, cherry peppers, sage | 42

8 OZ FILET MIGNON

Sicilian lemon herb sauce | 59

16 OZ BONE IN RIBEYE

Cipollini onion, roasted peppers, wild mushrooms | 77

VEAL CHOP BAROLO

Truffled wild mushrooms, Barolo demi-glace | 54

CHICKEN PICCATA

Capellini, lemon butter, capers | 34

BISTECCA FIORENTINA

36oz T-Bone for two, lemon, evoo, sea salt, crispy spinach leaves | 135

DAL MARE

SNAPPER LIVORNESE

Fresh local snapper, olives, tomato, capers | 44

SHRIMP FRA DIAVOLO

Jumbo prawns, julienne vegetables | 38

FRUTTI DI MARE CIOPPINO

Locally caught fish, shrimp, scallops, mussels, clams, savory broth | 45

GRILLED BRANZINO

Tomato-basil relish, evoo, asparagus | 39

KIDS

SPAGHETTI & MEATBALL | 14

FOUR CHEESE PIZZA | 14

CHICKEN PARMIGIANA | 14

CHEESE RAVIOLI | 14

GRILLED CHICKEN BREAST WITH VEGETABLES | 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ITALIAN COFFEE SELECTION

ESPRESSO

Single | 4

Double | 6

CAPPUCCINO

Espresso, steamed milk,
milk froth | 6

MACCHIATO

Espresso & steamed milk
(short pour) | 6

CAFFE LATTE

Espresso & steamed milk | 6

CAFFE AMERICANO

Espresso & hot water | 5

CAFFE MAROCCHINO

Espresso, cocoa powder,
whipped cream | 7

AMERICAN COFFEE & TEA

REGULAR | 4

DECAF | 4

TWININGS SPECIALTY

Green, Black, & Herbal Tea Selection | 4

DESSERT MENU

FLOURLESS CHOCOLATE TORTE

Candied hazelnuts, Chantilly crème , Salted Caramel | 16

TIRAMISU

Lady fingers, sweet mascarpone, espresso sauce, Chantilly crème | 18

WILD BERRY CROSTATA

Semolina dough, fresh berries, vanilla bean sauce, basil | 16

RICOTTA LIMONCELLO CHEESECAKE

Macerated berries, raspberry coulis, candied lemon | 17

CHOCOLATE TARTUFO

Dark and white chocolate Gelato enveloped in
milk chocolate | 17

DESSERT COCKTAILS

ITALIAN COFFEE

Amaretto, coffee, whipped cream, garnished with
orange wheel and nutmeg sprinkle | 18

CHOCOLATE MARTINI

Vodka, Chocolate liquor, dark Creme de Cacao, cream,
garnished with chocolate shavings | 18

CAFFÉ CORRETTO

Fresh brewed espresso with a splash of Grappa | 18

GOLDEN CADILLAC

Galliano, White Creme de Cacao, Cream | 18

THE GODFATHER

Amaretto Disaronno, Bulleit Straight Rye Whiskey | 18

AFTER DINNER LIQUORS

AMARETTO | FRANGELICO | GALLIANO | SAMBUCA | AMARO