



## APPETIZERS

**VEGETABLE MINISTRONE 16**  
*Pesto Crostini, Prosciutto Brodo*

**SPICY LOBSTER BISQUE 30**  
*Sherry Mascarpone, Taragon*

**TUNA TARTARE 32**  
*Yellow Fin Tuna, Avocado, Crispy Garlic,  
Black Olive Dressing*

**BAKED CLAMS OREGANATO 27**  
*Toasted Breadcrumbs, Garlic, White Wine*

**EGGPLANT PARMIGIANO 28**  
*Marinara, Mozzarella, Parmigiano*

**CHARRED OCTOPUS 32**  
*Celery, Endive, Red Wine Vinaigrette, Fennel,  
Oregano*

**SALUMI-FORMAGGI PLATTER 34**  
*Cured Meats, Italian Cheeses*

### "THE MEATBALL" 38

*1lb of Fresh Ground Imperial Wagyu, Veal, Italian Sausage. Served  
with Fresh Whipped Ricotta*

## RAW BAR

**OYSTERS ON THE HALF SHELL**  
**HALF DOZEN 48**  
**ONE DOZEN 96**  
*Daily Selection*

**JUMBO SHRIMP COCKTAIL 36**  
*Spicy Cocktail Sauce,  
Lemon*

**CLAMS ON THE HALF SHELL**  
**HALF DOZEN 15**  
**ONE DOZEN 28**  
*Littlenecks*

**MAINE LOBSTER COCKTAIL 65**  
*Whole Chilled Lobster,  
Spicy Cocktail Sauce, Garlic Aioli*

**SEAFOOD PLATEAU PICCOLO 175**  
*Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams,  
King Crab, Half Lobster,  
Crabmeat Salad, Tuna Ceviche*

**SEAFOOD PLATEAU GRANDE 275**  
*Jumbo Shrimp, 8 Oysters, 8 Littleneck Clams  
King Crab, Whole Lobster,  
Crabmeat Salad, Tuna Ceviche, Scallop Salad*

## SALADS

**ORGANIC MIXED GREENS** *House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette* **25**

**ROASTED BEETS** *Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette* **29**

**BURRATA** *Red and Yellow Cherry Tomatoes, Onion, Pesto* **31**

**CLASSIC CAESAR** *Romaine Lettuce, Parmigiano Cheese, Garlic Croutons* **31**

**THE WEDGE** *Creamy Gorgonzola, Pancetta, Heirloom Tomato* **31**

**CHOPPED "LOUIE"** *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette* **38**

## BRICK OVEN PIZZA

**MARGHERITA** *Fresh Mozzarella, Tomato, Basil* **32**

**QUATTRO FORMAGGI** *Fresh Mozzarella, Gorgonzola, Scamorza* **34**

**SPINACH AND ARTICHOKE** *Mozzarella, Roasted Garlic, Black Olives, Mushrooms* **36**

**CARNE** *Salami, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella* **37**

**PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES**

PRICES STATED ARE SUBJECT TO 7% GST AND 10% SERVICE CHARGE



## PASTAS

**SPAGHETTI TOMATO AND BASIL 34**  
*Onion, Garlic, Olive Oil*

**SPAGHETTI CARBONARA 39**  
*Prosciutto, Bacon, Onions, Romano Cheese*

**PENNE ALLA VODKA 41**  
*Onions, Prosciutto, Peas, Light Cream Sauce*

**CHICKEN AGNOLOTTI 41**  
*Wild Mushroom, Fotina, Sage, Butter*

**PENNE SEAFOOD ALFREDO 48**  
*Prawns, Scallops, Lobster Butter*

**RIGATONI MELANZANA 41**  
*Tomato, Roasted Eggplant, Onion, Burrata*

**SPAGHETTI AND MEATBALLS 48**  
*Imperial Wagyu, Fresh Ricotta, Ragu*

**TRUFFLE GNOCCHI 46**  
*Crema, Mushroom Ragu, White Truffle Oil*

**CAVATELLI BOLOGNESE 48**  
*Italian Sausage Bolognese Sauce, Fresh Ricotta*

**LINGUINI W/MIXED SEAFOOD 52**  
*Prawn, Scallops, Clams, Mussels, Spicy Tomato Sauce*

## HOUSE SPECIALTIES

**CHICKEN MARSALA 48**  
*Wild Mushrooms, Spinach*

**CRISPY CHICKEN "DOMINICK" 48**  
*White Balsamic, Roasted Potatoes, Red Chili Flakes*

**CHICKEN PARMIGIANO 45**  
*Thinly Pounded Chicken, Marinara, Mozzarella*

**BRICK OVEN SALMON OREGANATO 46**  
*Seasoned Breadcrumbs, Lemon, White Wine, Garlic*

**GRILLED BLACK COD 56**  
*Fresh Heirloom Tomato, Butter, Crispy Portabello*

**GRILLED YELLOW FIN TUNA 54**  
*Roasted Tomatoes, Artichokes, Celery*

**CALABRESE PRAWNS 62**  
*Colossal Prawns, Roasted Peppers, Heirloom Tomatoes*

**ALL NATURAL PORK CHOP 49**  
*Milanese or Parmigiano*

## FROM THE GRILL

<b>BRANZINO</b>	<b>54</b>	<b>NEW YORK STRIP</b> <small>(396grams)</small>	<b>95</b>
<b>RED SNAPPER</b>	<b>67</b>	<b>BONE-IN RIB EYE</b> <small>(609grams)</small>	<b>98</b>
<b>DORADO</b>	<b>62</b>	<b>RACK OF LAMB</b>	<b>88</b>
<b>FILET MIGNON</b> <small>(226grams)</small>	<b>80</b>	<b>PORTERHOUSE</b> <small>(906grams)</small>	<b>185</b>
	<b>T-BONE</b> <small>(906grams)</small>		<b>185</b>

### TOPPINGS

**LOBSTER OSCAR 18**  
*Lobster, Asparagus, Béarnaise Sauce*

**ROSSINI 40**  
*Foie Gras, Truffle Madeira Sauce*

### EXTRAS 6

*Black Truffle Butter - Garlic Herb Butter - Béarnaise - Chimichurri - Horseradish Cream - Green Peppercorn*

## TRIMMINGS 18

**CREAMED SPINACH**  
*Onions, Butter, Parmigiano*

**BROCCOLI RABE**  
*Chili Flakes, Lemon, Pecorino*

**SAUTÉED SPINACH**  
*Garlic, Extra Virgin Olive Oil*

**MIXED WILD MUSHROOMS**  
*Garlic, Herbs, Truffle Oil*

**GARLIC MASHED POTATOES**  
*Roasted Garlic, Cream, Extra Virgin Olive Oil*

**ROASTED ROSEMARY POTATOES**  
*Sautéed Onions, Garlic, Veal Demi Glaze*

**GRILLED ASPARAGUS**  
*Lemon, Extra Virgin Olive Oil, Cracked Pepper*

**BRUSSELS SPROUTS**  
*Pancetta, Cipollini, Sherry Vinaigrette*

**RISOTTO MILANESE**  
*Saffron, Parmigiano*

**TRUFFLE FRENCH FRIES**  
*Truffle Oil, Black Pepper, Romano Cheese*

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