

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