



## APPETIZERS

### GARLIC BREAD 19

*Basil Pesto, Marinara, Gorgonzola Dolce*

### MINISTRONE 15

*Pesto Crostini, Prosciutto Brodo*

### FRIED CALAMARI 29

*Spicy Marinara*

### SPICY LOBSTER BISQUE 25

*Sherry Mascarpone, Tarragon*

### SALUMI-FORMAGGI 33

*Assortment of Imported Cured Meat, Italian Cheeses*

### TUNA TARTARE 33

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

### EGGPLANT PARMIGIANO 23

*Marinara, Mozzarella, Parmigiano*

### BAKED CLAMS OREGANATO 25

*Toasted Breadcrumbs, Garlic, White Wine*

### YELLOWTAIL CRUDO 29

*Lemon Dressing, Extra Virgin Olive Oil*

### BURRATA 31

*Heirloom Tomato, Red Onion, Pesto*

### CHARRED OCTOPUS 33

*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**

*Littlenecks*

### MAINE LOBSTER COCKTAIL 65

*Whole Chilled Lobster,  
Spicy Cocktail Sauce, Garlic Aioli*

### SEAFOOD PLATEAU PICCOLO 150

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

### SEAFOOD PLATEAU GRANDE 220

*Jumbo Shrimp, 8 Oysters, 8 Littleneck 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

**MEATBALL** *Wagyu Meatball, Tomato Agridolce, Ricotta, Capsicum* 35

**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**

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## PASTAS

**SPAGHETTI TOMATO AND BASIL 32**  
*Onion, Garlic, Olive Oil*

**SPAGHETTI CARBONARA 35**  
*Prosciutto, Bacon, Onions, Romano Cheese*

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

**LINGUINI WHITE CLAMS 39**  
*Garlic, Toasted Bread Crumbs, Pepperoncini*

**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*

**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*

**ROASTED BARRAMUNDI 49**  
*Fresh Heirloom Tomato, Butter, Crispy Portabello*

**GRILLED YELLOW FIN TUNA 50**  
*Roasted Tomato, Artichoke, Celery*

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

**COLOSSAL PRAWN 53**  
*Aperol Butter, Panzanella Salad*

**BRANZINO ACQUA PAZZA 54**  
*Jalapeno, Red Onion, Tomato Brodo*

**DOVER SOLE 70**  
*Brown Butter Piccata*

## FROM THE GRILL

*All of our steak are seasoned with sea salt and black pepper*

<b>IBERICO PORK CHOP</b>	<b>49</b>	<b>NEW YORK STRIP</b> (390 grams)	<b>95</b>
<b>FILET MIGNON</b> (220 grams)	<b>80</b>	<b>T-BONE</b> (900 grams)	<b>165</b>
<b>LAMB CHOPS</b>	<b>88</b>	<b>PORTERHOUSE</b> (900 grams)	<b>185</b>

**BONE-IN RIB EYE** (1100 grams) **215**

**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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