



Choice of Appetizer or Salad



TRUFFLE HONEY BURRATA

Fried zucchini, oven roasted tomato & ciabatta toast

ZUPPA DI MUSSELS*

Served with white Tuscan beans, fregola pasta, white wine & touch of plum tomato & basil

MIXED GREEN SALAD

Tomato, cucumber, chi chi beans, sun-dried cranberries, red onion & balsamic dressing | *Gluten Free***

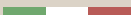
CAESAR SALAD

Traditional dressing with parmesan, croutons & anchovy

STUFFED MEATBALL

One fried meatball filled with chilled ricotta, served with our house gravy

Pastas



CAVATELLI & SAUSAGE

Chivalini sausage with provolone & parsley, sautéed kale, olives, tomato, garlic & oil

LINGUINI CLAM SAUCE

Shelled baby clams simmered with garlic, oil & fresh garden Italian parsley

RIGATONI BROCCOLI RABE

Broccoli rabe & sausage sautéed in garlic & olive oil

PASTA A LA PETE

Fettucini tossed with shrimp, fresh tomato & spinach, garlic & oil

PAPPARDELLE BOLOGNESE

Extra wide fresh pasta tossed with a beef ragu, topped with chilled ricotta

Entrées



PROSCIUTTO CHICKEN

Chicken breast wrapped with prosciutto, pan seared, served over pappardelle with a spicy plum tomato sauce topped with warm ricotta

CHICKEN GIAMBOTTA

Hot cherry peppers, mushrooms, sausage, potatoes & tomatoes with a garlic lemon white wine sauce

SALMON OREGANATTA

Topped with parmesan-garlic herbed bread crumb, served over a roasted tomato & fregola pasta

BRANZINO

Mediterranean sea bass filet, pan seared over a ratatouille sauté, finished with a lemon parmesan sauce

VEAL PARMESAN

Breaded cutlet topped with mozzarella & house gravy

VEAL A-LA-PETE

Topped with prosciutto, eggplant, provolone & wild mushroom sauce, served with broccolini

12-OZ. BONE IN PORK CHOP

Served over a truffle mash, sautéed peppadew peppers, garlic demi-glaze & fried zucchini

Available with a surcharge



BLUE POINT OYSTERS CASINO*

Peppers, onions & bacon, roasted
\$6.00 surcharge

LONG STEMMED ARTICHOKE HEARTS

Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers
\$6.00 surcharge | *Gluten Free***

FRIED CALAMARI

With a sauté of peppadew peppers, olives, capers, basil, garlic & lemon
\$6.00 surcharge

WILD MUSHROOM RAVIOLI & SHRIMP

Tarragon brandy cream sauce with roasted peppers & asparagus
\$9.00 surcharge

FRESH GNOCCHI

Truffle cream sauce, topped with burrata
\$9.00 surcharge

PAPPARDELLE PORCINI*

Porcini mushroom cream sauce, sweet peas with pan seared scallops
\$10.00 surcharge

LINGUINI FRA DIAVOLO

Shrimp, clams, mussels in a spicy marinara
\$8.00 surcharge
Shrimp only \$12.00 surcharge

FLAT IRON STEAK & SCALLOPS*

Grilled with a pan seared diver scallops, served over a roasted corn & shiitake mushroom risotto, with a drizzle of truffle demi-glaze
\$10.00 surcharge

PORK OSSO BUCO

Slow roasted shank with root vegetables in a plum tomato, marsala demi-glaze, served over truffle mash
\$10.00 surcharge

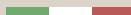
GROUPER

Wrapped with prosciutto, oven roasted, served with broccoli rabe, pink peppercorn shrimp sauce
\$10.00 surcharge

16-OZ. VEAL CHOP

Rib cut, grain fed, grilled over truffle mash & broccolini, topped with Italian chimichurri
\$25.00 surcharge

Desserts



CANNOLI

TIRAMISU

CHOCOLATE CAKE

NEW YORK-STYLE CHEESECAKE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have a medical condition.

**We are not a certified gluten-free kitchen. Gluten-free meals are prepared and cooked in a shared area where cross-contact can occur. We do not assume any responsibility for guests with food sensitivities or allergies.