



# DINNER

M E N U





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## ANTIPASTI

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<b>VEGETABLE SOUP</b> VEGETABLE & WHITE BEANS	<b>\$12.95</b>
<b>CALAMARI FRITTI</b> SERVED WITH MARINARA SAUCE	<b>\$16.95</b>
<b>CLAMS OREGANATA</b> BAKED CLAMS AND SEASONED BREAD CRUMBS	<b>\$16.95</b>
<b>MUSSELS</b> CHOOSE MARINARA SAUCE OR GARLIC WITH WHITE WINE & FRESH HERBS	<b>\$17.95</b>
<b>CRAB CAKE</b> PAN FRIED APPLE FENNEL SLAW, BABY ARUGULA & CARROTS WITH A WHOLE-GRAIN MUSTARD SAUCE	<b>\$21.95</b>
<b>MARINATED GRILLED OCTOPUS</b> FENNEL, RADICCHIO, AND ARUGULA WITH CITRUS LEMON JUICE & OLIVE OIL	<b>\$21.95</b>
<b>JUMBO SHRIMP COCKTAIL (4)</b> SERVED WITH COCKTAIL SAUCE	<b>\$23.95</b>
<b>SIGNATURE HOMEMADE MEATBALL FOR TWO</b> FRESHLY GROUND BEEF & VEAL MEATBALL WITH FRESH RICOTTA & HOMEMADE MARINARA	<b>\$16.95</b>
<b>OYSTERS PLATTER HALF DOZEN</b> EAST & WEST COAST OYSTERS MIGNONETTE SERVED WITH COCKTAIL SAUCE & FRESH HORSERADISH	<b>\$22.95</b>

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## INSALATA

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**ADD CHICKEN \$10 GRILLED SHRIMP (3) \$12 SALMON \$16**

<b>OUR SIGNATURE SHRIMP AVOCADO</b> CHILLED SHRIMP, CRISP LETTUCE, CAPERS, ONIONS, CHERRY TOMATOES WITH LEMON & OLIVE OIL	<b>\$21.95</b>
<b>CLASSIC CAESAR</b> ROMAINE LETTUCE, CROUTONS & CAESAR DRESSING	<b>\$12.95</b>
<b>NAPOLEON OF ROASTED BEETS</b> ARUGULA, GOAT CHEESE & CHERRY VINAIGRETTE	<b>\$12.95</b>
<b>BURRATA SALAD</b> BURRATA WITH BABY ARUGULA, PROSCIUTTO DI PARMA, ROASTED PEPPERS & A BALSAMIC REDUCTION	<b>\$16.95</b>
<b>WHITE SOFT POLENTA</b> WITH SAUTÉED MUSHROOMS, CRISPY PARMIGIANA CHEESE & TRUFFLE OIL	<b>\$13.95</b>

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# PASTA

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<b>OUR SIGNATURE HOMEMADE BLACK LINGUINE</b> STEWED CHERRY TOMATOES, SHRIMP, AND JUMBO LUMP CRAB MEAT IN A GARLIC WHITE WINE SAUCE WITH OLIVE OIL & BABY ARUGULA	<b>\$31.95</b>
<b>RIGATONI BOLOGNESE</b> SIRLOIN BOLOGNESE & SHAVED PARMIGIANA. ALSO AVAILABLE SPICY	<b>\$23.95</b>
<b>GONDOLA RAVIOLI</b> FOUR CHEESE RAVIOLI WITH SPINACH & ROASTED GARLIC IN LIGHT MARINARA SAUCE	<b>\$23.95</b>
<b>LINGUINI ALLE VONGOLE</b> MANILA CLAMS WITH SLICED ROASTED GARLIC IN ALFREDO WHITE SAUCE	<b>\$27.95</b>
<b>HOMEMADE PAPPARDELLE</b> AMATRICIANA PANCETTA & ONIONS IN A PLUMP TOMATO SAUCE	<b>\$25.95</b>
<b>WHOLE WHEAT PENNE</b> SPINACH, PORTOBELLO, AND WALNUTS IN A BRANDY MASCARPONE SAUCE	<b>\$23.95</b>

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# PESCE

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<b>GRILLED SALMON</b> GRILLED VEGETABLES IN A RED PEPPER AIOLI SAUCE	<b>\$33.95</b>
<b>SHRIMP FRA-DIAVOLO</b> SPICY MARINARA SAUCE OVER LINGUINI	<b>\$33.95</b>
<b>BRONZINO PICCATA</b> GRILLED WITH BABY ARUGULA, GRAPE TOMATOES, AVOCADO WITH LEMON & EXTRA VIRGIN OLIVE OIL	<b>\$33.95</b>
<b>PAN SEARED SCALLOPS</b> SERVED OVER SAUTEED ESCAROLE & WHITE BEANS WITH A BLOOD ORANGE VINAIGRETTE	<b>\$42.95</b>

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# SECONDI

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<b>FAVORITO DI MAZON</b> VEAL CHOP ON THE BONE, POUNDED & BREADED, SEASONED WITH BREADCRUMBS & TOPPED WITH OUR HOMEMADE MARINARA & FRESHLY MADE MOZZARELLA, SERVED OVER LINGUINI MARINARA	<b>\$59.95</b>
<b>BONE IN RIB-EYE STEAK</b> 21-DAY AGED STEAK WITH TRUFFLE BUTTER AND ROASTED POTATOES	<b>\$55.95</b>
<b>FILETO DI MAZON</b> WHITE WINE LEMON SAUCE, SAUTEED MIXED VEGETABLES.	<b>\$55.95</b>
<b>CHICKEN "LA SELTA DELLA GENTLE"</b> BONE IN WHITE AND DARK MEAT, SWEET SAUSAGE, SWEET & HOT PEPPERS, GARLIC OLIVE OIL, AND VINEGAR SAUCE.	<b>\$23.95</b>
<b>PARMIGIANA</b> SERVED WITH LINGUINI AND MARINARA SAUCE	<b>\$23.95</b>
<b>MILANESE</b> TOPPED WITH BABY ARUGULA, TOMATOES, RED ONIONS & FRESH MOZZARELLA WITH OLIVE OIL & BALSAMIC	<b>\$23.95</b>
<b>BONELESS FREE-RANGE CHICKEN</b> SERVED WITH TRUFFLE MUSHROOM RISOTTO	<b>\$24.95</b>

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# SIDES

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<b>BROCCOLI RABE</b>	<b>\$13.95</b>		<b>HOMEMADE MASHED POTATOES</b>	<b>\$10.95</b>
<b>SAUTÉED ESCAROLE</b>	<b>\$11.95</b>		<b>FRENCH FRIES WITH TRUFFLE OIL AND PARMIGIANA CHEESE</b>	<b>\$8.95</b>
<b>GRILLED ASPARAGUS</b>	<b>\$13.95</b>		<b>FINGERLING ROASTED POTATOES WITH ROSEMARY &amp; GARLIC</b>	<b>\$9.95</b>
<b>ZUCCHINI CHIPS</b>	<b>\$10.95</b>			