

# Linguini

BY THE SEA

## insalate

**HEARTS OF ROMAINE 16**  
focaccia croutons, caesar dressing  
**ADD SHRIMP 19**

**TRICOLORE GS 18**  
little gem lettuce, radicchio, arugula, granny smith apples,  
candied pecans, gorgonzola, oregano vinaigrette

**CAPRESE GS 23**  
mozzarella di bufala, heirloom tomatoes, fresh basil,  
blistered tomato vinaigrette

**LOBSTER SALAD**  
mustard potatoes, haricot verts, avocado GS  
**40**

## antipasti

**BURRATA BOARD**  
prosciutto, salame picante, marinated heirloom tomatoes,  
wild arugula, pecorino sardo GS

**31**

**FIG & FONTINA FLATBREAD 22**  
gorgonzola, wild arugula

**BLUE POINT OYSTERS GS 24**  
dirty martini mignonette

**TUNA TARTARE 22**  
avocado, cucumber, rice pearls

**CHILLED SHRIMP GS 22**  
lemon, cocktail sauce

**OCTOPUS CARPACCIO GS 24**  
lemon oil, shaved fennel,  
pickled red chilies

**CALAMARI FRITTI 18**  
cherry peppers, smoked remoulade

**SAUTÉED P.E.I. MUSSELS GS 16**  
fire roasted red pepper sauce

**HOUSE-MADE MEATBALLS 16**  
pomodoro, ricotta

**LUGANEGA SAUSAGE GS 17**  
sweet & hot peppers, caciocavallo cheese

## primi

**RIGATONCINI MELANZANE 26**  
roasted eggplant, roma tomatoes, basil, fior di latte

**LINGUINI ALLE VONGOLE 32**  
manila clams, garlic white wine sauce, lemon, calabrian chili

**BRAISED LEEK TORTELLINI 29**  
prosecco cream, chive, crispy prosciutto

**FETTUCCINI AI GAMBERI 34**  
rock shrimp, roasted tomato, sliced long hot peppers

**TAGLIOLINI ALLA CARBONARA 30**  
black pepper, pecorino, pancetta, cipollini onion, egg yolk

**SPAGHETTI AL POMODORO 22**  
san marzano tomatoes, basil, parmigiano  
**ADD MEATBALLS 10**

**RIGATONI ALLA BOLOGNESE 29**  
braised pork & veal ragu

**PAPPARDELLE BOAR RAGU 32**  
wild mushrooms, goat & feta cheeses

**TAGLIATELLE AI FRUTTI DI MARE**  
scallops, prawns, blue crab, clams, pomodoro

**63**

**ADD HALF LOBSTER**  
**38**

**GS** gluten sensitive

## secondi

### pesce

**SEARED SCALLOPS**  42  
spaghetti squash, pine nuts, sage

**BASIL CRUSTED HALIBUT**  
chick pea & chorizo stuffed

43

**SEARED SALMON**  29  
mediterranean vegetable ragu, olive oil

**BRANZINO AL FORNO**  45  
roasted jalapeño crema, micro cilantro

### carne

**PERUVIAN ROASTED HALF CHICKEN**  30  
chimichurri

**CHICKEN MILANESE** 29  
wild arugula, pear, caper brown butter

**CHICKEN PARMIGIANA** 30  
pomodoro, mozzarella, parmigiano

**VEAL SCALLOPINI SALTIMBOCCA** 40  
prosciutto, sage, white wine butter

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

55

**ADD HALF LOBSTER**  
38

## 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

**ITALIAN MULE** 16  
tito's handmade vodka, fernet-branca, orange, ginger beer

**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