

Happy Thanksgiving

~Antipasto~

Lobster Bisque 15

Classic Creamy Lobster Bisque

Fritto di Calamari e Gamberetti 20

Deep-fried baby calamari and rock shrimp served with marinara sauce.

Carciofini al Forno 20

Oven-roasted artichoke hearts filled with Parmigiano, parsley, black olives, garlic, and mozzarella.

Capesante e Porcini 22

Pan-seared diver scallops topped with fresh chopped tomato and porcini mushrooms, finished in a white wine truffle sauce and topped with crispy polenta.

Burrata 21

Arugula, heirloom cherry tomato, vinaigrette drizzle, and prosciutto.

~Insalata~

Insalata alle Pere 18

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette.

Insalata alla Caprese 20

Imported bufala mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. **Add Prosciutto di Parma, 5**

Insalata Di Cesare 15

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano. **Add chicken or fried calamari, 6**

~La Pasta~

Cappellacci di Manzo 34

Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce and finished with aged asiago and truffle oil.

Pappardelle con Funghi Porcini e Capesante 34

Wide ribbon pasta with porcini, shiitake, Portobello, field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

Penne alla Vodkà con Porcini 24

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce. **Add chicken or rock shrimps 6.**

Cappellacci di Zucca 30

Homemade hat-shaped pasta filled with butternut squash, walnuts, ricotta and parmigiano. Finished with brown butter, sage and a touch of marinara.

~Il Pesce~

Cioppino 52

Fresh seasonal mussels, Manila clams, Jumbo prawn, calamari, fresh fish and diver scallop, sautéed with roasted garlic in a zesty tomato sauce.

Grigliata di pesce 52

Grilled jumbo prawn, crab cake, diver scallop, 3oz. king salmon, 3oz. catch of the day. Topped with a lemon herb sauce. Served with arugula and cherry tomatoes.

Chilean Seabass 55

Pan Seared Chilean Seabass, with spinach polenta, with lobster sauce.

Risotto Porcini 48

8oz filet mignon served over carnaroli risotto with porcini mushrooms finished with brandy cream sauce.

~La Carne~

Hand Carved Turkey Breast 40

Sliced turkey breast served with mashed potatoes, green bean stuffing, cranberry sauce and gravy.

Pollo Parmigiana 38

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce.

Scaloppine ai Funghi Porcini 35

Pan-seared veal scaloppine sautéed with fresh porcini mushrooms in a brandy cream sauce.

New Zealand Lamb Rack 52

Served with roasted potatoes and white asparagus in a red wine demi glaze.

~Dolce~

Tiramisu 15

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

Tortino al Cioccolato 17

Mini chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.

Cannoli 15

A Sicilian specialty. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

Pumpkin Cheesecake 17

Pumpkin New York Cheesecake, Topped with vanilla Mascarpone

Buon Appetito!!!!