

CHEF'S SPECIALS

PRIMI

BRUSCHETTA 13

TOMATOES, ONIONS, BASIL, PARMEGIANO CHEESE, OLIVE OIL AND BALSAMIC OVER CROSTINI

BURRATA 15

HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO, OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO

STRING BEAN SALAD 16

STRING BEANS, GOLDEN BEETS, RED ONIONS, DICED TOMATO, DICED AVOCADO, CRUMBLER BLUE CHEESE, LIGHT MUSTARD DRESSING

YELLOW FIN TUNA TARTAR 16

THIN CHOPPED RAW TUNA, TOASTED SESAME OIL, FRESH LIME JUICE, MIXED WELL WITH AVOCADO, SLICED POTATO CHIPS, SERVED IN A MAYO MUSTARD DRESSING

BLUE POINT OYSTERS 16

HALF A DOZEN BLUE POINT OYSTERS, RAW, TOPPED WITH SMOKED SALMON, PICKLED RED ONIONS, SERVED WITH COCKTAIL SAUCE

FILET MIGNON MEATBALL 16

FRESH HOMEMADE FILET MIGNON GROUND MEAT JUMBO MEATBALL STUFFED WITH MOZZARELLA, ITALIAN RICE, OVER TOAST, PARMEGIANO STYLE

SECONDI

SQUID INK LINGUINI PASTA 30

FRESH HOMEMADE SQUID INK LINGUINI GARNISHED WITH HALF LOBSTER TAIL, COCKLE CLAMS, CALAMARI IN A FRA DIAVOLO SAUCE

WILD MUSHROOM RAVIOLI 26

FRESH HOMEMADE WILD MUSHROOMS RAVIOLI PASTA, TOPPED WITH SHRIMP, BABY SPINACH, ROASTED PEPPERS, OLIVE OIL GARLIC AND BASIL SAUCE

POLLO GIAMBOTTA 30

PAN SEARED CHICKEN TENDERLOINS, SAUTEED WITH ONIONS, HOT AND SWEET PEPPERS, MUSHROOMS, SHRIMP, NATURAL JUICES AND FRESH HERBS, GOLDEN POTATO CHIPS ON TOP

VITELLO SALTIMBOCCA 30

POUNDED THIN VEAL SCALLOPINI TOPPED WITH PROSCIUTTO, MELTED MOZZARELLA CHEESE OVER SPINACH, IN A MARSALA WINE DEMI GLAZE SAUCE

STUFFED VEAL CHOP 40

POUNDED VEAL CHOP, STUFFED WITH HAM, APPLES, PROVOLONE CHEESE, TOPPED WITH A BLUEBERRY RED WINE SAUCE

HALIBUT RIBERASCO 38

FRESH HALIBUT, SAUTEED IN A WHITE WINE AND GARLIC, FRESH SCALLIONS, BASIL, TOUCH OF TOMATO SAUCE, FINISHED WITH DIVER SEA SCALLOPS ON TOP

YELLOWFIN FLOUNDER FRANCHESI 33

2 FRESH FILET OF YELLOW FIN FLOUNDER, SERVED WITH DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE LEMON SAUCE, OVER HOMEMADE LINGUINI PASTA