



APPETIZERS

VEGETABLE MINISTRONE 16
Pesto Crostini, Prosciutto Brodo

SPICY LOBSTER BISQUE 30
Sherry Mascarpone, Taragon

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

BAKED CLAMS OREGANATO 27
Toasted Breadcrumbs, Garlic, White Wine

EGGPLANT PARMIGIANO 28
Marinara, Mozzarella, Parmigiano

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

SALUMI-FORMAGGI PLATTER 34
Cured Meats, Italian Cheeses

“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 36
*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 175
*Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams,
King Crab, Half Lobster,
Crabmeat Salad, Tuna Ceviche*

SEAFOOD PLATEAU GRANDE 275
*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* **25**

ROASTED BEETS *Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette* **29**

BURRATA *Red and Yellow Cherry Tomatoes, Onion, Pesto* **31**

CLASSIC CAESAR *Romaine Lettuce, Parmigiano Cheese, Garlic Croutons* **31**

THE WEDGE *Creamy Gorgonzola, Pancetta, Heirloom Tomato* **31**

CHOPPED “LOUIE” *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette* **38**

BRICK OVEN PIZZA

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

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

SPINACH AND ARTICHOKE *Mozzarella, Roasted Garlic, Black Olives, Mushrooms* **36**

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

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

PRICES STATED ARE SUBJECT TO 7% GST AND 10% SERVICE CHARGE



PASTAS

SPAGHETTI TOMATO AND BASIL 34
Onion, Garlic, Olive Oil

SPAGHETTI CARBONARA 39
Prosciutto, Bacon, Onions, Romano Cheese

PENNE ALLA VODKA 41
Onions, Prosciutto, Peas, Light Cream Sauce

CHICKEN AGNOLOTTI 41
Wild Mushroom, Fotina, Sage, Butter

PENNE SEAFOOD ALFREDO 48
Prawns, Scallops, Lobster Butter

RIGATONI MELANZANA 41
Tomato, Roasted Eggplant, Onion, Burrata

SPAGHETTI AND MEATBALLS 48
Imperial Wagyu, Fresh Ricotta, Ragu

TRUFFLE GNOCCHI 46
Crema, Mushroom Ragu, White Truffle Oil

CAVATELLI BOLOGNESE 48
Italian Sausage Bolognese Sauce, Fresh Ricotta

LINGUINI W/MIXED SEAFOOD 52
Prawn, Scallops, Clams, Mussels, Spicy Tomato Sauce

HOUSE SPECIALTIES

CHICKEN MARSALA 48
Wild Mushrooms, Spinach

CRISPY CHICKEN "DOMINICK" 48
White Balsamic, Roasted Potatoes, Red Chili Flakes

CHICKEN PARMIGIANO 45
Thinly Pounded Chicken, Marinara, Mozzarella

BRICK OVEN SALMON OREGANATO 46
Seasoned Breadcrumbs, Lemon, White Wine, Garlic

GRILLED BLACK COD 56
Fresh Heirloom Tomato, Butter, Crispy Portabello

GRILLED YELLOW FIN TUNA 54
Roasted Tomatoes, Artichokes, Celery

CALABRESE PRAWNS 62
Colossal Prawns, Roasted Peppers, Heirloom Tomatoes

ALL NATURAL PORK CHOP 49
Milanese or Parmigiano

FROM THE GRILL

BRANZINO	54	NEW YORK STRIP <small>(396grams)</small>	95
RED SNAPPER	67	BONE-IN RIB EYE <small>(609grams)</small>	98
DORADO	62	RACK OF LAMB	88
FILET MIGNON <small>(226grams)</small>	80	PORTERHOUSE <small>(906grams)</small>	185
	T-BONE <small>(906grams)</small>		185

TOPPINGS

LOBSTER OSCAR 18
Lobster, Asparagus, Béarnaise Sauce

ROSSINI 40
Foie Gras, Truffle Madeira Sauce

EXTRAS 6

Black Truffle Butter - Garlic Herb Butter - Béarnaise - Chimichurri - Horseradish Cream - Green Peppercorn

TRIMMINGS 18

CREAMED SPINACH
Onions, Butter, Parmigiano

BROCCOLI RABE
Chili Flakes, Lemon, Pecorino

SAUTÉED SPINACH
Garlic, Extra Virgin Olive Oil

MIXED WILD MUSHROOMS
Garlic, Herbs, Truffle Oil

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

ROASTED ROSEMARY POTATOES
Sautéed Onions, Garlic, Veal Demi Glaze

GRILLED ASPARAGUS
Lemon, Extra Virgin Olive Oil, Cracked Pepper

BRUSSELS SPROUTS
Pancetta, Cipollini, Sherry Vinaigrette

RISOTTO MILANESE
Saffron, Parmigiano

TRUFFLE FRENCH FRIES
Truffle Oil, Black Pepper, Romano Cheese

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