

APPETIZERS

BURRATA 12
creamy mozzarella, wild arugula
heirloom tomato, aged balsamic

FRIED CALAMARI 12
lightly seasoned crispy squid

OCTOPUS 14
olives, capers, potatoes, fresh lemon juice

SEAFOOD SALAD 16
shrimp, scallops, crab meat, octopus
calamari, arugula, lemon vinaigrette

SHRIMP COCKTAIL 16
jumbo shrimp, cocktail sauce

DIVER SCALLOPS 16
sweet corn, bell pepper, asparagus
mushrooms, black truffle vinaigrette

CLAMS OREGANATA (1dz) 16
baked clams, bread crumbs, lemon, white wine

CRAB MEAT COCKTAIL 18
colossal jumbo lump crab meat
cocktail sauce

FARO ISLANDS SALMON CRUDO 14
seaweed salad, preserved ginger
black sesame seed

MARYLAND CRAB CAKE 14
colossal jumbo lump crab cake
herb mustard sauce

MEATBALLS 12
braised mini meatballs
tomato, basil, mascarpone cheese

CANADIAN BACON 12
extra thick sizzling bacon
steak sauce

STEAK TARTARE 16
hand cut filet mignon, capers
tabasco, aioli, egg yolk

SOUP

MINISTRONE 9
hearty thick vegetable soup

SOUP OF THE DAY
M/P

PASTA FAGIOLI 9
diced smoked pancetta, pasta & beans

SALADS

BABY GREENS 9
mixed baby field greens, tomato, red onion
shaved parmesan, house dressing

ARUGULA 9
orange, fennel, goat cheese,
lemon vinaigrette

CAESAR 10
chopped romaine, parmesan
garlic croutons, caesar dressing

ICEBERG WEDGE 12
blue cheese, crispy bacon
red onions, heirloom tomatoes

BEETS 12
heirloom red and golden beets, arugula
crumbled goat cheese, balsamic vinaigrette

BELGIAN ENDIVE 12
apple caramelized walnuts
gorgonzola, honey vinaigrette

PASTAS

PENNE ALLA VODKA 16
fresh salmon, scallions, tomato cream sauce

SPAGHETTI CARBONARA 16
bacon, onions, egg yolk
creamy parmesan cheese

VEGGIE PENNE 16
seasonal mixed vegetables, garlic & oil

RIGATONI BOLOGNESE 18
veal, pork, beef, tomato cream meat sauce

CAVATELLI 16
pasta shells, broccoli rabe, sausage
garlic & oil

SHORT RIB PAPPARDELLE 19
flat pasta noodles, braised short ribs ragù

LINGUINE CLAMS 19
little neck clams, garlic, white wine

RISOTTO TRUFFLE 16
arborio rice, mushrooms, truffle cream

available upon request | gluten free | whole wheat | vegetarian

ENTRÉES

SOLE OREGANATA 26
bread crumbs, lemon, white wine, spinach risotto

ZUPPA DI PESCE 28
mixed seafood, garlic, lemon, white wine, fresh basil

FARO ISLANDS SALMON 26
broccoli rabe, garlic

BRANZINO 26
whole roasted or fillet, seasonal vegetables
lemon, rosemary, extra virgin olive oil

DIVER SCALLOPS 29
asparagus, mushrooms, leeks, truffle butter

CHILEAN SEA BASS 29
pan-roasted, garlic, spinach

CHICKEN MARTINI 22
chicken breast, crusted parmesan, lemon,
white wine, seasonal vegetables

CHICKEN SCARPARIELLO 22
chicken breast, sweet sausages, cherry peppers
rosemary, garlic, white wine

CORNISH GAME HEN 22
seasonal vegetable, roasted potatoes
natural au jus

BRAISED SHORT RIBS 29
mushroom risotto, braising sauce

CLASSIC BURGER 16
American cheese, fries, salad

STEAKS & CHOPS

FILET MIGNON 30 | NY STRIP 30 | RIB EYE 30 | LAMB CHOPS 30 | VEAL CHOP 30

PORTERHOUSE FOR TWO 98 | TOMAHAWK FOR TWO 98

SAUCES | old fashion steak sauce | vincotto | maitre d'hotel butter | brandy peppercorn | chimichurri

SIDES 5

STEAMED BROCCOLI | STEAMED ASPARAGUS | SAUTÉED SPINACH | SAUTÉED BROCCOLI RABE | SAUTÉED MUSHROOMS
BUTTERY CORN | HOME FRIES | WHIPPED POTATOES | FRENCH FRIES | SHOE STRING FRIED ONION

IF YOU HAVE ANY FOOD ALLERGIES SPEAK TO YOUR SERVER OR MANAGER
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS