

ANTIPASTI

Mezze Dozzina di Ostriche | Dozzina di Ostriche

Half-dozen oysters | One dozen oysters

25 | 41

Tuna Tartar

Tuna tartar

24

Tartar di Manzo

Beef tartar

24

Calamari alla Griglia

Grilled calamari with baby spinach marinated in lemon and garlic

23

Polpetta di Granchio

Crab cakes with dijon mustard and micro greens

24

Carpaccio di Spada

Swordfish carpaccio with fennel and orange salad in a citrus yuzu dressing

22

Tagliere Di Salumi e Formaggi

Charcuterie board with imported Italian meats & cheese

(serving for)

One Person | Two Person | Four Person

18 | 32 | 44

Zuppa

Zuppa di Minestrone

Traditional Italian vegetable soup

12

Insalata

Baby Gem Insalata di Caesar

Baby gem caesar salad

15

Insalata di Barbabietole

Rainbowbeets with goat cheese and micro greens

17

Insalata Burrata

Arugula, organic cherry tomato, burrata cheese, and prosciutto with balsamic vinegar & olive oil

18

Insalata di Polipo

Octopus salad

24

PASTA

(all pastas housemade | gluten-free +\$4)

Split charge \$5

Ravioli di Astice

Lobster ravioli

32

Spaghetti Fruiti di Mare

*Housemade Spaghetti with clams, mussels, and shrimp in a light tomato sauce /
add ½ lobster*

36 | 49

Fettuccine con Porcini e Tartufo Nero

Housemade fettuccine with porcini mushrooms & black truffle

36

Rigatoni alla Bolognese

Housemade rigatoni with traditional Italian meatsauce

26

Casarecce con Gamberi e Pistacchio

Housemade casarecce with shrimp in a pistachio cream sauce

39

Linguine con Vongole

Housemade linguine with manila clams in a white wine garlic sauce

31

Cacio e Pepe

Housemade spaghetti with pecorino and parmesan cheese, pepper, and olive oil.

22

RISOTTO

Risotto con Astice e burrata

Risotto with lobster and burrata

39

Risotto con funghi e filetto di manzo

Risotto with porcini mushrooms and filet mignon

34

CONTORNI

(side orders)

Fried Potatoes	8	Roast Potatoes	8	Mashed Potatoes	8
Spinach	9	Rapini	10	Asparagus	10

Mixed Seasonal Vegetables 10

(Zucchini, Eggplant, Bell Peppers, & Tomato)

PESCI

(Split charge \$5)

Salmone

Grilled Wild Alaskan salmon with pea purée and asparagus

34

Branzino

Pan seared Branzino served over soft polenta, clams, asparagus, and baby carrots

39

Cileno Sea Bass

Pan seared Chilean Sea Bass over baby lentils topped with crispy leaks served with asparagus and baby carrots

49

Cioppino

Tuscan-style mixed seafood stew with lobster | add pasta

45 | 49

Astice

Grilled lobster with mixed vegetables

49

TERRA eMARE

Surf & Turf half lobster and 8oz filet mignon with roasted potatoes & baby carrots

69

LE CARNI

Filetto di Manzo

8oz Omaha Angus filet mignon topped with truffle sauce served with spinach mash potatoes and grilled asparagus

52

Bistecca di Manzo

15oz Prime Creekstone New York Steak with chimichurri, roast potatoes, spinach and rainbow beets

64

Carré Di Agnello

Australian Big Eye rack of lamb in a mint sauce with mashed potatoes and vegetables

48

Pollo Jidori

Jidori chicken breast, sundried tomatoes, olives and smoked scamorza over grilled asparagus

34

Costoletta di Maiale

22oz Tomahawk Pork Chop topped with marsala apple sauce over soft polenta and vegetables

52

Veal Milanese

Bone-in Veal Chop Milanese topped argula, cherry tomatos, and shaved parmesan.

52