

## GARLIC BREAD

### THE MEATBALL

16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal.  
Served with Fresh Whipped Ricotta

## APPETIZERS

(select 2)

### BAKED CLAMS OREGANATO

Littleneck Clams, Toasted Breadcrumbs, Garlic Butter

### EGGPLANT PARMIGIANO

Roasted Eggplant, Marinara, Mozzarella

### CRISPY FRIED CALAMARI

Lemon, Fresh Parsley, Spicy Marinara

### CHARRED OCTOPUS

Celery, Endive, Red Wine Vinaigrette, Fennel, Oregano

### \* TUNA TARTARE

Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

### SALUMI-FORMAGGI PLATTER

18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi

## RAW BAR

### \* SEAFOOD PLATEAU PICCOLO (up to 4 people)

4 Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams,  
King Crab, Half Lobster, Crabmeat Salad, Tuna Ceviche

### \* SEAFOOD PLATEAU GRANDE (6-8 people)

6 Jumbo Shrimp, 8 Oysters, 8 Littleneck Clams  
King Crab, Whole Lobster, Crabmeat Salad, Tuna Ceviche, Scallop Salad

## SALAD

(select 1)

### MIXED GREENS

House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette

### ROASTED BEETS

Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette

### CLASSIC CAESAR

Romaine Lettuce, Parmigiano Cheese, Garlic Croutons

### THE WEDGE

Creamy Gorgonzola, Pancetta, Heirloom Tomato

### BURRATA

Red and Yellow Cherry Tomatoes, Onion, Pesto

### CHOPPED LOUIE

Lobster, Shrimp, Assorted Vegetables, House Vinaigrette



NEW YEAR'S EVE 2019

# MENU

## HOUSE SPECIALTIES

(select 2)

### CHICKEN PARMIGIANO

Thinly Pounded Chicken, Marinara, Mozzarella

### BRICK OVEN SALMON OREGANATO

Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

### CHICKEN MARSALA

Breast of Chicken, Wild Mushrooms, Marsala Wine

### GRILLED YELLOWFIN TUNA

Oven Roasted Tomatoes, Artichokes, Lemon Vinaigrette

### ROASTED CHILEAN SEA BASS

Fresh Heirloom Tomato, Butter, Crispy Portabello

### CALABRESE SHRIMP

Colossal Shrimp, Sautéed Red and Calabrese Peppers

### RACK VEAL CHOP

Milanese or Parmigiano

## FROM THE GRILL

(select 1)

### WHOLE BRANZINO

Served with a Panzanella Salad, Extra Virgin Olive Oil and Capers

### 1 POUND MAINE LOBSTER

Served with a Panzanella Salad, Extra Virgin Olive Oil and Capers

All Steaks are USDA Prime and Dry-Aged for 28 Days

### CENTER CUT FILET MIGNON

### NEW YORK STRIP

### BONE-IN RIB EYE

**EXTRAS:** Black Truffle Butter • Garlic Herb Butter • Béarnaise  
Chimichurri • Horseradish Cream • Green Peppercorn • Gorgonzola

## PASTAS

(select 2)

### SPAGHETTI CARBONARA

Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

### PENNE ALLA VODKA

Onions, Prosciutto, Peas, Light Cream Sauce

### CAVATELLI BOLOGNESE

Sausage Bolognese Sauce, Fresh Ricotta

### RIGATONI MELANZANA

Fresh Tomato, Roasted Eggplant, Bufala Mozzarella

### PENNE SEAFOOD ALFREDO

Shrimp, Scallops, Lobster Butter, Light Cream Sauce

### SPAGHETTI AND MEATBALLS

Imperial Wagyu, Fresh Ricotta, Ragù

## TRIMMINGS

(select 2)

### CREAMED SPINACH

Onions, Butter, Parmigiano

### GARLIC MASHED POTATOES

Roasted Garlic, Cream, Extra Virgin Olive Oil

### JUMBO ASPARAGUS

Lemon, Extra Virgin Olive Oil, Cracked Pepper

### BRUSSELS SPROUTS

Pancetta, Shallots, Parmigiano

### MIXED WILD MUSHROOMS

Garlic, Shallots, Extra Virgin Olive Oil

### TRUFFLE FRENCH FRIES

Truffle Oil, Black Pepper, Romano Cheese

### DESSERT PLATTER

Chef's Selection of Sweets

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.