

## SPRING SPECIALS

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Enjoy these delicious specials until May 16th.

### SALAD AND SOUP

**INSALATA VERDE** | mixed greens, blackened artichokes, radish, cucumber, green goddess dressing, pecorino toscano | \$16<sup>90</sup>

**MUSHROOM BISQUE** | \$14<sup>90</sup>

### PIZZA

**TENDERLOIN PIZZA** | tenderloin, sliced artichokes, caramelized onions, marinated tomatoes, fontal, parmigiano cream sauce, smoked paprika aioli | \$24<sup>90</sup>

**PIZZA DI MARE** | clams, bay shrimp, octopus, pecorino romano, spicy crushed tomato sauce, parsley | \$24<sup>90</sup>

*Chef Recommendation: Add Sicilian Olives [51]*

### APPETIZERS

**SEAFOOD & LETTUCE CUP** | cold water lobster and jumbo lump crab salad served in crispy lettuce cup | \$19<sup>90</sup>

**PORCHETTA** | heritage pork belly roast layered with fennel and sage, pecorino toscano, arugula, pomegranate gastrique | \$19<sup>90</sup>

### ENTREES

**LASAGNA** | charred lasagna layered with sugo di carne, besciamella, mozzarella, and parmigiano | \$38<sup>90</sup>

**PESTO SCALLOPS** | [4] day boat scallops, spicy sweet pea and walnut pesto, red pepper linguine, carrots, parmigiano | \$44<sup>90</sup>

**CHICKEN BARBUTO** | herb roasted half chicken [from erba verde farms in east aurora], feta crusted and smashed gold potato, dill gremolata | \$44<sup>90</sup>

**SHORT RIB** | slow braised short rib, soft polenta, bordelaise sauce, roasted butternut squash, crispy leeks | \$44<sup>90</sup>

Please notify your server of any allergies.

## OYSTER BAR

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**OYSTERS** | served with lemon, mignonette, tabasco | SIX \$19<sup>90</sup> | DOZEN \$38<sup>90</sup>

**SALMON TARTARE** | lemon, capers, olives, tzatziki, crispy pita, pine nuts | \$19<sup>90</sup>

**JUMBO SHRIMP COCKTAIL** | cocktail sauce, lemon | FOUR \$18<sup>90</sup> | EIGHT \$36<sup>90</sup>

**AHI TUNA** | pepper crusted ahi tuna, arugula, sesame vinaigrette, cucumbers, carrots, pickled red onion, wasabi aioli, soy gastrique | \$22<sup>90</sup>

## APPETIZERS

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*Our Chef recommends the house made pasta [located on the right page] for appetizers as well.*

**MEDITERRANEAN PLATTER** | hummus, tzatziki, pistachio pesto, house made pita, carrots, sicilian olives, grape tomatoes | \$19<sup>90</sup>

**ARANCINI** | [3] lightly fried parmigiano and sweet pea risotto balls, vodka sauce | \$16<sup>90</sup>

**MEATBALL GABRIELA** | mamma's house made meatball, fresh ricotta, crispy basil, crostini | \$16<sup>90</sup>

**STEAKSKEWER** | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$19<sup>90</sup>

### PROSCIUTTO WRAPPED

**MOZZARELLA** | prosciutto wrapped fresh mozzarella, tomato bruschetta, balsamic glaze, crostini | \$22<sup>90</sup>

**CALAMARI** | crispy calamari, red pepper agrodolce, garlic aioli, lemon | \$22<sup>90</sup>

## BRICK OVEN PIZZA

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**MARGHERITA** | fresh mozzarella, crushed tomato, basil | \$19<sup>90</sup>

**PEPPERONI** | mozzarella, pepperoni, crushed tomato, spicy honey | \$22<sup>90</sup>

**DIAVOLA** | pomodoro, spicy capicola, peppadews, scamorza, basil pesto | \$24<sup>90</sup>

**TARTUFO** | burrata, fontal, wild mushrooms, truffle cream, balsamic marinated onions | \$24<sup>90</sup>

**BUFFALO CHICKEN** | mozzarella, bleu cheese, buffalo chicken, hot sauce | \$22<sup>90</sup>

## SALAD & SOUP

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[add panko or grilled chicken \$12 | salmon \$18]

**CARANI SALAD** | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze, extra virgin olive oil | \$15<sup>90</sup>

**CAESAR SALAD** | romaine, sicilian bread crumbs, parmigiano, caesar dressing | \$14<sup>90</sup>

**SANTORINI SALAD** | chopped mixed greens, sprouted lentils, hummus, feta, cucumber, cherry tomatoes, red onion, pine nuts, white balsamic vinaigrette | \$16<sup>90</sup>

**TUSCAN BEAN SOUP** | tomato broth, cannellini beans, kale, assorted vegetables, pecorino toscano | \$13<sup>90</sup>

## ENTRÉES

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**CRAB CRUSTED SALMON** | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$39<sup>90</sup>

**SEA BASS & RISOTTO** | bay shrimp and artichoke risotto, red pepper coulis | \$56<sup>90</sup>

**MAMMA'S MEATBALL** | bucatini, tomato and braised pork ragu, parmigiano, mamma's house made meatball | \$27<sup>90</sup>

**PASTA SARATOGA** | rigatoni, spicy pork bolognese, fresh ricotta | \$26<sup>90</sup>

**VEAL PARMIGIANA** | broiled fresh mozzarella, bucatini, vodka sauce | \$49<sup>90</sup>

**CHICKEN MILANESE** | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano, watermelon radish | \$39<sup>90</sup>

## STEAKS | FRESH PASTA | SIDES

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- steaks are served a la carte - sides are recommended - house made gluten free rigatoni and bucatini available

### STEAK CUTS

**8OZ FILET MIGNON** | \$49<sup>90</sup>  
Certified Angus Beef

**12OZ FILET MIGNON** | \$62<sup>90</sup>  
Certified Angus Beef

**14OZ NY STRIP** | \$62<sup>90</sup>  
Certified Angus Beef Prime

**17OZ DELMONICO** | \$64<sup>90</sup>  
Certified Angus Beef Prime

**THE GODFATHER:**  
**32OZ BONE-IN RIBEYE** | \$89<sup>90</sup>  
Certified Angus Beef Prime

### MAKE IT SURF N' TURF

**SOUTH AFRICAN LOBSTER TAIL** | \$44<sup>90</sup>

**DAY BOAT SCALLOPS** | \$27<sup>90</sup>

**BROILED TIGER SHRIMP** | \$13<sup>90</sup>

### PASTA & RISOTTO SIDES

**CORN AND CRAB RAVIOLI** | \$24<sup>90</sup>

**MUSHROOM RAVIOLI** | \$22<sup>90</sup>

**RIGATONI ALLA VODKA** | \$18<sup>90</sup>

**LEMON & ARTICHOKE RISOTTO** | \$16<sup>90</sup>

### POTATOES & VEGETABLES

**TRUFFLE & PARMIGIANO FRITES** | \$11<sup>90</sup>

**MASHED POTATOES** | \$9<sup>90</sup>

**AU GRATIN POTATO** | \$13<sup>90</sup>

**ROASTED VEGETABLES** | \$11<sup>90</sup>

**CREAMED CORN** | \$9<sup>90</sup>

**ROASTED ASPARAGUS** | \$11<sup>90</sup>

### STEAK SAUCES

**SHERRY PORCINI** | \$2<sup>90</sup>

**BORDELAISE** | \$3<sup>90</sup>

**CITRUS BEURRE BLANC** | \$2<sup>90</sup>

**GORGONZOLA CREAM** | \$2<sup>90</sup>