

Antipasti

*Seared Tuna 14

Seared yellowfin tuna, fried arugula, roasted peppers,
hot pepper oil, and 12yr. balsamic

Stuffed Artichoke 10

Breadcrumbs, pecorino romano, olive oil, fresh herbs, garlic and shallots

Eggplant Sorrentino 10

Eggplant, Parma prosciutto, ricotta, fresh mozzarella

Mozzarella di Bufalo 14

Roasted Peppers, Prosciutto di Parma, ev olive oil, 12 yr. balsamic

Tomato Bruschetta 16 (for 2)

Vine ripe tomatoes, ev olive oil, basil, balsamic, gorgonzola
grilled Tuscan bread

Calamari di Pomodori 12

Sautéed calamari, plum tomato sauce, chile pepper, basil oil
grilled Tuscan bread

Cozze en Bianco 12

Mussels, ev olive oil, butter, wine, garlic, Parmigiano Reggiano, gremolata

Italian Antipasto 12

Chef's Selection of Italian salumi, cheeses, olives, artichoke heart

Baked Clams 9

Pecorino Romano, garlic and herb, breadcrumbs

Bresaola 12

Wild Arugula, artichoke crisps, Parmigiano Reggiano

Insalata

Touch of Venice Insalata 9

Satur Farms lolla rosa, red oak, baby romaine, vine ripe tomato, olives, fresh mozzarella

Baby Spinach Insalata 12

Gorgonzola, crispy pancetta, vine ripe tomato, walnuts, lemon~ walnut oil vinaigrette

Tuscan Insalata 12

Arugula, endive, and radicchio, roasted red peppers, Parmagiano Reggiano,
tomato ~ basil vinaigrette

Fried Calamari Insalata 18 (for 2)

Polenta dusted calamari tossed with mixed greens, peppers, Parmagiano Reggiano
citrus~ truffle oil vinaigrette

Pasta

Garganelli 21

Sautéed broccoli rabe and Italian sausage

Tagliatelle 24

Shrimp and Scallops, preserved lemons, olives, capers, ev olive oil

Chittari 21

North Fork little neck clams, sopressata, ev olive oil, gremolata

Rigatoni 19

Plum tomato sauce, grilled sausage, ricotta cheese

Linguine 24

Shrimp and clams, spicy plum tomato sauce, basil oil

Entrée

Chicken Briano 21

Prosciutto and mozzarella, in a light wine sauce, artichoke hearts, asparagus, mushrooms, fresh tomato, cappellini

Gamberi alla Griglia 24

Grilled jumbo shrimp, garlic, ev olive oil, lemon, fresh vegetables, cappellini

Grilled Swordfish alla Abruzzo 27

Roasted pepper lime sauce, asparagus, artichoke hearts, sweet potato fries

Grilled Tuna Capri 27

Ev olive oil, fresh tomato, capers, sundried tomatoes, olives, purple potatoes

Bistecca Tuscany 34

Prime NY Strip, Tuscan ev olive oil, lemon, garlic, parsley, broccoli rabe, potato

Veal Rollatini 25

Natured veal, prosciutto, mozzarella and Pecorino, porcini ~ marsala wine sauce, rice ball

Veal Parmigiana 21

Parmigiano Reggiano, fresh mozzarella, garganelli pasta

Contorni

Broccoli Rabe 9 ~ Spinach 7 ~ Mushrooms 9

No Substitutions, please.

