

Raw Bar (GF)

Oysters (½ Dozen)

EAST COAST 18 | WEST COAST 22

Little Neck Clams (½ Dozen) | 12

Shrimp Cocktail | 20

Colossal Crab Meat | 24

Frutti Di Mare Tower

TWO TIERS 60 | THREE TIERS 120

Formaggi

Each 7 | Three for 19 | Five for 30

Served with Grapes, Walnuts and Wildflower Honey

Pecorino "Foglie Di Noce"

Gorgonzola Cremificato

Humboldt Fog

Westfield Classic Blue Log

Cabot Clothbound Cheddar

Langres

Nuvola di Pecora

El Trigal Aged Manchego DO

Salumi

Each 7 | Three for 19 | Five for 30

Served with Marinated Olives

Prosciutto di Parma

"Fratelli Galloni, Selezione Oro"

Culatello "Salumeria Biellese"

Cacciatorini Dolce or al Diavolo

"Salumeria Biellese"

Coppa Dolce or Picante

"Salumeria Biellese"

Lomo "Salumeria Biellese"

Duck Magret Prosciutto

"Bella Bella Farms"

Mortadella "Parmacotto"

Wild Boar Sopressata

"Salumeria Biellese"

APPETIZERS

Buffalo Mozzarella & Tomatoes (GF) | 10

Basil, olive oil and 12 year Balsamic drizzle

Pan Fried Baked Penne | 10

Tomato sauce, whipped herb Mascarpone cheese

Fresh Artichoke | 12

Steamed, Roasted OR Stuffed with herbed breadcrumbs

Buttermilk Fried Petit Chicken | 11

Spicy pickled cabbage

Baked Littleneck Clams | 12

Herbed breadcrumbs

Spicy Tuna Tartar | 13

Scallions, cucumber, spicy mayonnaise and wonton chips

Homemade Kettle Chips | 13

Truffle cream, fresh shaved truffle and a fried egg

Baked Eggplant | 13

Ricotta, braised tomatoes, fresh mozzarella

Fennel Sausage (GF) | 13

Broccoli rabe, garlic, fresh chilies

Slow Roasted Colorado

Lamb Rib-lets | 14

Smoked paprika, Bourbon glaze

Seared Sea Scallops (GF) | 16

Crispy sweet corn polenta, saffron and fresh corn sauce

Fritto Misto | 15

Shrimp, sea scallops and fresh calamari

Baked Lobster Mashed Potatoes (GF) | 16

Bang Bang Shrimp | 17

Sweet & spicy mayo

Lobster Tacos (GF) | 17

Lobster meat frieze avocado mousse

Stuffed Zucchini Blossoms | 15

Ricotta, parmigiano, fresh herbs and shaved culatello

Crispy Slow Braised Beef Brisket (GF) | 16

Creamy polenta, red wine and beef jus

Fresh Gulf Shrimp "Al Ajillo" (GF) | 16

Roasted garlic and chili infused olive oil

Pub Fries | 13

Fried potato wedges, smoked bacon in a cheese sauce, garnished with scallions

(GF) gluten free

SALADS

Arugula (GF) | 8

Shaved Parmigiano, cherry tomatoes, lemon juice and olive oil

Caesar | 9

Brioche croutons, Parmigiano

Avocado (GF) | 12

Roasted peppers, fresh corn and citrus dressing

Roasted Beets | 12

Toasted pistachios, fried goat cheese, aged cabernet vinaigrette

Greek (GF) | 12

Cucumber, tomato, roasted pepper, shallots, marinated olives, Feta cheese

Charred Octopus & Calamari Salad (GF) | 14

Peppers, onions, dill, lemon juice and olive oil

Seafood Salad (GF) | 16

Shrimp, crabmeat, lobster, shaved lettuce, fennel, blood orange vinaigrette

Panzanella Salad | 11

Cherry tomatoes, fava beans, crostini, buffalo mozzarella, aged balsamic dressing

Boston Bibb | 13

Candied walnuts, crumbled blue cheese, prosciutto chips, grapes, buttermilk poppy seed dressing

Sides | 9

Homemade Truffle Fries (GF)

Brussel Sprouts (GF)

Broccoli Rabe (GF)

Creamy Polenta (GF)

Sautéed Mushrooms (GF)

Roasted Garlic
Fingerling Potatoes (GF)

String Beans (GF)

Crispy Fried Onion Strings

(GF) gluten free

MAIN COURSES

Homemade Spaghetti alla Chitarra | 26

Littleneck clams, fresh chilies, garlic and white wine

Buffalo Mozzarella Ravioli | 25

Parmigiano, butter, roasted peppers

Baked Lasagnette alla Bolognese | 25

Beef Bolognese, béchamel, fresh mozzarella and parmigiano

Fresh Pappardelle | 27

Roasted Mushrooms, sherry and truffle sauce

Black Ink Pasta | 31

Shrimp, chilis, fresh gound salami, white wine reduction

Grilled Chicken Breast (GF) | 24

Arugula and tomato salad, citrus dressing

Brick Chicken | 28

Baby zucchini, potatoes, candied lemon

Classic Steak Frites (GF) | 34

Béarnaise sauce, homemade French fries, with Maitre d' hotel butter & bernaise sauce

Brined 22oz Pork Porterhouse (GF) | 33

Sweet and spicy braised onions, charred brussel sprouts

Filet Mignon (GF) | 38

Creamy potato gratin

Dry Aged Prime

Tomahawk Steak (GF) | 54

Homemade fries, Bordelaise sauce

Veal Milanese | 33

Baby Arugula, homemade mozzarella, tomatoes

Braised Veal Osso Buco (GF) | 39

Creamy polenta, broccoli rabe and veal jus

Grilled Whole Fish (GF) | P/A

Presented by your server

Pan Roasted Salmon (GF) | 28

Crushed cannellini beans, escarole and smoked country ham

Grilled Tuna (GF) | 34

Warm French bean and baby potato salad, creamy sherry and poached egg vinaigrette

Seafood Capellini | 39

Lobster, clams, Maine mussels, scallops fresh Gulf shrimp, lobster sauce

Savory Glazed Pacific

Black Cod (GF) | 36

Baby bok choy, fresh baby corn, pickled ginger, spiced coconut milk