

LUNCH MENU

grilled eggplant

layers of grilled eggplant fresh ricotta, mozzarella and parmesan, served warm on a bed of fresh tomato basil pure
8

iceberg wedge

sliced red onion, vine ripe tomato, applewood smoked bacon, house made gorgonzola dressing and fresh chive
9

tuna tartar

cilantro, cucumber, sesame seeds and avocado
12

fresh mozzarella

sliced beef tomato, fresh mozzarella, with olive oil and balsamic drizzle
10

crispy fried calamari

served with fresh marinara
10

macaroni di formaggio

small shell pasta, wild mushroom, gruyere bechamel and a touch of truffle finished with toasted bread crumbs.
12

baked clams

oreganata or casino.
10

raw bar

clams on the half shell *6 for 8*

fresh oysters on half shell *6 for 12*

8 oz. filet mignon 28

served with whipped potatoes, steamed asparagus, beef au jus.

half roasted organic chicken 21

creamy soft polenta, sauteed escarole with garlic in natural au jus

8oz. burger 16

served with applewood smoked bacon, melted gorgonzola, baby arugula, vine ripe tomato

grilled chicken caesar 18

garden fresh romaine lettuce tossed with caesar dressing, shredded parmesan and croutons

crispy skin wild salmon 21

served on a bed of sauteed broccoli rabe with slow roasted plum tomatoes and toasted garlic

seafood risotto or blackened linguine 28

fresh maine lobster, wild maine mussels, gulf shrimp and little neck clams served over garlic and oil

penne bolognese 18

slow cooked meat sauce with chopped italian sweet sausage

choose from our selection of homemade desserts