***Additions***

*Tenderloin of Beef Carpaccio 15.*

*Lightly grilled, topped with hearts of palm, asparagus, fried capers, sweet tear drop peppers, red onion & EVOO*

*Cold Water Oysters Casino 13.*

*Blue points with peppers, onions and pancetta, citrus sauce*

*Calamari Peppadew 12.*

 *Crispy calamari topped with a sauté of peppadew peppers, capers, onions, olives & lemon*

*Grilled Octopus 13.*

*Served with a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts*

***Entrées***

*Pork Osso Buco 28.*

*Pork shank slow roasted with root vegetables & marsala wine, plum tomato demi-glaze*

 *served over sweet pea risotto*

 *Filet & Scallop 29.*

*4oz filet & pan seared sea scallop served over a lobster risotto, finished with a green peppercorn cognac demi-glaze*

 *Veal Chop Parmesan 33.*

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

*Faroe Island Salmon 23.*

 *Served over a sauté of brussel sprouts, corn, pancetta & peppadew peppers, finished with a salsa verde*

 *Chicken & Lobster 25 .*

*Topped with sauté spinach, lobster & fontina cheese, served over porcini risotto*

 *Pan Seared Sea Scallops 26.*

 *with sautéed fennel, shitake mushrooms, peppers & zucchini , sage butter sauce & basil drizzle*

 *Blackened Red Grouper Piccata 27.*

 *With long stemmed artichokes, blister tomatoes, caper berries, pappardelle pasta citrus sauce*

*Fish of the Day Livornese Style Market*

 *Onion, capers, olives, garlic, white wine plum tomatoes’ and basil*

 *Served with fried polenta and asparagus*

 *Lobster Fra Diavolo 35.*

 *4oz knuckle & claw meat with clams & mussels served over squid ink linguini in a spicy marinara*