



Small Plates & Starters

Caesar Salad

Romaine, parmesan, croutons, pistachio Caesar dressing and toasted sunflower seeds

\$14

Seasonal Chef's Soupe du Jour

\$9

Cozze Al Vino Bianco

Fresh P.E.I Mussels, vino cream sauce, and a fresh tomato concassee

\$16

Bruschetta Al' Italiana

Diced tomato, garlic, olive oil, and parmesan dusted Italian bread

\$11

Strawberry Raw salad

Toasted pine nuts, fior di latte, onions, raspberry Prosecco vinaigrette

\$14

Calamari Fritti

Lightly dusted crispy fried squid, with roasted garlic and sriracha aioli

\$17

Homemade Herbed Honeycomb Ricotta Dip

Lemon, charred tomatoes, dressed arugula, grilled flatbread

\$21

Chef's Artisanal Formaggio Pizza

\$18

\$2 per additional item Pepperoni, sopressata, funghi, onions, peppers and tomatoes

\$3 Prosciutto

Raw

Fresh East Coast Local Oysters on Half Shell

Fresh horseradish, classic mignonette, cucumber lime granita

single: \$3.75 Dozen: \$42

Sides

Funghi Saltati

Seasonal mushroom blend, fresh herbs, and balsamic

\$10

Roasted Fingerling Potatoes

\$10

Truffle & Garlic Parmesan Fries

\$11



Pasta

Lasagna Bolognese

San Marzano tomato, béchamel, buffalo mozzarella & beef ragú
\$27

Handmade Mushroom and Cheese Ravioli

Prosecco cream, poached squash, shaved black Italian truffles and EVOO
\$30

Lobster and Prawn Cappellacci

With brown butter & sage parmigiana fonduta
\$34

Coda alla Vaccinara

Slow braised oxtail in a rich tomato ragu, fresh casareccie pasta, basil, EVOO
\$37

Add on

Shrimp Scampi

Black tiger shrimp, garlic, vino, herbs, and lemon
\$15

Grilled 4oz Lobster Tail

\$14

Pesce e Carne

Chicken Marsala

Capellini aglio e olio, vino, pomodori secchi
\$32

Chef's Featured Butcher's Cut

Market Price (Please ask your server)

Fire Charred AAA 8oz Tuscan Fillet

Black currant demi, roasted tomato compound butter
\$52

12oz AAA Ribeye Steak

Micro water crest salad and compound porcini butter
\$56

Fresh Catch of the Day

Please ask your server about our fresh catch, straight out of the East Coast
\$36

Dolci

Homemade Cannoli

Mascarpone cream, roasted pistachios, fresh berries and chocolate sauce
\$18

Tronchello di Natale

Genoise sponge with fresh berry jam
\$10

Gelato & Sorbet

Chef's seasonal selections
\$9

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