



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\*\*

Royal red shrimp, stone crab claws and oysters on the half shell | Market Price

LARGE STONE CRAB CLAWS

Served with house made stone mustard and cocktail sauce | 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 | 39

## 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.