

# ~ANTIPASTI~



# ~DEL MARE~

- CALAMARI FRITTO MISTO**  
CALAMARI STRIPS, ZUCCHINI AND ARUGULA 22
- PAN STEAMED CLAMS** 23  
LITTLENECK CLAMS IN A GARLIC, BASIL & EVOO-  
WHITE WINE BROTH AND POMODORO SAUCE
- JUMBO GULF SHRIMP COCKTAIL** 24  
SERVED WITH HOUSE-MADE KEY LIME HORSERADISH COCKTAIL  
SAUCE AND FRESH LEMON
- ANTIPASTO PLATTER** 19  
PARMIGIANO REGGIANO, MOZZARELLA, ITALIAN MEATS,  
PEPPERS, HUMMUS, OLIVES AND TOMATO BRUSCHETTA
- BROCCOLI e SALSICCIA** 19  
ITALIAN SAUSAGES WITH BROCCOLI RABE, GARLIC AND EVOO
- POLPETTE con BURRATA** 18  
MEATBALLS, BURRATA CREAM, TOMATO SAUCE, GRILLED BREAD AND BASIL
- EGGPLANT ROLLATINI** 24  
STUFFED WITH GARLIC, SPINACH & CHEESES TOPPED WITH  
D.O.P. SAN MARZANO TOMATOES FRESH BASIL AND MOZZARELLA
- SAGANAKI SHRIMP** 24  
GREEK STYLE SAUTEED JUMBO SHRIMP W/ FRESH LOCAL PLUM  
TOMATOES, OLIVES & FETA CHEESE
- CARPACCIO DI MANZO** 24  
ALL NATURAL ANGUS FILET MIGNON SERVED CARPACCIO STYLE  
WITH "PONTANO FARMS" ARUGULA, DICED PLUM TOMATOES,  
CAPERS AND SHAVED REGGIANO CHEESE

## ~INSALATA~

w/ CHICKEN 34 - SALMON 36 - SHRIMP 36 -

- INSALATA CESARE** 14  
ROMAINE LETTUCE, CROUTONS, REGGIANO CHEESE
- INSALATA LUNA ROSA** 14  
ARUGULA, RADDICCHIO, CHOPPED TOMATOES, LEMON / OLIVE OIL  
DRESSING AND SHAVED PARMIGIANO REGGIANO CHEESE
- CHILLED WEDGE SALAD** 14  
ICEBERG LETTUCE WEDGE WITH APPLEWOOD BACON, SHREDDED  
CARROTS AND BLUE CHEESE DRESSING
- HOUSE-MADE BURRATA** 26  
FRESH STUFFED MOZZARELLA WITH THIN SLICED PROSCIUTTO,  
FIRE ROASTED PEPPERS AND ARUGULA

## ~PASTA FRESCA~

GLUTEN FREE PASTA AVAILABLE -

- FUSILLI SHRIMP PESTO GENOVESE** 34  
FUSILLI WITH GULF SHRIMP TOSSED IN OUR FRESHLY MADE  
PESTO SAUCE, SUNDRIED TOMATOES AND A TOUCH OF CREAM
- LINGUINI AMALFITANA** 42  
CLAMS, MUSSELS, CALAMARI, SHRIMP, FRESH CATCH, GARLIC,  
EXTRA VIRGIN OLIVE OIL, SAN MARZANO TOMATO SAUCE
- LINGUINI VONGOLE** 34  
BABY CLAMS, GARLIC, EVOO, GRAPE TOMATOES AND WHITE WINE
- RIGATONI con BROCCOLI e SALICCIA** 29  
ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EVOO
- PAPPARDELLE BOLOGNESE** 29  
WIDE NOODLE PASTA, D.O.P. SAN MARZANO TOMATO  
SAUCE, STEWED WITH 100% GRASS - FED GROUND BEEF
- LOBSTER A LA VODKA** 39  
MAINE LOBSTER MEAT SAUTEED WITH ENGLISH PEAS, JUMBO  
FOUR CHEESE RAVIOLI AND CLASSIC VODKA PINK SAUCE
- RIGATONI POMODORO** 24  
RIGATONI TOSSED WITH D.O.P. SAN MARZANO  
TOMATO SAUCE, GARLIC AND FRESH BASIL  
OR SERVED WITH MEATBALLS 31

### ~MADE TO ORDER SIDES~

- ASPARAGUS SPEARS 10 - BRUSSEL SPROUTS 10 - BEEFSTEAK TOMATO 10
- TRUFFLE STEAK FRIES 10 - SEASONAL VEGETABLE 10 - BROCCOLI RABE 10
- BROWN RICE 10 - MARSCAPONE POLENTA 10 - POTATO DEL GIORNO 10

- COCONUT MAHI MAHI** 37  
COCONUT CRUSTED LOCAL MAHI FILET SERVED WITH HATCHER  
MANGO SALSA AND CILANTRO RICE
- PESCE FRANCESE** 38  
FRESH CATCH OF THE DAY SAUTEED WITH LIGHT EGG CRUST,  
BROWN RICE, SEASONAL VEGETABLE AND A LEMON/BUTTER SAUCE
- SHRIMP & GRITS** 39  
JUMBO GULF SHRIMP SAUTEED WITH IMPORTED CHORIZO SAUSAGE  
AND TRI-COLORED PEPPERS OVER SOFT MARSCAPONE CHEESE POLENTA
- CRAB CRUSTED LOBSTER TAILS** 58  
TWIN CARIBBEAN LOBSTER TAILS TOPPED WITH LUMP CRAB MEAT,  
BAKED AND SERVED WITH SEASONAL VEGETABLES AND BROWN RICE
- PAN SEARED DIVER SCALLOPS** MKT  
SERVED WITH SAUTEED ORGANIC SPINACH, CANNELLINI BEANS AND  
SUNDRIED TOMATOES WITH MEYER LEMON INFUSED OLIVE OIL
- GINGER & SOY GLAZED SALMON** 37  
GRILLED ATLANTIC SALMON WITH BROWN RICE  
AND VEGETABLE STIR FRY
- CREATE YOUR VEGGIE LOVERS PLATE** 29  
CREATE YOUR VEGETABLE PLATE WITH YOUR CHOICE OF FOUR  
SIDES FROM THE FRESH VEGETABLES
- BANG BANG SHRIMP TACOS** 32  
CRISPY GULF SHRIMP IN TWO WARM TORTILLAS W/ VEGETABLE SALAD &  
FIRECRACKER SAUCE, SERVED WITH CILANTRO RICE
- MARYLAND LUMP CRAB CAKES** 39  
PAN SEARED BLUE CRAB CAKES WITH HOUSEMADE LOBSTER BISQUE  
"SAUCE", BUTTERED ASPARAGUS AND ONION FRITTE

## ~DA TERRA~

- FILETTO CON TARTUFI E FUNGHI** 48  
SAUTEED BEEF TENDERLOIN MEDALLIONS WITH ROASTED  
MUSHROOMS, WHITE TRUFFLE DEMI GLAZE AND POTATO DEL GIORNO
- BLACK ANGUS HANGER STEAK** 44  
DRY RUB GRILLED AND SERVED WITH POTATO DEL GIORNO  
AND SEASONAL VEGETABLES (ADD FUNGHI TRIFOLATI \$7)  
(WE DO NOT GUARANTEE STEAK ORDERED MEDIUM WELL OR ABOVE)
- BRAISED SHORT RIBS** 42  
FOREVER BRAISED BONELESS SHORT RIBS SLOW COOKED  
IN A RICH RED WINE DEMI GLAZE WITH MARSCAPONE POLENTA  
AND SAUTEED VEGETABLES
- POLLO alla PARMIGIANA** 34  
LIGHTLY BREADED BREAST OF CHICKEN BAKED WITH OUR D.O.P.  
SAN MARZANO TOMATO SAUCE AND MELTED MOZZARELLA
- POLLO al LEMONE** (ADD BUFFALO MOZZARELLA \$5) 34  
BONELESS BREAST OF CHICKEN, PONTANO FARMS BASIL AND FRESHLY  
SQUEEZED LEMON WITH ASPARAGUS AND POTATO DEL GIORNO
- POLLO SCARPARELLO** 34  
SAUTEED BREAST OF CHICKEN W/ITALIAN SAUSAGE, PEPPERONCINI,  
OLIVES, POTATOES AND ROSEMARY DEMI GLAZE
- VITELLO alla MARSALA** 36  
SAUTEED VEAL MEDALLIONS, MUSHROOMS, SHALLOTS,  
MARSALA WINE DEMI-GLAZE WITH POTATO DEL GIORNO
- VITELLO PAPA GIOVANNI** 38  
PANKO BREADED VEAL CUTLET BAKED WITH EGGPLANT, PROSCIUTTO,  
FOUR ITALIAN CHEESES AND OUR D.O.P. SAN MARZANO TOMATO SAUCE  
-ALSO AVAILABLE MILANESE STYLE-
- APPLEWOOD BACON CHEDDAR BURGER** 29  
10 oz GRASS FED AND FINISHED PIEDMONTESE BEEF PATTY WITH  
THICK CUT BACON AND SHARP CHEDDAR CHEESE SERVED WITH  
HAND CUT PARMESAN TRUFFLE STEAK FRIES

Gratuity not included. A 20% gratuity will be added to parties of 5 or more.

\*Splitting charge \$ 12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please inform your server if you are allergic to any food items before ordering.