



Hot Appetizers

- Maryland Crab Cakes** 16
Chesapeake lump crabmeat breaded pan seared & served with chipotle and avocado aioli.
- Flash Fried Calamari** 12
Calamari, zucchini, yellow squash & artichoke fried serve with spicy tomato sauce and chipotle aioli.
- Mussels** 13
Mussel P.E.I lemon white wine sauce clabria pepper, parsley and toasted garlic bread (tomato sauce)

Salads

- Garden Salad** 10
A blend of crispy California lettuce with grapes tricolor tomatoes, carrots and cucumber dressed with balsamic vinaigrette.
- Octopus Salad** 14
Grilled octopus mixed, with roasted red pepper, celery, calama olive, red onions, green beans, sweets garlic, fresh lemon, EVOO, salt and pepper.
- Caesar** 11
Hearts of Romaine & toasted garlic crutons tossed in a traditional Caesar dressing covered with Parmesan cheese shavings.
- Iceberg Avocado** 12
Fresh garden iceberg lettuce, avocado, crispy bacon and grapes tricolor tomato and gorgonzola cheese tossed with blue cheese vinaigrette.
- Quinoa Spinach** 12
Fresh garden baby spinach leaves, quinoa, roasted butter nut squash tossed with balsamic vinegar dressing & fig balsamic reduction.

Meat

- Braised Shorts Ribs** 33
Braised shorts ribs in a red wine citrus sauce served with Yucca mash
- Sliced New York Strip** 38
Sliced New York steak topped with herbs sauce served with arugula and tricolors grape tomato salad
- Beef tender Loin** 43
Beef tender loin topped with port wine sauce served with potatoes & vegetables of the day

Cold Appetizers

- Caprese Toscana** 13
Fresh mozzarella rolled with prosciutto di parma and speck sliced heirloom Tomatoes & roasted red peppers, topped with EVOO of fresh basil and balsamic reduction.
- Antipasto Mediterraneo** 17
Cold cuts, chesses and mixed vegetables
- Burrata With Bresaola** 15
Crispy Bresaola, arugula, EVOO, balsamic vinaigrette & balsamic reduction.

Pasta

- Linguini clams sauce** 23
Linguini pasta tossed with clams, garlic, white wine, EVOO, parsley, basil, clams juice, salt and pepper.
- Bucatini Cacio e Pepe** 17
Bucatini pasta tossed with EVOO, Pecorino romano cheese, black pepper and salt.
- Fettucini Alfredo** 18
Fetticini pasta tossed with classic alfredo sauce butter & parmesan cheese (chicken) (shrimp)
- Tortelloni Lobster** 21
Lobster Ravioli tossed with citrus pink lobster sauce,
- Rigatoni Primavera** 17
Rigatoni pasta tossed with grill mixed vegetables, Evoo, sweet garlic, basil, parsley, salt & pepper (Creamy pink and tomato sauce),

Fish & Chicken

- Salmon Bruschetta** 26
Grilled salmon topped with EVOO, capers, black olive, basil, tricolor grapes tomato served with farro and vegetables of the day
- Branzino with Herbs** 30
Branzino topped with herbs sauce served with black rice & vegetables of the day
- Chicken Airline** 19
Airline chicken breast stuffed with spinach, onions and parmesan cheese tossed with chicken demi served with Yucca mash



8.00 Bottled Water
Water

Entrée Sharing Charge - \$15.00



8.00 Bottled

Executive Chef D'Cuisine - Giuseppe Maone

Food may contain raw or uncooked product, if you have any dietary restrictions/allergies please advise your server