

ANTIPASTI

Zuppa di aragosta

Lobster bisque with lemongrass essence & a puff pastry crown

Carpaccio di Tonno

Thinly sliced Ahi Tuna with shaved fennel, baby arugula, watermelon & lemon-horseradish vinaigrette

Baked Brie

Brie encased in phyllo dough, with granny smith apple, toasted ciabatta bread & honey white truffle sauce

Calamari Fritti

Crisp calamari served with a spicy harissa aioli

Bruschetta

Herbed goat cheese, served with marinated tomatoes, mixed green salad & toasted ciabatta bread

Carpaccio di Bue

Filet Mignon Carpaccio with arugula, crumbled gorgonzola cheese & a Dijon mustard aioli

Gamberoni

Five jumbo shrimp served with horseradish cocktail sauce & a refreshing combination of cucumbers, avocado & fresh chopped tomatoes

Cozze Pernod

Prince Edward Island black mussels sauteed in a garlic white wine sauce & finished with a pernod creme fraiche

INSALATA

Insalata Savoiarda

Organic mixed baby greens, grilled pears, gorgonzola cheese, caramelized walnuts tossed with a champagne vinaigrette

Insalata Mandarino

Delicate Boston bibb tossed with avocado, tangerine segments, feta cheese & candied almonds in a tarragon vinaigrette dressing

Tecia di Granchio

Warm stacked crab salad layered with avocado, tomatoes, mango, baby arugula, cucumber & a soy-balsamic glaze

Cesare

Romaine topped with asiago cheese & homemade garlic croutons, with a traditional caesar dressing

PASTA

Orecchiette con Gamberetti e broccoli

Artisan pasta tossed with spicy black tiger shrimp, prosciutto, broccoli, Tuscan white beans, white wine & lemon zest

Cappasante alla Divina

Jumbo sea scallops and black tiger shrimp atop a house made tomato fettucine pasta, fresh organic corn & a spicy lobster sauce

Ravioli di Spinaci

Homemade spinach ravioli stuffed with swiss chard, spinach, ricotta cheese & finished with lemon butter & baby artichokes

Linguini alla Pescatora

Black tiger shrimp, P.E.I. mussels, split lobster tail, clams & calamari tossed with a spicy roasted San Marzano tomato sauce over house made linguini

Agnolotti con Funghi Porcini e Tartufo Nero

Black truffle and mushroom filled house made agnolotti, tossed with wild mushrooms, marsala & a porcini mushroom cream sauce

Ravioli di Aragosta

House made lobster ravioli with tomatoes & lobster chive beurre blanc

Tortellini di Zucca

Homemade butternut squash tortellini filled with ricotta cheese & crushed amaretto cookies, finished with brown butter and sage

PESCE

Scampi al Aglio

Black tiger shrimp crusted with parmesan bread crumbs, garlic, white wine & parsley butter, with organic vegetables & a lobster risotto cake

Aragosta e Gamberon

Half-pound Maine lobster tail & black tiger shrimp nestled over spinach & parsnip puree laced with lobster sauce & white truffle essence

Lobster Pot Pie

8-ounce Maine Lobster tail with baby carrots, organic corn, asparagus, potatoes & green beans with a baked puff pastry crown

Pesce del Giorno

Chef's daily preparation

CARNE

Filetto di Bue

Oven Roasted 8-ounce Filet Mignon with whipped potatoes, sautéed spinach & applewood smoked bacon, finished with a grain mustard-chianti wine sauce

Bistecca Chiantina

12-ounce New York Strip served with gorgonzola cheese "fondute", forest mushrooms, pancetta, cipollini onions & whipped potatoes

Costolette d'Agnello

Four baby lamb chops topped with herbed bread crumbs, served with roasted potatoes & sauteed spinach

Pollo Vietato

Free range chicken breast served with forest mushrooms & goat cheese, rested atop forbidden rice & finished with a grape shallot salsa

DOLCI

Ice Sculpture Sorbetti

Hollow ice sculpture served with a trio of delicious sorbet & fresh fruit