

DOLCE

MARE

antipasti

- YELLOWTAIL CRUDO** **GS** 24
seared fennel, jalapeño, ginger oil, carrot vinaigrette
- SCALLOP CRUDO** **GS** 25
citrus marinaded, vegetable gazpacho, piment d'éspelette
- TUNA TARTARE** 22
avocado, cucumber, plantain chip, mediterranean salsa
- BLUE POINT OYSTERS** **GS** 24
green apple coriander mignonette, fresh horseradish
- CHILLED SHRIMP** 26
heirloom tomato, lime ginger sauce
- FRITTO MISTO** 22
calamari, shrimp, zucchini fries, marinara, remoulade
- CHARRED OCTOPUS** 23
vegetable farrotto, artichokes, frisée, salsa puttanesca
- DOLCE MEATBALLS** 19
creamy polenta, parmigiano

PROSCIUTTO & BURRATA BOARD

heirloom tomato, arugula, vegetable bruschetta, grilled country bread

27

insalate

- HEARTS OF ROMAINE** 16
focaccia croutons, caesar dressing
ADD SHRIMP 13
- TRI COLORE** **GS** 16
little gem lettuce, radicchio, arugula, apples, candied pecans, blue cheese crumbles, oregano vinaigrette
- SUMMER** **V** 17
seasonal herbs & vegetables, crispy shallots, shallot-mustard vinaigrette

LOBSTER SALAD

mustard potatoes, haricot vert, tomato coulis, basil oil **GS**

34

- CAPRESE** **GS** 21
mozzarella di buffalo, heirloom tomatoes, vegetable caponata, basil oil, balsamic reduction

- BEEF CARPACCIO** **GS** 20
haricot vert, cumin coco bean, marinated beech mushrooms, truffle aioli

contorni

= 10 =

ARTICHOKES ALLA ROMANA
lemon, herb bread crumbs

BROCCOLI RABE
garlic, oil

VEGETABLE CAPONATA
grilled country bread

ROASTED FINGERLING POTATOES
parmigiano, rosemary

primi

- SUMMER TRUFFLE RAVIOLI** 31
spinach, ricotta, sage brown butter sauce
- RIGATONCINI ALLA SORRENTINA** **V** 24
eggplant al funghetto, marinara, oregano
- SPAGHETTI AL POMODORO** 20
san marzano tomatoes, basil, parmigiano
ADD MEATBALLS 13
- LOBSTER RAVIOLI** 40
corn, fava beans, shrimp, lobster bisque
- LEMON SHRIMP RISOTTO** **GS** 33
basil pesto, grilled asparagus, pine nuts

TAGLIATELLE AL FRUTTI DI MARE

lobster, king scallop, shrimp, calamari, seafood sauce, calabrian chili

68

- LINGUINE ALLE VONGOLE** 32
little neck clams, zucchini, tomato, garlic white wine sauce, bottarga, chili

- PAPPARDELLE ALLA BOLOGNESE** 30
braised beef, veal, pork ragu

- PARMIGIANA**
marinara, mozzarella, spaghetti pomodoro

CHICKEN 34

VEAL 44

pesce

- FAROE ISLANDS SALMON** **GS** 34
braised leeks, tri-color baby carrots, fennel confit, orange saffron sauce

- SPECK WRAPPED SCALLOPS** 38
peas, corn, carrot, romesco sauce

- BRANZINO AL FORNO** 41
rainbow cauliflower, grilled lemon, soy caper salsa verde

SEARED TURBOT

baby zucchini, roasted grape tomatoes, pine nuts, caramelized black olives, crispy potatoes, crab stuffed zucchini blossom, creamy salmoriglio sauce

49

carne

- ROASTED HALF CHICKEN** 33
milanese style eggplant parmigiana, pepperonata, arugula, natural jus

- MILANESE**
arugula, red onion, tomato, parmigiano, citronette

CHICKEN 30

VEAL 40

- 14 OZ. VEAL CHOP** 55
broccoli rabe, gnocchi alla romana, prosciutto cotto, butter sage sauce

14 OZ. SMOKED SALT & BLACK PEPPER CRUSTED RIBEYE

potato fondant, grilled asparagus, caramelized pearl onions, mushroom sauce **GS**

49

ADD HALF LOBSTER

34