

DINNER SPECIALS

SALAD

SEAFOOD & BEAN SALAD | marinated octopus and shrimp, mediterranean bean blend, fennel, endive, lemon, greek goddess dressing | \$22⁹⁰

APPETIZERS

BURRATA CAPRESE | local tomatoes, marinated eggplant, basil, marcona almonds, 18yr aged balsamic, sicilian evoo | \$19⁹⁰

TERAZZA PIZZETTA | fontal, mozzarella, creamed corn, pancetta, sweet peppers | \$22⁹⁰

PROSCIUTTO PLATTER | prosciutto di san daniele, pecorino toscano, pistachio pesto, roasted artichokes, focaccia crostini | \$16⁹⁰

ENTREES

LINGUINE AND CLAMS | house-made lemon-parsley linguine, white wine, garlic, herb butter | \$42⁹⁰

SANCERRE
Alphonse Mellot, 2023 | \$90

SHRIMP AND GRITS SURF N' TURF | cajun tiger shrimp [3], creamy polenta, sweet chile reduction

6oz Wagyu: \$89⁹⁰ | **8oz CAB:** \$72⁹⁰

SYRAH
Feudi del Pisciotto, 2019 | \$145

CHARRED LASAGNA | house made lasagna, sugo di carne, mozzarella and parmigiano, spicy sunday sauce | \$42⁹⁰

BRUNELLO DI MONTALCINO
Camigliano, 2020 | \$100

OYSTER BAR

OYSTERS | served with lemon, mignonette, tabasco | SIX \$19⁹⁰ | DOZEN \$38⁹⁰

JUMBO SHRIMP COCKTAIL | cocktail sauce, lemon | FOUR \$18⁹⁰ | EIGHT \$36⁹⁰

AHI TUNA | pepper crusted ahi tuna, arugula, sesame vinaigrette, cucumbers, carrots, pickled red onion, wasabi aioli, soy gastrique | \$22⁹⁰

APPETIZERS

Our Chef recommends the house made pasta [located on the right page] for appetizers as well.

MEDITERRANEAN PLATTER | hummus, tirokafteri [spicy feta dip], house made pita, carrots, sicilian olives | \$19⁹⁰

ARANCINI | [3] lightly fried parmigiano and sweet pea risotto balls, vodka sauce | \$16⁹⁰

MEATBALL GABRIELA | mamma's house made meatball, fresh ricotta, crispy basil, crostini | \$18⁹⁰

STEAKSKEWER | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$27⁹⁰

CALAMARI | crispy calamari, red pepper agrodolce, garlic aioli, lemon | \$24⁹⁰

BRICK OVEN PIZZA

MARGHERITA | fresh mozzarella, crushed tomato, basil | \$19⁹⁰

PEPPERONI | mozzarella, pepperoni, crushed tomato, spicy honey | \$22⁹⁰

DIAVOLA | pomodoro, spicy capicola, peppadews, scamorza, basil pesto | \$24⁹⁰

TARTUFO | burrata, fontal, wild mushrooms, truffle cream, balsamic marinated onions | \$24⁹⁰

BUFFALO CHICKEN | mozzarella, bleu cheese, buffalo chicken, hot sauce | \$22⁹⁰

Please notify your server of any allergies.

SALAD & SOUP

[add panko or grilled chicken \$12 | salmon \$18]

CARANI SALAD | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze, extra virgin olive oil | \$15⁹⁰

CAESAR SALAD | romaine, sicilian bread crumbs, parmigiano, caesar dressing | \$14⁹⁰

SANTORINI SALAD | chopped mixed greens, sprouted lentils, hummus, feta, cucumber, cherry tomatoes, red onion, pine nuts, white balsamic vinaigrette | \$16⁹⁰

TOMATO BASIL BISQUE | served with basil pesto crostini and parm crisp | \$14⁹⁰

ENTRÉES

CRAB CRUSTED SALMON | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$46⁹⁰

PASTA SARATOGA | rigatoni, spicy pork bolognese, fresh ricotta | \$28⁹⁰

CHICKEN MILANESE | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano, watermelon radish | \$42⁹⁰

VEAL PARMIGIANA | broiled fresh mozzarella, bucatini, vodka sauce | \$52⁹⁰

BRANZINO | mediterranean sea bass, red pepper hummus, chilled cannellini bean, farro, sundried tomato, and artichoke salad | \$49⁹⁰

SHORT RIB | braised beef short rib, creamy polenta, asparagus, red wine demi glace, pecorino toscano, crispy onions | \$54⁹⁰

STEAKS | FRESH PASTA | SIDES

- steaks are served a la carte - sides are recommended - house made gluten free rigatoni and bucatini available

STEAK CUTS

8OZ FILET MIGNON | \$52⁹⁰
Certified Angus Beef

12OZ FILET MIGNON | \$64⁹⁰
Certified Angus Beef

14OZ NY STRIP | \$66⁹⁰
Certified Angus Beef Prime

17OZ DELMONICO | \$66⁹⁰
Certified Angus Beef Prime

THE GODFATHER:
32OZ BONE-IN RIBEYE | \$99⁹⁰
Certified Angus Beef Prime

MAKE IT SURF N' TURF

SOUTH AFRICAN LOBSTER TAIL | \$54⁹⁰

DAY BOAT SCALLOPS | \$27⁹⁰

BROILED TIGER SHRIMP | \$13⁹⁰

PASTA & RISOTTO SIDES

CORN AND CRAB RAVIOLI | \$24⁹⁰

MUSHROOM RAVIOLI | \$22⁹⁰

RIGATONI ALLA VODKA | \$18⁹⁰

LOBSTER RISOTTO | \$34⁹⁰

POTATOES & VEGETABLES

TRUFFLE & PARMIGIANO FRITES | \$11⁹⁰

MASHED POTATOES | \$11⁹⁰

AU GRATIN POTATO | \$13⁹⁰

ROASTED VEGETABLES | \$11⁹⁰

CREAMED CORN | \$9⁹⁰

ROASTED ASPARAGUS | \$11⁹⁰

STEAK SAUCES

SHERRY PORCINI | \$2⁹⁰

BORDELAISE | \$3⁹⁰

CITRUS BEURRE BLANC | \$2⁹⁰

GORGONZOLA CREAM | \$2⁹⁰