

DINNER



APPETIZERS

FRIED CALAMARI 15

lightly seasoned
crispy fried

OCTOPUS 16

olives, capers, potatoes
fresh lemon juice

SHRIMP COCKTAIL 18

classic jumbo shrimp
cocktail sauce

DIVER SCALLOPS 21

sweet corn, bell peppers, asparagus
mushrooms, black truffle vinaigrette

CANADIAN BACON 14

extra thick sizzling bacon
macelleria steak sauce

MEAT BALLS 14

braised mini meat balls
tomato, basil, mascarpone cheese

CLAMS OREGANATA (1 Dozen) 24

baked clams topped with bread crumbs
lemon, white wine

CRAB MEAT COCKTAIL 21

colossal jumbo lump crab meat
cocktail sauce

SALMON CRUDO 18

faroe islands salmon
preserved ginger black sesame seed

MARYLAND CRAB CAKE 16

colossal jumbo lump crab cake
herb mustard sauce

STEAK TARTARE 18

hand cut filet mignon
tabasco, aioli, egg yolk

BURRATA 15

fresh creamy mozzarella, wild arugula
heirloom tomatoes, aged balsamic

SOUPS

SOUP OF THE DAY M/P

MINISTRONE 12

hearty thick vegetable soup

PASTA FAGIOLI 12

diced smoked pancetta, pasta, beans

SALADS

BABY GREENS 12

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

ICEBERG WEDGE 12

blue cheese, crispy bacon
red onions, heirloom tomatoes

BEETS 14

heirloom red, golden beets, arugula
goat cheese, balsamic vinaigrette

ARUGULA 12

arugula, navel orange segments
fennel, goat cheese, lemon, vinaigrette

BELGIAN ENDIVE 14

apple caramelized walnuts
gorgonzola, honey vinaigrette

CAESAR 12

chopped romaine, parmesan
garlic croutons, house made dressing

DINNER



PASTAS

PENNE ALLA VODKA 21
tomato vodka, fresh salmon
scallions, splash of cream

SPAGHETTI CARBONARA 20
slab bacon, onions, egg yolk
creamy parmesan cheese

CAVATELLI 21
small pasta shells, broccoli rabe
sausage, garlic, extra virgin olive oil

VEGGIE PENNE 20
vegetables, garlic, extra virgin olive oil

RIGATONI BOLOGNESE 21
meat sauce veal, beef, cream

PAPPARDELLE SHORT RIBS 22
large flat pasta noodles, short ribs ragu

LINGUINI & CLAMS 24
little neck clams, garlic white wine

RISOTTO TRUFFLE 26
arborio rice mixed mushrooms truffle cream

ENTREES

BRANZINO 34
whole roasted branzino, seasonal vegetables, lemon rosemary extra virgin olive oil

ZUPPA DI PESCE 36
seafood, garlic, lemon, white wine, basil

DIVER SCALLOPS 38
asparagus, mushrooms, leeks, truffle butter

CHILEAN SEA BASS 38
pan roasted garlic spinach

CORNISH GAME HEN 29
seasonal vegetables, roasted potatoes
natural au jus

FAROE ISLANDS SALMON 32
garlic broccoli rabe

CHICKEN MARTINI 26
chicken breast, parmesan crusted
lemon, white wine, seasonal vegetables

CHICKEN SCARPARELLO 26
chicken breast, sweet sausage
cherry peppers, rosemary, garlic, white wine

BRAISED SHORT RIBS 36
mushroom risotto, braising sauce

CLASSIC BURGER 26
american cheese, fries & salad

STEAKS & CHOPS

FILET MIGNON 36

NY STRIP 36

RIB EYE 36

LAMB CHOPS 36

VEAL CHOP 36

SAUCES

VINCOTTO | MAITRE D'HOTEL BUTTER | BRANDY PEPPERCORN | CHIMICHURRI

SIDES

BROCCOLI
BROCCOLI RABE
BUTTERY CORN
WHIPPED POTATOES

8
HOME FRIES
SHOE STRING FRIED ONIONS

GARLIC SPINACH
CREAMED SPINACH
STEAMED ASPARAGUS
SAUTEED MUSHROOMS