
To Start

Calamari Fritti with Spicy Marinara & Lemon Horseradish Sauce	9
House-made Mozzarella & Sweet Roasted Peppers, Grilled Red Onion, Balsamic Vinaigrette, Fresh Basil	8
Arancini: Fried Arborio Rice Balls with Fennel Sausage, Sharp Provolone, Tomato Ragu	8
Maryland Lump Crab Cakes, Braised Lentil Salad, Ginger Wasabi Drizzle	12
Yellowfin Tuna Crudo with Sweet & Sour Cucumbers, Toasted Sesame, Citrus Chili Oil*	12
Zuppa di Mussels, PEI Mussels, Tomato-Pinot Grigio Broth	10
Hot Antipasti for Two Eggplant Rollantini, Meatballs, Crispy Long Stem Artichokes, Clams Oreganata, Arancini	20
Cold Antipasti for Two Imported Italian Cheeses & Dry Aged Meats, Warm Marinated Olives, Roasted Peppers, Peperoncini, Marinated Artichoke Hearts	18
North Shore Top Neck Clams Oreganata	9
Escarole & White Bean Soup with Toasted Garlic	6
Tonight's Soup Special – Prepared Daily	7

Salads

Young & Tender Lettuces with Grape Tomatoes, Shaved Pecorino, Balsamic Dressing	7
Hearts of Romaine Caesar with Ciabatta Croutons, Cured Anchovies	7
Beet Carpaccio with Goat Cheese, Baby Arugula, Pistachios, Lemon & Olive Oil	8
Sliced Pear Salad with Stella Gorgonzola, Candied Pecans, Greens, Raspberry Vinaigrette	8

On The Side

Broccoli Rabe, Garlic, Sicilian Olive Oil	7
Simmered Tuscan White Beans with Pancetta & Rosemary	7
Meatballs Grandma D's Style	7
House-made Sweet Fennel Sausage	7
Wild Mushroom Risotto with Rosemary & White Truffle Oil	8
Roasted Garlic Mashed Potatoes	5

Pasta

Homemade Ricotta Gnocchi with Slow Cooked Bolognese & Shaved Reggiano	21
Orecchiette with House made Hot & Sweet Sausage, Broccoli Rabe, Garlic, Cherry Peppers	22
Pappardelle with Diver Scallops, Wild Mushrooms, Mascarpone, Prosciutto di Parma, Peas, Sweet Onion and Cream	25
Spaghetti with Local Clams, Red or White	20
Cavatelli with Grandma's Meatball Ragu	19
Penne alla Vodka with Grilled Chicken, Prosciutto, Fresh Basil	22
Cavatelli with White Shrimp, Spinach, Grape Tomatoes, Shaved Parmesan, Roasted Garlic Broth	24

Entrée

Grilled Center Cut NY Strip Steak* Barolo Demi-glaze, Melted Gorgonzola, Roasted Garlic Whipped Potatoes	30
Crispy Roasted Duck Vin Santo Seasonal Fruit Glaze, Whipped Potatoes	26
Veal Scaloppini Sorrentino Layered with Eggplant, Prosciutto and Mozzarella, Tomato-Pinot Grigio Sauce	25
Veal Scaloppini with Sundried Tomatoes, Peas & Artichokes Lemon White Wine Butter Sauce	25
Pan Roasted French Cut Pork Rib Chop Creamy Mascarpone Polenta, Honey-Thyme Glazed Shallots, Mushroom Pan Sauce	24
Grandma's Chicken Scarpariello Hot & Sweet Sausage, Red Bell Peppers, Sweet Onions, Roasted Potatoes	21
Mint Pesto Grilled Rack of Lamb* Simmered Tuscan White Beans, Balsamic-Fig Reduction	29
Balsamic Grilled Chicken Salad Greens, Roasted Red Pepper, Pine Nuts, Artichokes, Fresh Mozzarella, Grilled Red Onion	20
Pan Seared Jumbo Shrimp & Diver Scallops Basil Saffron Broth, Vegetable Parmesan Risotto, Gremolata	26
Roasted Atlantic Swordfish Tomato-Caper Braise, Olives, Pappardelle	26
Sautéed Jumbo Shrimp Scampi with Spaghetti	24
Arctic Char Filet Maryland Crab Risotto, Broccoli Rabe, Brandy – Whole Grain Mustard Sauce	26
Parmesans: Chicken 19 Shrimp 23 Veal 24 Eggplant or Eggplant Rollatini	18

~18% Gratuity may be added to parties of six or more; 20% to ten or more.

*Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.