

Happy New Year

APPETIZERS

Calamari Frittura

Fresh, lightly breaded and flash fried. Served with a spicy marinara sauce.

16

Shrimp Cocktail

Succulent jumbo shrimp served chilled with our zesty cocktail sauce.

16

Lamb Lollipops

Char-dusted New Zealand Lamb lollipops with horseradish cream sauce.

19

Eggplant Rollatini

Sliced thin, stuffed with ricotta, imported parmigiana reggiano, and fresh mozzarella. Baked in our homemade marinara sauce.

13

Hot Peppers and Oil

Anaheim and Hungarian hot banana peppers marinated in a homemade blend of garlic oil and herbs.

12

PASTA

Seafood Garofalo

Fresh clams, mussels, shrimp & scallops sautéed with pancetta, prosciutto, grape tomatoes, basil, Garofalo pasta in a light cream aglio.

32

Tortaloni, Pancetta & Pink

Large 5 cheese Tortaloni with pancetta in a tomato basil crème sauce.

Add: chicken 7

24

Fettuccine Alfredo

Bronze die pasta in a rich creamy Alfredo sauce.

Add: chicken 7 shrimp (5) 12

21

Squid Ink Striped Lobster Ravioli

Served with a rich roasted lobster bisque with shaved chives and cream sherry.

32

SALADS

Roasted Beet Salad

Tri-color baby beets, grape tomatoes, spring mix, goat cheese, roasted pine nuts, honey balsamic vinaigrette.

13

The Wedge

Crisp iceberg lettuce wedge, hardwood smoked bacon lardons, tomato, and chopped egg topped with our homemade Bleu cheese dressing, drizzled with balsamic reduction.

Add: chicken 7 shrimp (5) 12

13

Classic Caesar

Chopped Romaine served with Parmesan crisps and garlic croutons.

Add: anchovy 2 chicken 7 shrimp (5) 12

12

SURF AND TURF

Filet Mignon

9oz center cut filet mignon, served with whipped Yukon mashed potatoes.

48

Filet Medallions & Lobster

Pair of filet medallions char-grilled with a poached half 8-10 oz. cold water lobster tail, mashed Yukon potatoes and lemon buerre blanc.

59

Truffle Strip Steak

14oz char-grilled, truffle compound butter, served with Yukon mashed potatoes.

48

1lb King Crab Dinner

Served with linguini aioli.

63

Steak Enhancements

Poached 8-10 oz. split lobster tail 25 Caramelized onions 6 Forest mushrooms 6 Gorgonzola crust 6

SAUTE CREATIONS

Veal Alberini (spicy)

Tender breaded bone-in veal pan fried with Portobello mushrooms and hot peppers Dressed in a lemon, garlic, and Pinot Grigio reduction. Served with linguine.

49

Chicken Caramelicious

Tempura battered all natural chicken in an Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic and ginger. Served with sticky rice.

26

Chicken & Greens

Pan seared chicken breast, greens, marinara & mozzarella served with penne.

26

Miso Salmon

White miso marinated Atlantic Salmon brushed with an Asian glaze. Served with sticky rice and stir-fried vegetables.

32

Bronzino Sea Bass

Grilled with lemon rosemary and served with rat tut tuile.

32

Citrus Scallops

Pan seared U12 scallops served over citrus buerre blanc and glazed root vegetables.

42

Lobster Tail

12oz Maine lobster tail with Yukon mashed potatoes, and light lemon crème reduction.

63

Sicilian Stuffed Eggplant

Sliced thin, stuffed with ricotta , imported parmigiano Reggiano, and fresh mozzarella. baked in our homemade marinara sauce served with linguine.

24

Sides

Yukon Mashed

Baby Bakers

Linguine Marinara

Sauteed Seasonal Vegetables

Premium Sides

Escarole Greens

Broccolini

Saffron Risotto

House Salad

Caesar Salad

as substitute

6.00

6.00

6.00

A la Carte

8.00

8.00

8.00

4.00

4.00