

## *Additions*

### *Roasted Oysters 13.*

*Blue points baked with rosemary, leeks and lemon zest*

### *Long Stemmed Artichokes Hearts 13.*

*Parmesan crusted, roasted and served with a balsamic Aioli & peppadew peppers*

### *Seared Tenderloin Carpaccio 15.*

*Red onion, asparagus, sweet teardrop peppers, hearts of palm, fried capers & EVOO*

### *Arancini Mascarpone 12.*

*Arborio rice, lump crabmeat & mascarpone rice balls*

### *Italian lobster Mac N Cheese 15.*

*Main lobster meat and Pancetta, with asparagus, baked with Mascarpone, mozzarella & Parmesan*

## *Entrées*

### *Pork Osso Buco 27.*

*Pork shank slow roasted with root vegetables & marsala wine, plum tomato demi-glaze served over fettuccini & sweet pea's*

### *Pesto Encrusted Salmon 21.*

*Served over sun dried tomato & asparagus cheezy Orzo citrus sauce*

### *Bronzino 35.*

*Mediterranean sea bass & shrimp pan seared with a parmesan-lemon cream sauce with broccolini & wild mushroom jasmine rice*

### *Cioppino 32.*

*Shrimp, clams, mussels, scallops, calamari, & salmon  
Simmered in a white wine, garlic & basil plum tomato sauce*

### *Veal Chop 41.*

*16oz rib cut chop grilled, served with a wild mushroom sauté, topped with a Italian chimichurri  
(Basil, garlic, capers, eggplant, sun dried tomato, evoo)*

### *Spinach Fettuccini & Bay Scallops 24.*

*Tossed with pancetta, shitake mushrooms, basil, grape tomato, & parmesan cheese broth*

### *Red Grouper 26.*

*Panko breaded, pan seared served with fried polenta and crisp arugula  
Topped with seared bay scallops in citrus sauce*

### *Veal Chop Parmesan 33.*

*10 oz milk fed chop, pounded topped with our house gravy and mozzarella*

