

Linguini

BY THE SEA

insalate

CAPRESE ^{GS} 21

mozzarella di bufala, heirloom tomatoes, blistered tomato vinaigrette, fresh basil

HEARTS OF ROMAINE 16

focaccia croutons, caesar dressing
ADD SHRIMP 16

BEEF CARPACCIO ^{GS} 20

black garlic aioli, hazelnuts, baby arugula, pickled shallots

TRICOLORE ^{GS} 16

little gem lettuce, radicchio, arugula, granny smith apples, candied pecans, gorgonzola, oregano vinaigrette

LOBSTER SALAD

mustard potatoes, haricot verts, avocado ^{GS}

36

antipasti

BURRATA BOARD

prosciutto, salame picante, marinated heirloom tomatoes, wild arugula, pecorino sardo ^{GS}

29

YELLOWTAIL CRUDO ^{GS} 20

shaved fennel, jalapeño, citrus oil

BLUE POINT OYSTERS ^{GS} 24

dirty martini mignonette

TUNA TARTARE 22

avocado, cucumber, rice pearls

CHILLED SHRIMP ^{GS} 22

lemon, cocktail sauce

CALAMARI FRITTI 17

cherry peppers, smoked remoulade

HOUSE-MADE MEATBALLS 15

pomodoro, ricotta

SAUTÉED P.E.I. MUSSELS ^{GS} 16

caramelized onion, fennel, roasted tomato, saffron cream

CHARRED OCTOPUS ^{GS} 24

warm cannellini bean salad, crispy pancetta

LUGANEGA SAUSAGE ^{GS} 14

sweet & hot peppers, caciocavallo cheese

primi

RIGATONCINI MELANZANE 24

roasted eggplant, roma tomatoes, basil, fior di latte

TAGLIOLINI ALLA CARBONARA 27

black pepper, pecorino, pancetta, cipolini onion, egg yolk

LINGUINI ALLE VONGOLE 32

manila clams, garlic white wine sauce, lemon, calabrian chili

SPAGHETTI AL POMODORO 22

san marzano tomatoes, basil, parmigiano

ADD MEATBALLS 10

BRAISED LEEK TORTELLINI 27

prosecco cream, chive, crispy prosciutto

ORECCHIETTE SAUSAGE RABE 30

sweet italian sausage, broccoli rabe, tear drop peppers, garlic white wine sauce

BUCATINI AI FUNGHI 28

speck, peas, mascarpone, demi

FETTUCINE ALLA BOLOGNESE 28

braised pork & veal ragu

TAGLIATELLE AI FRUTTI DI MARE

scallops, prawns, blue crab, clams, pomodoro

63

ADD HALF LOBSTER

35

^{GS} gluten sensitive

secondi

pesce

SPECK WRAPPED SCALLOPS GS 42
english peas, roasted sweet corn, romesco

SEARED HALIBUT
chorizo, chickpea stufato, basil crust GS

43

SCOTTISH KING SALMON GS 29
sicilian shaved fennel, orange saffron sauce

BRANZINO AL FORNO GS 45
roasted cauliflower, chimichurri

carne

ROASTED HALF CHICKEN GS 30
pepperonata, spinach

CHICKEN MILANESE 29
wild arugula, pears, caper brown butter

CHICKEN PARMIGIANA 30
pomodoro, mozzarella, parmigiano

VEAL MARSALA 40
roasted wild mushroom, marsala demi-glace

14 OZ. NY STRIP
caramelized cipollini onions, gorgonzola butter,
barolo wine demi

55

ADD HALF LOBSTER
35

contorni

BROCCOLI RABE, garlic, oil 12

ROASTED LONG HOT PEPPERS 10

SPAGHETTI POMODORO, tomato, basil 10

OLIVE OIL WHIPPED POTATOES 12

ROASTED FINGERLING POTATOES 10

specialty cocktails

16

ALDO AZZURO
botantist gin, triple sec, blue curaçao, lemon

APPLE BASIL SMASH
american harvest vodka, st-germain, basil, green apples

ITALICUS SPRITZ
italicus, moscato

NEGRONI SBAGLIATO
campari, amaro nonino, prosecco

PALERMO OLD FASHIONED
bulleit rye, amaro nonino, vanilla simple syrup

SORRENTINO SIDECAR
rémy martin 1738 accord royal cognac,
limoncello, orange

bottled beers

8

PERONI - lager
rome, italy

BUD LIGHT - lager
st. louis, missouri

HEINEKEN - pilsner
netherlands

STELLA ARTOIS - pilsner
leuven, belgium

BLUE MOON - wheat beer
golden, colorado

HEINEKEN 0.0 - non-alcoholic pilsner
netherlands