

# SPECIALS

## WOOD-FIRED PIZZA

### MARGHERITA

San Marzano Tomato Sauce,  
Buffalo Mozzarella, Basil \$16

### BUFFALO CHICKEN CUTLET

Chicken Cutlets, Buffalo Sauce,  
Mozzarella, Blue Cheese \$17

### HOT ITALIAN

Sausage, Pepperoni, Long Hots,  
Mozzarella \$17

### WILD MUSHROOM TRUFFLE

Wild Mushrooms, Caramelized Onions,  
Asiago, Ricotta \$17

### VEGETARIAN

Grilled Zucchini, Grilled Eggplant,  
Roasted Peppers, Mushrooms, Baby  
Spinach, Mozzarella, White or Red \$16

### FIG & SMOKED PROSCIUTTO

Prosciutto, Fig Jam, Basil Pesto,  
Crumbled Gorgonzola \$18

### SWEET & SPICY CHICKEN

Sweet & Spicy Sauce, Grilled Chicken,  
Caramelized Onions, Gorgonzola \$17

### GRANDMA'S PIE

Mozzarella on the Bottom,  
Our Famous Tomato Sauce on Top \$17

## RAW BAR

### OYSTERS or TOP NECK CLAMS ON THE HALF SHELL

½ Dozen or Full Dozen MKT Price

### SEAFOOD TOWER

Oysters, Clams, Shrimp, Crab Legs, Seafood Salad MKT Price



LET'S EAT!

# SPECIALS

## FAVORITES

### RICOTTA BOARD

Ricotta, Honey,  
Wood-Fired Piadina Bread \$16

### THREE CHEESE PIATTA BREAD

Wood-Fired with Cheddar Cheese,  
Mozzarella, Parmigiano, Garlic \$16

### LOBSTER FONDUTA

Fresh Lobster Baked with Italian Cheeses,  
Cream, Sliced Jalapeños, Garnished with  
Toasted Italian Bread \$22

### GRILLED SHRIMP & SCALLOPS

Broccoli Rabe, White Beans,  
Polenta, Garlic & Oil \$28

### CAVATELLI BOLOGNESE

Simmered Beef, Veal, Pork,  
Tomato, White Wine \$24

### SEAFOOD PESCATORE

Shrimp, Scallops, Mussels,  
Clams, Calamari, Crabmeat,  
Simmered with Italian Rice, Olives,  
Capers, Tomatoes \$36

### CHICKEN PARMIGIANO

Seasoned Breaded Cutlet, Mozzarella,  
Our Famous Tomato Sauce, Linguini \$26

### CHICKEN PICCATA

Lemon Butter Sauce, Capers,  
Crimini Mushrooms, Linguini \$26

### SPICY TUNA

Sushi-Grade Ahi Tuna, Caribbean Jerk  
Seasoning, Arugula, Radicchio,  
Cherry Tomatoes, Shoestring Potatoes \$28

### GRILLED SALMON

Spinach, Roasted Potatoes,  
Sundried Tomatoes, Scampi Sauce \$28



LET'S EAT!