

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

FIG & FONTINA FLATBREAD 22

gorgonzola, wild arugula

TUNA TARTARE 22

avocado, cucumber, rice pearls

BLUE POINT OYSTERS ^{GS} 24

dirty martini mignonette

CHILLED SHRIMP ^{GS} 22

lemon, cocktail sauce

CALAMARI FRITTI 17

cherry peppers, smoked remoulade

SAUTÉED P.E.I. MUSSELS ^{GS} 16

caramelized onion, fennel, roasted tomato, saffron cream

CHARRED OCTOPUS ^{GS} 24

warm cannellini bean salad, crispy pancetta

HOUSE-MADE MEATBALLS 15

pomodoro, ricotta

LUGANEGA SAUSAGE ^{GS} 14

sweet & hot peppers, caciocavallo cheese

primi

RIGATONCINI MELANZANE 24

roasted eggplant, roma tomatoes, basil, fior di latte

LINGUINI ALLE VONGOLE 32

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

BRAISED LEEK TORTELLINI 27

prosecco cream, chive, crispy prosciutto

FETTUCCINI AI GAMBERI 34

rock shrimp, roasted tomato, sliced long hot peppers

TAGLIATELLE AI FRUTTI DI MARE

scallops, prawns, blue crab, clams, pomodoro

63

ADD HALF LOBSTER

35

TAGLIATELLE CACIO E PEPE 26

black pepper, pecorino, wild arugula, lemon

SPAGHETTI AL POMODORO 22

san marzano tomatoes, basil, parmigiano

ADD MEATBALLS 10

ORECCHIETTE SAUSAGE RABE 30

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

RIGATONI ALLA BOLOGNESE 28

braised pork & veal ragu

^{GS} gluten sensitive

secondi

pesce

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

BASIL CRUSTED HALIBUT
summer vegetables, beurre blanc

43

SEARED SALMON  29
mediterranean vegetable ragu, olive oil

BRANZINO AL FORNO  45
roasted cauliflower, chimichurri

carne

ROASTED HALF CHICKEN  30
pepperonata, spinach

CHICKEN MILANESE 29
wild argula, cherry tomato, balsamic

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

ROASTED ASPARAGUS, lemon, olive oil 12

BROCCOLI RABE, garlic, oil 12

ROASTED LONG HOT PEPPERS 10

OLIVE OIL WHIPPED POTATOES 12

ROASTED FINGERLING POTATOES 12

SPAGHETTI POMODORO, tomato, basil 10

specialty cocktails

ALDO AZZURO 16
botanist gin, triple sec, blue curaçao, lemon

APPLE BASIL SMASH 16
american harvest vodka, st-germain, basil, green apples

ITALICUS SPRITZ 16
italicus, moscato

NEGRONI SBAGLIATO 16
campari, amaro nonino, prosecco

PALERMO OLD FASHIONED 16
bulleit rye, amaro nonino, vanilla simple syrup

SORRENTINO SIDECAR 16
rémy martin 1738 accord royal cognac,
limoncello, orange

bottled beers

PERONI - lager 8
rome, italy

BUD LIGHT - lager 8
st. louis, missouri

HEINEKEN - pilsner 8
netherlands

STELLA ARTOIS - pilsner 8
leuven, belgium

BLUE MOON - wheat beer 8
golden, colorado

 **SEEDS OF THE OCEAN - kellerpils** 9
atlantic city, new jersey

HEINEKEN 0.0 - non-alcoholic pilsner 8
netherlands