

ANTIPASTI

Carpaccio di Manzo	23	Calamari Fritti Con Zucchini	35
Thinly sliced filet mignon, arugula, shaved Parmigiano Reggiano cheese		Fried calamari, zucchini	
Medaglioni di Aragosta	40	Insalata di Frutti di Mare	40
Lobster medallions, tartar sauce		Cold seafood salad, shrimp, octopus, lobster, shredded carrots, celery, garlic olive oil, lemon sauce	
Vongole Oreganata	25	Polenta Boscaiola	28
Baked little neck clams		Grilled polenta, sweet sausage, porcini mushroom tomato ragu, gorgonzola fondue	
Capesante e Tartufo	40	Caprese	25
Sea scallops, foie gras, creamy truffle sauce		Bufala mozzarella, marinated grilled eggplant, roasted peppers, heirloom tomatoes, basil	
Timballo di Melanzane	25		
Breaded eggplant, Bufala mozzarella, tomato, basil			

INSALATA

Insalata Valbella	22	Insalata di Cesare	22
Baby greens, balsamic vinegar, extra virgin olive oil, Parmigiano Reggiano cheese		Romaine lettuce, traditional Caesar dressing, homemade croutons, Parmigiano Reggiano cheese	
Insalata di Carciofi	22	Insalata di Barbabietole	22
Heart of artichokes, heirloom tomatoes, avocado, tarragon shallot vinaigrette		Red beets, yellow vine tomatoes, arugula, red onions, crumbled goat cheese, extra virgin olive oil, balsamic vinegar dressing	
Insalata di Panzanella	22	Insalata di Endivia	22
Feta cheese, tomatoes, baby cucumber, red onions, croutons		Belgian endives, caramelized walnuts, poached pears, gorgonzola cheese, extra virgin olive oil, balsamic vinegar	
Insalata delle Lipari	22		
Sicilian blood orange, fennel, arugula, caper berries, lemon thyme dressing			

PASTA

Gluten free and whole wheat option available upon request

Penne alla Vodka	29	Risotto allo Scoglio	46
Penne, tomato vodka sauce, basil, scallions, splash of cream		Homemade mixed seafood risotto, light tomato sauce	
Bucatini all' Amatriciana	34	Linguine con Frutti di Mare	55
Bucatini, double smoked bacon, tomato, onion, shaved Pecorino Romano cheese		Linguine, sautéed lobster, crabmeat, shrimp, fresh herbs, plum tomato fra diavolo sauce	
Pappardelle al Sugo	34	Cavatelli con Broccoli Rabe	40
Pappardelle, Bolognese sauce, a touch of cream		Cavatelli, broccoli rabe, sausage, garlic and oil	
Linguine al Nero di Seppia	46	Ravioli di Fichi e Foie Gras	38
Black Linguine, king crab, octopus, tomatoes, arugula, capers, Calabrian spices		Homemade Ravioli, fig foie gras, gorgonzola sauce	
		Gnocchi di Zucca e Ricotta	32
		Butternut squash and ricotta gnocchi, cacio e pepe sauce	

SECONDI

Pollo Saltimbocca 42 Chicken breast, sage, prosciutto, fontina cheese, spinach, fingerling potatoes	Brasato al Chianti 60 Braised short rib, Chianti wine, truffle mashed potatoes
Pollo Diavolo 42 Oven roasted chicken breast, cherry peppers, spicy smoked sausage, roasted cipollini onions, cognac garlic sauce	Filetto Aragosta 70 Filet mignon, Cajun lobster tail, lobster bisque reduction, grilled asparagus, mashed potatoes
Costoletta Burrata 70 Veal chop, Burrata cheese, pencil asparagus, fig and thyme sauce	Costoletta di Maiale 60 Berkshire pork chop, hot cherry peppers, sliced potatoes, roasted garlic
Veal Chop Parmigiana 70 Breaded veal chop, tomato, mozzarella, Parmigiano Reggiano cheese	Medaglioni Di Vitello Pizzaiola 65 Medallions of veal tenderloin, fresh tomatoes, capers, olives, oregano, sautéed broccoli rabe
Scaloppine Martini 50 Lightly breaded scaloppini of veal, Parmigiano Reggiano, lemon and white wine sauce, seasonal vegetables, fingerling potatoes	Costoletta alla Capricciosa 70 Thinly pounded breaded veal chop, arugula, diced tomatoes, onions
Filetto di Cervo 55 Pan seared venison filet, green peppercorn sauce, grilled polenta, asparagus	Filetto Rossini 70 Filet mignon, foie gras, cipollini rainbow cauliflower, port wine reduction

DALLA GRIGLIA

Black Angus Shell Steak 70 Charbroiled shell steak, sautéed mushrooms, roasted potatoes, seasonal vegetables	Costoletta d'Agnello 65 Baby rack of lamb, seasonal vegetables, mashed potatoes
Black Angus Filet Mignon 70 Generous filet of beef, sautéed mushrooms, roasted potatoes, seasonal vegetables	Costoletta di Vitello 70 Double cut veal chop, sautéed mushrooms, roasted potatoes, seasonal vegetables

PESCE

Domestic and imported fresh pesce, only the best the market has to offer.

DOLCI

Our pastry chef will be delighted to serve you his famous European desserts.

Please speak to your server or manager if you have food allergies.