

## **ANTIPASTI**

### **PROSCIUTTO DI PARMA E MOZZARELLA**

Fior di latte mozzarella

**\$12.95**

### **RISOTTINO CON PESCE DEL GIORNO**

Arborio rice with a medley of fresh seafood and petite shrimp tossed in a spicy red clam sauce

**\$11.95**

### **CARCIOFINI MARINI**

Baked artichoke bottoms filled with crabmeat and scallops, glazed with lime hollandaise

**\$11.95**

### **OSTRICHE AL FORNO**

Chesapeake Bay oysters with seasoned spinach, bacon, and pernod

With a glazed hollandaise sauce

**\$11.95**

### **CREPE AGOSTINO**

Delicate crepe wrapped around a blend of beef and veal baked in a béchamel glazed marinara sauce

**\$11.95**

### **SMOKED SALMON CON CAPPERI E CIPOLLINE**

Slices of smoked salmon garnished with capers, shallots, extra virgin olive oil and lemon

**\$12.95**

### **TORTELLINI ALLA PANNA CON PARMIGIANO REGGIANO**

Pasta pillows filled with ricotta cheese served in a Parmigiano Reggiano cream sauce with prosciutto and mushrooms

**\$12.95**

## **LE INSALATINE**

### **INSALATINA DEL KENTUCKY**

Kentucky limestone Bibb lettuce with walnuts, goat cheese and orange supreme with

Champagne vinaigrette

**\$11.95**

### **POMODORO E MOZZARELLA**

Slices of fresh mozzarella cheese layered between a fresh vine-ripened tomato with olive oil, cracked pepper, and fresh basil.

**\$11.95**

### **INSALATA AGOSTINO**

A medley of fresh baby lettuces with Gorgonzola cheese tossed with extra virgin olive oil and balsamic vinegar

**\$11.95**

### **INSALATA DI CESARE**

The classic Caesar tossed with Romaine lettuce, herbed croutons, and freshly grated parmesan cheese

**\$12.95**

## **PASTA**

### **LINGUINI CON GAMBERETTI**

Linguini tossed in a light marinara sauce, with shrimp and zucchini

**\$24.95**

### **SPAGHETTI CON ARAGOSTA, POMODORO E ASPARAGI**

Spaghetti with South African lobster tail, petite shrimp, sun dried tomatoes, and asparagus tips sautéed with extra virgin olive oil, garlic, and Italian parsley

**\$39.95**

### **RAVIOLI CON POLLO, SPINACI FUNGHETTI MASCARPONE**

Pasta filled with wild mushrooms and mascarpone cheese with grilled chicken and spinach

**\$25.95**

### **FETTUCCHINI MONDELLO**

Fettuccini pasta tossed with shrimp and crab meat in a sauce of white wine, basil, garlic and tomato concassé

**\$29.95**

## **SECONDI**

### **SALMONE ALLO CHAMPAGNE**

Grilled North Atlantic salmon with champagne dill cream sauce, garnished with oriental mushrooms

**\$29.95**

**BRANZINO**

Fresh sea bass topped with vegetable caponata and garnished with King crab meat  
- Market Price -

**SOGLIOLA ALLA MUGNAIA**

Whole Dover Sole pan seared and served with white wine, butter, lemon, and capers  
- Market Price -

**GAMBERONI AL VINO BIANCO**

Large gulf shrimp sautéed in butter, garlic, and sweet peppers  
**\$34.95**

**VITELLO SALTIMBOCCA**

Scaloppine of veal with sage, thinly sliced prosciutto ham, and fresh mozzarella cheese presented  
in a light white wine sauce  
**\$33.95**

**INVOLTINI DI VITELLO SINATRA**

Scaloppine of veal rolled around seasoned spinach, pine nuts, and raisins with Barolo wine  
sauce  
**\$33.95**

**VITELLO GABRIELE**

Scaloppine of veal served in a delicate white wine sauce flavored with capers, sliced mushrooms,  
honeydew, and cantaloupe melon  
**\$33.95**

**FILETTO DI VITELLO AL MADEIRA**

Medallion of veal stuffed with smoked Gouda and pancetta in a Madeira wine sauce.  
**\$34.95**

**POLLO CON ASPARAGI**

Farm raised airline breast of chicken served with asparagus tips, sun-dried tomatoes, and  
gorgonzola cheese  
**\$29.95**

**COSTOLETTA DI VITELLO ALLA VALDOSTANA**

Thick veal chop stuffed with prosciutto and fontina cheese finished in a sage enhanced sauce  
**\$39.95**

**FILETTO RIPIENO**

9 oz filet grilled and stuffed with gorgonzola cheese, wild mushrooms glazed with Bordelaise  
sauce  
**\$39.95**

**BISTECCA AL ROSMARINO CON FUNGHETTI TRIFOLATI**

14 oz. prime center-cut strip loin enhanced with fresh rosemary and Woodford Reserve sautéed mushrooms  
**\$39.95**

**COSTOLETTE D'AGNELLO ALLA PALERMITANA**

Rack of lamb encrusted with herbed bread crumbs for one, served with a fresh rosemary and Makers Mark demi glace  
**\$39.95**

**MAIALE INFARCITO**

Berkshire pork tenderloin filled with a composition of wild mushrooms, walnuts, spinach, apples, and brie cheese, served in an Evan Williams Single Barrel reduction.  
**\$29.95**

**THERE WILL BE APPETIZER AND ENTRÉE SPECIALS  
PLEASE CONSULT YOUR CAPTAIN**

**CHAMPAGNE DINNER**

Five course dinner created daily by Chef Agostino includes a glass of Santa Margherita Prosecco and dessert; available for the entire table  
**\$85.00 per person**

**SOUFFLES**

Please order with entrée.  
**\$12.50**

**20% Gratuity will be added to parties of 6 or more or parties requiring separate checks**

**Gift certificates are available; Private rooms available to accommodate parties of 6 to 250 guests, as well as off site parties.**

*Proud member of the Urban Bourbon Trail*