

ANTIPASTI

Carpaccio di Manzo thinly sliced filet mignon, arugula, shaved parmigiano reggiano cheese	23	Calamari Fritti Con Zucchini fried calamari, zucchini	35
Medaglioni di Aragosta lobster medallions, tartar sauce	40	Insalata di Frutti di Mare cold seafood salad, shrimp, octopus, lobster, shredded carrots, celery, garlic olive oil, lemon sauce	40
Vongole Oreganata baked little neck clams	25	Polenta Boscaiola grilled polenta, sweet sausage, porcini mushroom tomato ragu, gorgonzola fondue	28
Capesante e Tartufo sea scallops, foie gras, creamy truffle sauce	40	Caprese bufala mozzarella, marinated grilled eggplant, roasted peppers, heirloom tomatoes, basil	25
Timballo di Melanzane breaded eggplant, bufala mozzarella, tomato, basil	25		

INSALATA

Insalata Valbella baby greens, balsamic vinegar, extra virgin olive oil, parmigiano reggiano cheese	22	Insalata di Cesare romaine lettuce, traditional caesar dressing, homemade croutons, parmigiano reggiano cheese	22
Insalata di Carciofi heart of artichokes, heirloom tomatoes, avocado, tarragon shallot vinaigrette	22	Insalata di Barbabietole red beets, yellow vine tomatoes, arugula, red onions, crumbled goat cheese, extra virgin olive oil, balsamic vinegar dressing	22
Insalata di Panzanella feta cheese, tomatoes, baby cucumber, red onions, croutons	22	Insalata di Endivia belgian endives, caramelized walnuts, poached pears, gorgonzola cheese, extra virgin olive oil, balsamic vinegar	22
Insalata delle Lipari sicilian blood orange, fennel, arugula, caper berries, lemon thyme dressing	22		

PASTA

gluten free and whole wheat option available upon request

Penne alla Vodka penne, tomato vodka sauce, basil, scallions, splash of cream	29	Risotto allo Scoglio homemade mixed seafood risotto, light tomato sauce	46
Bucatini all' Amatriciana bucatini, double smoked bacon, tomato, onion, shaved pecorino romano cheese	34	Linguine con Frutti di Mare linguine, sautéed lobster, crabmeat, shrimp, fresh herbs, plum tomato fra diavolo sauce	55
Pappardelle al Sugo pappardelle, bolognese sauce, a touch of cream	34	Cavatelli con Broccoli Rabe cavatelli, broccoli rabe, sausage, garlic and oil	40
Linguine al Nero di Seppia black linguine, king crab, octopus, tomatoes, arugula, capers, calabrian spices	46	Ravioli di Fichi e Foie Gras homemade ravioli, fig foie gras, gorgonzola sauce	38
		Gnocchi di Ricotta ricotta gnocchi, goat cheese fondue, tomato coulis, basil	32

SECONDI

Pollo Saltimbocca 45 chicken breast, sage, prosciutto, fontina cheese, spinach, fingerling potatoes	Brasato al Chianti 60 braised short rib, chianti wine, truffle mashed potatoes
Pollo Diavolo 45 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	Costoletta alla Capricciosa 70 thinly pounded breaded veal chop, arugula, diced tomatoes, onions
Scaloppine Martini 50 lightly breaded scaloppini of veal, parmigiano reggiano, lemon and white wine sauce, seasonal vegetables, fingerling potatoes	Filetto Rossini 70 filet mignon, foie gras, cippolini rainbow cauliflower, port wine reduction
Pollo alla Parmigiana 45 breaded chicken breast, tomato, mozzarella, parmigiano reggiano cheese	Filetto di Cervo 55 pan seared venison filet, green peppercorn sauce, grilled polenta, asparagus



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 filet of beef, sautéed mushrooms, fingerling potatoes, seasonal vegetables	Costoletta di Vitello 70 double cut veal chop, sautéed mushrooms, fingerling potatoes, seasonal vegetables

PESCE

domestic and imported fresh fish daily

DOLCI

our pastry chef's selection of homemade european desserts

please speak to your server or manager if you have food allergies