

Drink Specials

Millionaire Martini 15

Gin, Dry Vermouth, Champagne, Lemon

Kir Royal 14
Chambord, Champagne



Appetizers



Lobster Seafood Eggroll 22

Roasted Garlic, Horseradish Mayo

Italian Seafood Salad 24

Shrimp, Calamari, Pulpo, Scungilli

Fennel Salad 14

Granny Smith Apples, Roasted Walnuts,
Dried Cranberries, Baby Arugula, Apple Cider Vinaigrette

Arancini Bianco "Rice Balls" 12

Tossed with Parmigiano Reggiano and Honey

Classic Caesar 12

Romaine, Garlic Croutons and Parmigiano Reggiano



Deep Fried Golden Baby Shrimp, Sweet Chili Mayo, Sesame Seeds over Toasted Crostini

Fried Calamari 20

Sriracha Aioli, Tomato-Basil

Three Cheese Creamy Burrata 18

(Mozzarella, Mascarpone, Ricotta Cheeses) Heirloom Tomatoes, Pesto, EVOO

Baked Little Neck Clams 16

Oreganato Breadcrumbs









Pan-seared Filet of Chilean Sea Bass 45

Meuniere, Lemon Brown Butter, over Creamy Risotto

14oz Black Angus Dry-Aged NY Strip 50

Whipped Mashed Potatoes, Asparagus

Risotto Pescatore 39

Arborio Rice, Slowly Cooked in a Seafood Broth with Lobster Meat, Shrimp, Scallops, Mussels and Clams

Seafood Fra Diavolo 46

Shrimp, Calamari, Clams, Mussels, Spicy San Marzano Plum Tomato Sauce over Linguine

Chicken Breast alla Nicco 32

Stuffed with Prosciutto di Parma, Ricotta, Fresh Mozzarella, Spaghetti Filetto di Pomodoro

Seafood Stuffed Shrimp 37

Cognac Lobster Sauce, Creamy Risotto, Asparagus

Classic Roasted Rack of Lamb 49

Dijon Mustard Oreganata Breadcrumb, Whipped Mashed Potatoes, Roasted Brussel Sprouts

Sunday Sauce Rigatoni 35

Sausage, Meatball, Short Rib, Tomato Sauce, over Rigatoni Pasta, topped with Ricotta Cheese and Basil

Frenched Char-Grilled Berkshire Pork Chop 35

Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled with Balsamic Glaze, Whipped Mashed Potato







YOUR CHOICE \$12 EACH

NO SUBSTITUTIONS PLEASE
ASK YOUR SERVER ABOUT OUR CHILDRENS' MENU

Maximum of Five (5) Gift Cards per Table/Check. (No Splitting Table/Check)
Cannot be used towards Gratuities or Banquet Affairs