



APPETIZERS

MINISTRONE 14
Pesto Crostini, Prosciutto Brodo

FRIED CALAMARI 29
Spicy Marinara

SPICY LOBSTER BISQUE 24
Sherry Mascarpone, Tarragon

SALUMI-FORMAGGI 32
Assortment of Imported Cured Meat, Italian Cheeses

TUNA TARTARE 32
*Yellow Fin Tuna, Avocado, Crispy Garlic,
Black Olive Dressing*

EGGPLANT PARMIGIANO 22
Marinara, Mozzarella, Parmigiano

BAKED CLAMS OREGANATO 24
Toasted Breadcrumbs, Garlic, White Wine

YELLOWTAIL CRUDO 28
Lemon Dressing, Extra Virgin Olive Oil

BURRATA 31
Heirloom Tomato, Red Onion, Pesto

CHARRED OCTOPUS 32
*Celery, Endive, Red Wine Vinaigrette,
Fennel, Oregano*

"THE MEATBALL" 38

*1lb of Fresh Ground Imperial Wagyu, Veal, Italian Sausage. Served
with Fresh Whipped Ricotta*

RAW BAR

OYSTERS ON THE HALF SHELL
HALF DOZEN 48
ONE DOZEN 96
Daily Selection

JUMBO SHRIMP COCKTAIL 32
*Spicy Cocktail Sauce,
Lemon*

CLAMS ON THE HALF SHELL
HALF DOZEN 15
ONE DOZEN 28
Little necks

MAINE LOBSTER COCKTAIL 65
*Whole Chilled Lobster,
Spicy Cocktail Sauce, Garlic Aioli*

SEAFOOD PLATEAU PICCOLO 150
*Jumbo Shrimp, 4 Oysters, 4 Little neck Clams,
King Crab, Half Lobster,
Crabmeat Salad, Tuna Ceviche*

SEAFOOD PLATEAU GRANDE 220
*Jumbo Shrimp, 8 Oysters, 8 Little neck Clams
King Crab, Whole Lobster,
Crabmeat Salad, Tuna Ceviche, Scallop Salad*

SALADS

ORGANIC MIXED GREENS *House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette* **23**

ROASTED BEETS *Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette* **25**

THE WEDGE *Creamy Gorgonzola, Pancetta, Heirloom Tomato* **27**

CLASSIC CAESAR *Romaine Lettuce, Parmigiano Cheese, Garlic Croutons* **28**

CHOPPED "LOUIE" *Lobster, Shrimp, Assorted Vegetable, House Vinaigrette* **38**

BRICK OVEN PIZZA

MARGHERITA *Fresh Mozzarella, Tomato, Basil* **32**

QUATTRO FORMAGGI *Fresh Mozzarella, Gorgonzola, Scamorza* **34**

SPINACH AND ARTICHOKE *Fresh Mozzarella, Roasted Garlic, Black Olive, Mushroom* **36**

CARNE *Salami, Prosciutto, Tomato, Pepperoncini, Gorgonzola, Fresh Mozzarella* **37**

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

ALL PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS AND SERVICES TAX AND 10% SERVICE CHARGE



PASTAS

SPAGHETTI TOMATO AND BASIL 32
Onion, Garlic, Olive Oil

SPINACH MALFATTI GNUDI 34
Ricotta, Marinara

SPAGHETTI CARBONARA 35
Prosciutto, Bacon, Onions, Romano Cheese

PENNE ALLA VODKA 37
Onions, Prosciutto, Peas, Light Cream Sauce

CHICKEN AGNOLOTTI 39
Sage, Grana Padano

PENNE SEAFOOD ALFREDO 41
Prawns, Scallops, Lobster Butter

RIGATONI MELANZANA 36
Tomato, Roasted Eggplant, Onion, Buffalo Mozzarella

BUCATINI ALL'AMATRICIANA 39
Guanciale, Black Pepper, Tomato

CAVATELLI BOLOGNESE 39
Italian Sausage, Tomato, Fresh Ricotta

POTATO GNOCCHI 40
Crema, Mushroom Ragu, Truffle Oil

SPAGHETTI AND MEATBALLS 44
Imperial Wagyu, Fresh Ricotta, Ragu

LINGUINI W/MIXED SEAFOOD 48
Prawns, Scallops, Clams, Mussels, Spicy Tomato Sauce

HOUSE SPECIALTIES

GRILLED SALMON OREGANATO 42
Seasoned Breadcrumbs, Lemon, White Wine, Garlic

GRILLED YELLOW FIN TUNA 50
Roasted Tomato, Artichoke, Celery

ROASTED BLACK COD 54
Fresh Heirloom Tomato, Butter, Crispy Portabello

BRANZINO ACQUA PAZZA 54
Jalapeno, Red Onion, Tomato Brodo

CHICKEN PARMIGIANO 43
Thinly Pounded Chicken, Marinara, Mozzarella

CHICKEN MARSALA 44
Wild Mushrooms, Spinach, Marsala Demi Glaze

CHICKEN "DOMINICK" 46
White Balsamic, Roasted Potatoes, Red Chili Flakes

PISTACHIO PORK CHOP 52
Pistachio Crust, Braised Pork Belly, Charred Eggplant

DOVER SOLE 70
Brown Butter Piccata

FROM THE GRILL

All of our steaks are seasoned with sea salt and black pepper

IBERICO PORK CHOP	49	NEW YORK STRIP (390 grams)	95
COLOSSAL PRAWNS	52	BONE-IN RIB EYE (600 grams)	98
FILET MIGNON (220 grams)	80	T-BONE (900 grams)	165
LAMB CHOPS	88	PORTERHOUSE (900 grams)	185

ROSSINI 35

*Foie Gras,
Truffle Madeira Sauce*

EXTRAS 4

*Black Truffle Butter, Garlic Herb Butter,
Chimichurri, Horseradish Cream*

TRIMMINGS 16

CREAMED OR SAUTÉED SPINACH
Butter, Fontina, Nutmeg/Garlic, Extra Virgin Olive Oil

GARLIC MASHED POTATOES
Roasted Garlic, Cream, Extra Virgin Olive Oil

GRILLED ASPARAGUS
Lemon, Extra Virgin Olive Oil, Cracked Pepper

MIXED WILD MUSHROOMS
Garlic, Herbs, Truffle Oil

RISOTTO MILANESE
Saffron, Parmigiano

BROCCOLI RABE
Chili Flakes, Lemon, Pecorino

ROASTED ROSEMARY POTATOES
Sautéed Onions, Garlic, Veal Demi Glaze

BRUSSELS SPROUTS
Pancetta, Cipollini, Sherry Vinaigrette

FRENCH FRIES
Truffle Oil, Black Pepper, Romano Cheese

ROMANESCO
Onion, Mint, Lemon

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