



## Antipasti

### Cold

<b>Antipasto Artigianale</b>	<b>13.99</b>
<i>Selection of cured meats imported, artisan cheeses, legumes</i>	
<b>Breasaola all'olio Tartufato</b>	<b>14.99</b>
<i>Air dried filet mignon with truffle oil, rucola, goat cheese, fennel slaw</i>	
<b>Rotolo con Soncino e Pomodoro</b>	<b>12.99</b>
<i>Rolled prosciutto and mozzarella, heirloom tomatoes, mache, olive tapenade, olio nuovo</i>	
<b>Gambertini Pressato</b>	<b>14.99</b>
<i>Shrimp cocktail in martini glass, lobster meat, citrus caponata</i>	

### Hot

<b>Calamari Fritti Croccanti</b>	<b>13.99</b>
<i>Crispy lightly fried tender squid with spicy marinara sauce</i>	
<b>Lumache ai profumi di Bosco</b>	<b>13.99</b>
<i>Snails, sautéed with wild mushrooms, garlic herbed butter, brandy</i>	
<b>Mare Mosso in Terra Cotta</b>	<b>15.99</b>
<i>Clams Casino, clam oreganata, crab cake balsamic lemon herb sauce</i>	
<b>Vongole alla Ciccio</b>	<b>13.99</b>
<i>Clam, bacon, anchovies, peppers, cheese, crumbs</i>	

## Zuppe (Soups)

<b>Lobster Bisque</b>	<b>8.99</b>	<b>French Onion</b>	<b>8.99</b>	<b>Minestrone</b>	<b>8.99</b>
<i>Crème fraiche, mascarpone</i>		<i>with gruyere emmental cheese, parmigiana</i>		<i>Garden Vegetables, pasta, tomato</i>	

## Crudo

<b>Carpaccio di manzo Albese</b>	<b>13.99</b>
<i>This sliced raw filet, shaved parmigiano, rucola, lemon, capers, truffle essence</i>	
<b>Carpaccio di Tonno Vellutato</b>	<b>13.99</b>
<i>Sesame crusted seared tuna, over rucola fennel salad, citrus</i>	
<b>Ostriche &amp; Vongole al naturale</b>	
<b>Fresh Oysters</b>	<b>Fresh Clams</b>
½ Dozen 16.99	½ Dozen 12.99
1 Dozen 27.99	1 Dozen 22.99
<b>Gran Torre D'altomare (4)</b>	<b>68.99</b>
<i>Tiered Tower, chilled lobster, shrimp, clams, oysters, crab</i>	

## Insalate

<b>Casareccia</b>	<b>12.99</b>
<i>Moscato poached pear, prosciutto, cluster tomatoes, fennel, mission figs, caramelized walnuts, glaze, rucola</i>	
<b>Caprese</b>	<b>12.99</b>
<i>Blistered cluster tomatoes, buffalo mozzarella, rucola, basil olive oil</i>	
<b>Merendina</b>	<b>12.99</b>
<i>Broccoli slaw, field greens, sliced apples, cherry tomatoes, cranberry, walnuts, chicken veils, pizzele, honey garlic dressing</i>	
<b>Cesare</b>	<b>9.99</b>
<i>Crispy romaine hearts, croutons, parmigiano shavings, Romano cheese, anchovies, garlic croutons</i>	

## Pasta / Risotto

<b>Pappardelle al ragu del macellaio</b>	<b>22.99</b>	<b>*Ravioli alla Lucania</b>	<b>25.99</b>
<i>Wide fresh pasta with Veal, Beef, Pork ragu</i>		<i>Beef short ribs ravioli, parmigiano, tomato couli, beef broth</i>	
<b>Corde di chitarra Buranella</b>	<b>23.99</b>	<b>Tagliatelle Salsa al Buciaro</b>	<b>21.99</b>
<i>Flat thin pasta with mussels, shrimp, scallops, clams, Wine, garlic, fresh tomatoes, lobster</i>		<i>Semolina pasta tossed with roasted eggplant, peppers, asparagus, fresh cherry tomatoes, spinach, cheese, mushroom</i>	
<b>Risotto Mediterraneo</b>	<b>27.99</b>	<b>Farrotto</b>	<b>22.99</b>
<i>Italian rice, lobster meat, scallops, shrimp, fresh tomatoes peas</i>		<i>Italian rice, farro, with porcini mushrooms, vegetable caponata, cheese, tartufo, cranberries</i>	

## Seafood

<b>Grigliata di Pesce Misto</b>	<b>30.99</b>	<b>Gamberi Padellati all'aglio Tostato</b>	<b>28.99</b>
<i>Lobster, salmon, scallops, shrimp, sole broiled with lemon, olive oil, Rosemary, wine</i>		<i>Jumbo shrimp, whole roasted garlic, capers, anchovie pesto, parsley, butter, saffron, risotto</i>	
<b>Trancio di Spigola</b>	<b>28.99</b>	<b>Canestrelli in Camicia</b>	<b>28.99</b>
<i>Mediterranean seabass, pachino tomatoes, capers, saffron, Grappa, over greens</i>		<i>Jumbo scallops, pancetta, wilted spinach, lobster brandy sauce</i>	
<b>Salmone in Crosta</b>	<b>28.99</b>	<b>Zuppa di Pesce</b>	<b>33.99</b>
<i>Atlantic Salmon with simple herb crust, citrus sauce</i>		<i>Clams, Mussels, Calamari, Cod, Shrimp, Lobster, Scallops, In spicy sauce over linguini</i>	

### Lobsters

market price

Boiled – Stuffed – Thermidor – Fra Diavolo

### Surf and Turf

½ Lobster or Shrimp paired with  
Filet – Steak – Veal

Add a house salad to any meal for \$4.00

\*Beef and Seafood may be cooked to order upon request.

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.





## \*Beef

All of our steaks are USDA prime, hand cut, dry aged for 21 days, seasoned with sea salt, rosemary, and cracked pepper, charred to create a delicious crust.

### Italian Specialties

<b>Costatine D'Agnello Nostrano</b>	<b>34.99</b>	<b>Ricca Piemontese</b>	<b>27.99</b>
<i>New Zealand lamb rack, rosemary, garlic crusted, citrus herb pesto</i>		<i>Pan seared beef tenderloin, rum, marsala, porcini mushrooms, truffles, cipollini</i>	
<b>Stinco di Maiale</b>	<b>28.99</b>	<b>Stracotto di Manzo</b>	<b>28.99</b>
<i>Pork Shank, pan jus reduction, tomato, pepper, renoulade</i>		<i>Braised beef short rib with wilted spinach, farro, Barolo glaze</i>	

## \*La Fiorentina 48oz 99.99

The queen of steaks, typically for two, double cut porter house.  
Traditionally cooked rare to medium rare (never well), seasoned with sea salt, cracked pepper  
Served with salad and two sides

## \*Prime Rib

Standing rib roast specially selected, aged and roasted to perfection.  
Served with Delmonico potatoes – broccoli

<b>*Traditional Cut 22oz</b>	<b>31.99</b>	<b>*Double Cut (bone in) 28oz</b>	<b>35.99</b>
<b>Boneless Ribeye 22oz</b>	<b>32.99</b>	<b>New York Strip 18oz</b>	<b>31.99</b>
<b>Bone in Ribeye 24oz (Cowboy)</b>	<b>34.99</b>	<b>Center Cut Filet Mignon 11oz</b>	<b>39.99</b>

All our steaks are served with vegetables drizzled with balsamic roasted Youkan gold fingerling potatoes.

## \*Tomahawk 32oz 69.99

Long bone Ribeye, Kosher salt, black pepper, fresh thyme

## Veal

<b>Ossobuco Milanese</b>	<b>32.99</b>	<b>Lombatine Boscaiola</b>	<b>26.99</b>
<i>Braised Veal shank with gremolata over saffron risotto</i>		<i>Veal medallions, garlic, wild mushrooms, asparagus, lemon sauce</i>	
<b>La Voldostana</b>	<b>39.99</b>	<b>Scaloppine al Grangala</b>	<b>27.99</b>
<i>Grilled veal chop, porcini, prosciutto, veal demi glaze, truffle oil fontina</i>		<i>Veal medallions, sea scallops, artichoke, glazed with gran gala</i>	

## Poultry

<b>Petto di Pollo San Marco</b>	<b>24.99</b>	<b>Anatra di Palmina</b>	<b>26.99</b>
<i>Stuffed Chicken, prosciutto, chard, walnuts, berries, mushrooms</i>		<i>Braised duck, honey tangerine acrodolce served with farrotto</i>	
<b>Pollo al Mattone</b>	<b>24.99</b>	<b>Pollo scarpariello Orzato</b>	<b>25.99</b>
<i>Grilled ½ chicken, Italian herbs, rosemary essence, roasted corn</i>		<i>Chicken breast with garlic, vinegar, Calabrian chilis, orzo</i>	

## Artisan Cheese Board

4 types of cheese 16.95  
Seasonal Preserves – Nuts – Fruit – Assorted Imported Cheeses – Crostini

## Sides 7.99

Any Potato/ Asparagus/ Sautéed Spinach/ Hot Peppers/ Bruschetta/ Polenta/ Broccoli Rabe/ Mushrooms/ Fried Eggplant

