

ANTIPASTI, SNACKS & SHARES

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| Mixed Greens | \$5.50 / \$9.50 |
| <i>Fresh Herbs, Parmesan Cheese, Roasted Tomato & Red Wine Vinaigrette</i> | |
| Caesar Salad <i>Olive Oil-Reggiano Crostini</i> | \$5.50 / \$9.50 |
| Eggplant Stack Parmigiana | \$11.50 |
| <i>Grilled Tomato & Fresh Mozzarella</i> | |
| Genuine Lump Crabcake | \$16 |
| <i>Lemon Pepper Aioli</i> | |
| Crispy Rice Balls | \$10 |
| <i>With Fresh Mozzarella, Pignoli & Artichokes, Spicy Roast Eggplant Dip</i> | |
| Roast Beet Salad | \$10 |
| <i>Goat Cheese, Pistachios, Pear, Fennel & Arugula</i> | |
| <i>A Selection Of</i> | |
| Italian Cured Meats, Cheeses, Fig Jam | \$9.50 / \$14.50 |
| Salad Caprese | \$10 |
| <i>Vine Tomatoes, Fresh Mozzarella, Basil, Aged Balsamico</i> | |
| Prosciutto & Melon Salad <i>With Fresh Mint, Ricotta Salata</i> | \$10 |
| Creamy Tomato & Basil Soup | \$5 / \$8 |
| <i>With Grated Grana Padano</i> | |
| Pasta Fagioli Soup | \$5 / \$8 |
| <i>Vegetable Broth With Pasta & Cannellini Beans</i> | |
| Shrimp Cocktail | 3 / \$9 6 / \$16.75 |
| <i>Homemade Cocktail Sauce & Ginger Vinaigrette, Lemon</i> | |
| Calamari Fritti | \$9.50 / \$14.50 |
| <i>Vinegar Peppers, Marinara Sauce</i> | |

Pre Fixe Lunch Special

\$15.⁹⁵

Until 4pm

Includes Choice Of Appetizer & Entree.
Please See Our Special Menu
For Today's Selections.

THIN CRUST PIZZA

Margherita

Classic Tomato, Mozzarella & Basil
\$16



Italian

*Italian Sausage, Pepperoni, San
Marzano Tomatoes, Smoked Mozzarella*
\$18.50



Grilled Vegetable

*Mushroom, Eggplant, Zucchini,
Onion, Chopped Tomato, Olive,
Mozzarella & Basil*
\$17



Quatro Formagio

*Mozzarella, Ricotta, Pecorino,
Garlic & Rosemary. Topped
With Arugula & Shaved Parm*
\$17

Egg Frittata With Any Two Fillings

*Italian Sausage, Pepperoni, Spinach, Ham, Peppers,
Onions, Mushrooms, Cheese, Bacon, Tomato, Basil, Olives .*

\$16

Smoked Salmon & Chive Quiche

Over Arugula, Red Onion & Caper Salad

\$19

MAIN COURSE SALADS

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|--|------|
| Chicken Caesar <i>Topped With Parm Crouton & Lemon Grilled Chicken</i> | \$16 |
| Italian Cobb <i>Chicken, Italian Salami, Fontina, Avocado, Egg, Tomato, Watercress, Creamy Gorgonzola</i> | \$18 |
| Grilled Shrimp Caesar <i>Romaine, Tomato & Avocado, Topped With Croutons</i> | \$21 |
| N.Y. Strip Steak Caesar <i>Romaine, Fried Onion Tangles, With Parm Crouton & Shaved Grana Padano</i> | \$21 |

MEDITERRANEAN SALADS

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|--|------|
| Seared Tuna Amalfi <i>Mixed Greens, Cherry Tomato, Potato, Caper, Egg, Anchovie & Green Olive Vinaigrette</i> | \$21 |
| Traditional Greek | \$17 |
| <i>Feta, Cucumber, Red Onion, Olive, Tomato, Peppers, Oregano, Grape Leaves, Lemon & Olive Oil, Toasted Pita</i> | |
| Grilled Calamari Salad <i>Arugula, Greens, Tomato, Cucumber, Avocado, Lemon & Extra Virgin Olive Oil</i> | \$18 |
| Chopped Chicken Salad | \$17 |
| <i>Mozzarella, Cherry Tomatoes, Salami, Bacon, Red Peppers, White Beans, Olive Dressing, Pecorino Romano</i> | |

EXECUTIVE CHEF JULIAN CLAUSS-EHLERS

FISH & MEAT

FISH

- Roasted Salmon** \$24
Mediterranean Vegetable & Chickpea Ragu, Garlic-Thyme Potatoes, Saffron Sauce
- An Elegant Fish & Chips** \$23
Hand-Battered Atlantic Cod, Oregon Fries, Tartar Sauce & Red Wine Vinegar.
- Grilled Tuna Loin** \$26
Cannellini Beans, Broccoli Rabe, Salsa Verde
- Pan-Seared Sea Scallops** \$26
Mixed Vegetable Lasagna, Glazed Cherry Tomatoes & Roast Red Pepper Pesto

MEAT

- Chicken Parmigiana** \$19
Side Of Spaghetti Marinara
- Chicken "Saltimbocca"** \$20
Wrapped in Prosciutto. Served With Sauteed Asparagus & Fingerling Potatoes
- Veal Milanese** \$21
Chopped Tomatoes, Greens, Shallots
- Veal Scallopini Alla Piccata** \$21
In A Classic Lemon, Caper, Parsley Butter With Linguini Pasta
- St. Louis Style Pork Ribs** \$20
Barbeque Baby Loin-Back Ribs With Garlic Fries & Italian Style Cole Slaw
- Italian Shepherds Pie: Beef Shortribs In Sweet Venetian Spices,** \$20
Creamy Parmesan, Ricotta Gnocchi, Warm Garlic Bread
- Filet Mignon** \$29
Butterfied & Grilled Rosemary Fries, Barolo Sauce

Skyscraper Burger

*Portobello, Mozzarella, Bacon,
 Crisp Onions, Brioche,
 Lettuce, Tomato & Fries*

\$15.⁷⁵

Crab Cake Burger

*Garlic Fries, House
 Tartar Sauce*

\$16.⁵⁰

Crispy Fried Tuna Tempura

*Arugula, Tomato, Pickle,
 Tartar, Brioche Bun, Lemon*

\$16.⁵⁰

PASTA

Whole Grain & Gluten Free Pasta Available

- Spaghetti Carbonara** Slab Bacon, Shallot, Egg, Parmigiano Reggiano, Cream \$19
- Chicken Pesto Rigatoni** Topped With Fresh Ricotta \$18
- Linguini Marinara** Basil, Parmesan \$16
- Striped Lobster Raviolis** Shrimp Broth & Shaved Ricotta Salata \$19
- Cheese Tortellini Gratin** Cremini Mushrooms, Tomato, Basil, Parmesan Cream \$19
- Pappardelle Bolognese** Grana Padano \$19
- Jumbo Shrimp Puttanesca** \$22
With Fettuccine, Tomato, Anchovi, Olive, Capers, Onion & Garlic
- Risotto Broccolini** With Sweet Italian Sausage, Tomato, White Wine, Fennel Pollen & Fontina \$17
- Seafood Bucatini All' Arrabbiata** \$22
Scallops, Shrimp, Mussels, Calamari, Clams, Tomato, Calabrian Pepper & Pecorino Romano

SANDWICHES

*Served With House Made
 Gremolata Potato Chips*

Rosemary Chicken Club

*Grilled Tomato, Mozzarella,
 Bacon, Romaine & Lemon-
 Aioli On Ciabatta.*

\$13.⁷⁵



Flatbread BLT

*Carmelized Slab Bacon, Tomato,
 Lettuce & Mayonnaise.*

\$12.⁷⁵



Italian Meatball Melt

*Hampshire Pork & Sausage
 Meatballs, Tomato, Mozzarella,
 Focaccia*

\$15.⁷⁵



Vegetable Panino

*Eggplant, Zucchini, Tomato,
 Olive-Pesto & Ricotta Salata.
 Pressed in a Multi Grain Bun.*

\$13.⁷⁵



Sliced Bourbon & Peppercorn Steak

Caramelized Onions, Ciabatta

\$16.⁵⁰