

## RAW BAR

- oyster of the day 3.75 west coast 4
- ½ dozen little neck clams 12
- shrimp cocktail 3pc 18

## STARTERS

- butcher board** assorted salumi and cheeses, marinated vegetables 24
- crispy rock shrimp** calabrian chili aioli 22
- crispy calamari** lemon aioli or marinara 17
- pei mussels** spicy red sauce, roasted garlic bread 17
- baked local clams** lemon oreganata breadcrumbs 15
- octopus** chickpeas, romesco sauce, scallion salad 18
- nj eggplant parm** house made mozzarella and ricotta, pomodoro 14
- crispy provolone** vodka sauce 16 (extra sauce +2)

## SALAD

- grilled romaine** roasted garlic caesar, rustic breadcrumbs, parmigiano reggiano 12
- italian chopped** romaine, radicchio, salami, pepperoncini, fontina, onions, tomatoes, crispy chickpeas 15
- wedge** bacon lardons, candied pecans, cherry tomatoes, blue cheese 15
- rustic beet & burrata salad** grilled stone fruit, shallot-chili vinaigrette, candied pistachios 14

## PIZZA

- margherita** crushed imported tomatoes, house mozzarella, basil 12
- mortadella** fresh ricotta, pistachio pesto 15
- pepperoni** drizzled with local honey 14
- arugula and prosciutto** shaved parmigiano, extra virgin olive oil 15

## HOUSEMADE PASTA

- rigatoni** classic vodka sauce, peas, prosciutto breadcrumbs 23
- pappardelle** wagyu beef bolognese, parmigiano reggiano, parsley, ricotta salata 27
- linguine**, clams, lemon, calabrian chili, arugula 22
- orecchiette** broccoli rabe pesto, sausage ragout, roasted cherry tomato 25
- spaghetti** slow cooked pomodoro, homemade meatballs, ricotta, basil 23

## ENTRÉES

- branzino** braised tuscan kale and cannellini beans, roasted garlic and parmigiano broth 35
- brodetto di pesce** mussels, clams, calamari, shrimp, spicy tomato brodo 31 *add pasta 5*
- red snapper** basil crust, potatoes, black olives, tomato sauce 34
- salmon** fregola sarda, clams, fennel, white wine saffron broth 32
- chicken** scarpariello sausage, prosciutto, peppadew peppers, yukon gold potatoes 24
- 16 oz veal chop milanese** arugula salad, parmigiano, lemon 48
- 16 oz veal chop parmigiana** pomodoro, fresh mozzarella, served with pasta 52
- braised beef short rib** smoked potato puree, root vegetable chips 36
- 14oz berkshire pork chop** winter squash agrodolce, golden raisins, fresno chili 38

## **STEAKS & BURGERS**

**char grilled 12oz prime ny strip 55**

**pan roasted 8oz filet mignon 51**

*steaks are served with broccoli rabe and smoked potato puree*

**grilled hanger steak frites** hand cut fries, chimichurri 39

**add seared local scallops to any steak 15**

**aqua burger** cheddar, caramelized onions, roasted tomato, bibb lettuce, spicy mayo  
fresh cut french fries 18

## **SIDES**

**crispy brussels sprouts, crispy bacon, balsamic glaze 8**

**smoked mashed potato puree 8**

**sautéed spinach 8**

**broccoli rabe, garlic, chili 8**

**parmigiano reggiano truffle fries 8**