

Lunch Menu

Primi Piatti

Granchio Agli Agrumi
Jumbo Lump Crabmeat with Avocado & Cucumber, Citrus Vinaigrette

Vongole alla Posillipo
Steamed Little Neck Clams in Spicy Tomato, White Wine & Fresh Herb Broth

Salmone Affumicato
Smoked Norwegian Salmon with traditional Garnish and Toast Points

Scampi Al Senape
Broiled Butterflied Jumbo Shrimp served with Dijon Mustard Sauce

Salsiccia e Rappini
Grilled Italian Sausage served over Broccoli Rabe, Arrabiata Sauce

Tortina Di Granchio
Lump Crabmeat Cake with Tomato Bruschetta & Lemon Aioli

Timballo Di Melanzane
Roasted Eggplant Timbale filled with Smoked Mozzarella and Topped with Fresh Tomato - Basil Sauce

Carpaccio Di Manzo
18. Thinly Sliced Seasoned Beef Tenderloin Topped with Arugula & Shaved Parmigiano

Confit D'Anitra
Duck Confit served over Braised Lentils, Sour Cherry Vinaigrette

Insalate

Insalata Caprese
Bufala Mozzarella, Heirloom Tomatoes, Roasted Bell Peppers, Basil Oil & Aged Balsamic

Insalata Renato
Arugula, Radicchio, Endive, Boston Lettuce, Diced Tomato, Shaved Parmigiano & Balsamic Vinaigrette.

With Marinated Grilled Chicken 17. Grilled Jumbo Shrimp 20. Jumbo Lump Crabmeat 27.

Insalata Cesare
Crispy Romaine, Herbed Croutons, Shaved Parmigiano & Anchovy. With Marinated Grilled Chicken 17.

Grilled Jumbo Shrimp 20. Jumbo Lump Crabmeat 27.

Insalata Rughetta
Baby Organic Arugula with Shaved Parmigiano & Balsamic Dijon Vinaigrette

Insalata con Finocchio
Arugula, Red Cabbage, Shaved Fennel, Beets, Sundried Cherries, Caramelized Pecans & Cassis Vinaigrette

Insalata con Filetto di Manzo
Grilled Beef Tenderloin, Crumbled Gorgonzola, Sun Dried Tomato, Mixed Greens, Pignoli & Fine Herb Vinaigrette

Insalata di Aragosta
Maine Lobster, Lump Crabmeat, Diced Mango, Toasted Sunflower Seeds, Baby Greens & Wildflower Honey Vinaigrette

Insalata Nicoise
Grilled Yellowfin Tuna, Mixed Greens, Tomato, Egg, Green Beans, Nicoise Olives & Red Wine Vinaigrette

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Linguine alle Vongole	
Linguine Tossed with Little Neck Clams, Garlic, Extra Virgin Olive Oil, Fresh Clam Broth, Choice of White Wine or Fresh Tomato Sauce	
Rigatoni alla Vodka	
Rigatoni Tossed with Tomato - Vodka Light Cream Sauce & Grated Parmigiano	
Tagliolini alla Bolognese	
Fresh Thin Ribbon Pasta with Our Traditional Veal Bolognese Sauce	
Fettuccine con Pollo e Spinaci	
Fettuccine with Diced Grilled Chicken, Fresh Spinach, Sundried Tomato, Pignoli & Light Cream Sauce	
Spaghettoni FraDiavolo	
Thin Spaghetti tossed with Spicy Tomato Basil Sauce and Shrimp	
Ravioli alla Caprese	
Homemade Ravioli Filled with Ricotta, Mozzarella & Parmigiano, Fresh Tomato & Basil Sauce	
Pappardelle con Vitello & Funghi	
Fresh Pappardelle, Veal & Wild Mushroom Ragu, Truffle oil and Shaved Parmigiano	
Gnocchi al Pomodoro	
Fresh Homemade Soft Potato Dumplings served with Fresh Tomato - Basil Sauce	
Tortelloni Piemontese	
Homemade with Pear & Fontina Cheese Filling, Walnut Cream Sauce	
Ravioli Di Zucca	
Homemade with Roasted Butternut Squash Filling, Pinenuts, Parmigiano, Amaretto-Sage Sauce	
Risotto all'Aragosta	
Arborio Rice, Maine Lobster, Saffron & Cherry Tomatoes	

Secondi

Salmone alla Parigina	
Poached Salmon Steak, Served Cold with Dijon Mustard Sauce & Steamed Vegetables	
Uova alla Benedict	
Poached Eggs over Canadian Bacon and English Muffins, Hollandaise Sauce	
Paillard Di Pollo	
Pan Seared Chicken Paillard, Wilted Spinach, Goat Cheese & Toasted Almonds	
Piccata di Vitello al Limone	
Sautéed Veal Scaloppine, White Wine Lemon Caper Sauce	
Misto Di Mare	
Selection of Pan Fried Shrimp, Scallops, Calamari & Zucchini, Spicy Caper Remoulade	
Cernia in Padella	
Spiced Pan Seared Grouper, Saffron Beurre Blanc & Grilled Vegetable Medley	
Entrecote alla Griglia	
Grilled NY Strip, Homemade Shoestring Fries, Green Peppercorn Cognac Sauce	
Vitello alla Milanese	
Breaded Thin Veal Topped with Baby Arugula, Diced Tomato & Shaved Parmigiano	
Paillard Di Salmone	
Pan Seared Thin Salmon Paillard, Pink Peppercorn Brandy Sauce & Broccoli Rabe	