

CRUDO RAW BAR

OYSTERS	SHRIMP	LITTLE NECK CLAMS	MAINE LOBSTER	TOWER
Blue Point 2.25	Cocktail 4/8 Spiced 12 1 dozen 23	<i>raw or steamed</i> ½ dozen 8 1 dozen 13	<i>steamed or chilled</i> 1 lb - 22	<i>lobster, shrimp, clams, oysters and steamed mussels</i> 25 per person min 3 ppl
Misty Point 2.50				
Oysters of the Day MP served with all the fixins'				
w/ Black Sea caviar, creme fraiche +1				
w/ Sicilian salmoriglio + aioli +1				
w/ tequila mirliton +1			served with lemon, butter and tartar sauce	
Oyster Shooter 5 peppered or citrus vodka				

TONNO TARTAR with pomegranate, pickled ginger, tamarind and black sesame seeds	8
CARPACCIO DI SALMONE fresh salmon wafer-thin slices with fresh lemon, extra virgin olive oil, capers	9
CRUDO DI PESCATORE marinated scallops, shrimp, squid, salmon & tilapia with onions, jalapeno, citrus & cilantro	9
OYSTERS DI GIN E MENTA marinated oysters with orange, red onions, peppers, citrus & cilantro	12

CICCHETTI ITALIAN SMALL PLATES

OCEAN

CALAMARI FRITTI fresh calamari ringlets lightly floured and fried, served with spicy romesco aioli & dip tartar	10
CALAMARI ARROSTO calamari pan-roasted with forest mushrooms, sweet garlic, bay leaves and chili flakes	8
SCALLOPS SCOTTARE pan-seared over a cauliflower and parsnip puree, drizzled with truffle oil and chives	9
MUSSELS ALLA PARIGINA PEI rope mussels with light garlic, butter, white wine and fresh basil, with our garlic crostini	9
BAKED OYSTERS IMPERIALE 3 Blue Point oysters baked with brie and jumbo lump crabmeat	9
BAKED OYSTERS ROCKEFELLER 3 Blue Point oysters baked with spinach, green onions and parmesan	8
OYSTERS BANG BANG 3 fresh Bluepoint oysters lightly battered, tempura fried and tossed in a sweet & hot chili sauce	7
CLAMS CASINO 1 dozen Littleneck clams baked with garlic, shallots and parsley butter with bacon	13
SHRIMP FRITTI shrimp wrapped with prosciutto ham, fried & served over a sweet potato puree and a passion fruit sauce	9
SHRIMP SCAMPI shrimp sauteed with garlic, parsley, chili flakes and lemon	9
CRAB AND ZUCCHINI CAKES pan-fried with a saffron corn sauce	9
OCTOPUS GRIGLIATA marinated in dark beer and hot pepper, grilled and served over soft polenta	9

LAND

LAMB CHOP LECCA LECCA baby lamb chop with a mint demi glaze	8 2 for 14
LAMB STUFATO lamb slowly simmered with its own juices, served over Risotto Milanese	8
POLENTA BOLOGNESE creamy polenta topped with a bolognese meat sauce and melted parmeggiano reggiano cheese	7
MEATBALLS SCARPARIELLO in tomato sauce with melted provolone cheese	7
SPIEDINI FILET grilled skewers of beef, with grilled polenta and horseradish aioli	9
MEAT CALZONE turnover of beef, sausage, mozzarella & tomato, brushed w/ infused basil olive oil and lightly fried, served with romesco + marinara sauces	8
BEEF SLIDERS 2 mini burgers with sauteed onions and mushrooms, served with fries	9
SPIEDINI CHICKEN grilled skewers of chicken served over saffron risotto	8
PROSCIUTTO E MELONE fresh melon and prosciutto di Parma with fig marmalade	10
SALUME ANTIPASTI prosciutto di Parma, salami, pecorino, Grana di Padano, olive tapanade and garlic toast points	10

VEGETARIAN

FARM PIADINA Italian flatbread topped + baked with artichoke heart, goat cheese and pinenuts	9
CAPRESE PIADINA Italian flatbread topped + baked with fresh tomato, basil and melted fresh buffalo mozzarella	8
VEGETABLE CALZONE turnover of spinach, artichoke, ricotta + mozzarella cheeses, brushed with infused basil olive oil and lightly fried, served with romesco + marinara sauces	8
MOZZARELLA FRITTI panko-fried mozzarella drizzled with sauteed mushrooms and a creamy gorgonzola sauce	9
MUSHROOMS TRIFOLATE assorted forest mushrooms sauteed with sweet garlic, bay leaves & parsley	11
EGGPLANT AL FORMAGGIO DI CAPRA grilled eggplant, a sun-dried tomato & onion caramelization, goat's cheese	8

INSALATI SALADS

CAESAR crisp romaine with our Caesar dressing	8	ARUGULA sun-dried tomato, lemon truffle oil dressing	9
MISTA mesclun lettuce with our balsamic vinaigrette	7	TUSCAN CHOPPED romaine, radicchio, endive, chickpeas, tomato, red onion, cucumber & creamy lemon dressing	10
CAPRESE fresh buffalo mozzarella, tomato, basil	9	MEDITERRANEAN romaine, olives, feta cheese, herbs	7
Top any salad with:	Grilled Chicken +6	Grilled Shrimp +9	Grilled Steak +9

ZUPPE SOUP

CRAB & CORN CHOWDER w/ pancetta, potatoes & herbs	8	PAPPA AL POMODORO fresh tomato simmered with olive oil, garlic, black pepper & diced bread	7
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PASTA

SEAFOOD LASAGNA hand-rolled lasagna pasta sheets layered with seafood, spinach, ricotta cheese and bechamel sauce	22
CRABMEAT RAVIOLI jumbo lump crabmeat & mascarpone cheese stuffed hand-rolled ravioli w/ saffron corn cream & chives	21
SICILIAN SPAGHETTINI spaghetti and sauteed clams, crabmeat, olives and capers in a spicy tomato basil sauce	25
SEAFOOD FETTUCCINE pan-roasted lobster meat, shrimp and scallops with a lemon cream sauce over fettuccine	27
SPAGHETTINI BOLOGNESE spaghetti pasta with our meat ragu	17
RIGATONI GORGONZOLA rigatoni in a gorgonzola cheese cream, sprinkled with chopped pistacchio	18
GNOCCHI PESTO hand-rolled potato & ricotta dumplings tossed with a fresh basil pesto, with parmesan gratiné	19
CAPELLINI POMODORO angelhair pasta tossed with sauteed fresh tomato and basil	15

*gluten-free pastas available upon request

PIATTI PRINCIPALE MAIN PLATES

OCEAN

SALMON GRIGLIATA North Atlantic salmon filet grilled, topped with crabmeat + a touch of bernaise, over sauteed spinach	26
ROCKFISH STROFINATO fresh rockfish rubbed w/ garlic & olive oil & grilled, with lemon caper parsley sauce, over spinach	25
YELLOWFIN TUNA STEAK SCOTTATO pan-seared with black peppercorn rub, roasted eggplant puree with tamarind	24
SHRIMP RIPIENI tiger shrimp stuffed with crabmeat and zucchini, cooked in a scampi sauce with spaghetti	22
LOBSTER THERMIDOR Maine lobster tail stuffed with crabmeat + tiger shrimp, pan-roasted + baked in brandy cream sauce	29
CIOPPINO Sicilian seafood stew of scallops, shrimp, calamari, mussels and baby clams, wine, garlic and onion	24
LOBSTER TAIL RISOTTO saffron risotto topped with lobster tail in basil butter sauce	26
SCALLOP & PORCINI RISOTTO pan-seared scallops, porcini mushroom risotto, light truffle oil & shaved parmesan	23

LAND

LAMB OSSOBUCCO signature lamb shank slowly simmered with its own juices, served over Risotto Milanese	22
BEEF FILET GRIGLIATA grilled beef filet and a porcini mushroom Marsala sauce, with sauteed spinach + roasted potatoes	27
BISTECCA ALLA CATCH 15 12 oz Black Angus NY strip steak perfectly grilled, topped w/ truffle butter, with sauteed spinach	26
VEAL FIRENZE veal scaloppine sauteed with crabmeat, garlic and Italian herbs in a light cream sauce	25
VEAL PICCATA veal scaloppine sauteed with garlic in a lemon caper sauce, served with vegetables and roasted potatoes	23
VEAL PARMEGIANO veal scaloppine lightly breaded & fried, a tomato sauce, mozzarella & Parmesan over spaghetti	22
CHICKEN SAN MARZANO breast of chicken with artichoke heart, sun-dried tomatoes, mushrooms, light cream sauce	20
CHICKEN PARMEGIANO chicken breast lightly breaded & fried, a tomato sauce, mozzarella & Parmesan over spaghetti	19

CONTORNI EXTRAS

TUSCAN HERB FRIES sea salt, rosemary, pepper flakes + parmesan	8	SAUTEED SPINACH	6
PASTA AGLIO OLIO <small>SMALL PORTION</small> tossed with sauteed garlic + olive oil	7	VEGETABLE MISTA	6
PASTA PESTO <small>SMALL PORTION</small> tossed with fresh basil pesto	8		
PASTA ALFREDO <small>SMALL PORTION</small> tossed with Alfredo cream	8		