

Linguini

BY THE SEA

insalate

HEARTS OF ROMAINE 16
focaccia croutons, caesar dressing, parmigiano

CAPRESE ^{GS} 23
mozzarella di bufala, heirloom tomatoes, fresh basil,
charred tomato vinaigrette

9TH STREET CHOPPED SALAD 17
romaine, arugula, shaved red onion, pepperoncini,
pepperoni crumble, goat cheese

antipasti

COLD SEAFOOD PLATTER
oysters, shrimp, half Maine lobster, jumbo lump crab
serves two

75

CHILLED SHRIMP (4) ^{GS} 18
lemon, cocktail sauce

TUNA TARTARE 24
avocado, cucumber, rice pearls

BLUE POINT OYSTERS (4) ^{GS} 15
coriandolo mignonette

SAUTÉED PE.I. MUSSELS ^{GS} 16
roasted red pepper wine sauce, crostini

FLATBREAD 22
shaved pear, brinata cheese, prosciutto, arugula

OCTOPUS CARPACCIO ^{GS} 22
lemon oil, shaved fennel, pickled red chilies,
candied garlic

CALAMARI FRITTI 18
cherry peppers, smoked remoulade

HOUSE-MADE MEATBALLS 16
pomodoro, sweet garlic ricotta

SPUMA DI MORTADELLA 15
mortadella mousse, crushed pistacio, cured tomato

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

31

primi

FETTUCCHINE CON CREMA DI PORCINI 33
fettucini, wild mushroom, pecorino

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

BRAISED LEEK TORTELLINI 29
prosecco crema, chive, crispy prosciutto

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

SPAGHETTI AL POMODORO E POLPETTE 28
san marzano tomatoes, house-made meatballs, basil,
parmigiano

WILD BOAR RAGU 36
ricotta gnocchi, roasted tomato, parmigiano

RIGATONI ALLA BOLOGNESE 30
braised pork & veal ragu

PASTA AL FORNO 29
fennel sausage, butternut squash, ricotta, pomodoro

TAGLIATELLE AI FRUTTI DI MARE
lobster tail, shrimp, littleneck clams, mussels,
tomato pomodoro

72

ADD JUMBO LUMP CRABMEAT
21

^{GS} gluten sensitive

menu subject to change. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

12/09/2024

secondi

pesce

SEARED SALMON ^{CS} 34
wilted spinach, black garlic, lemon, tomato

BRANZINO AL FORNO ^{CS} 45
roasted jalapeño crema, micro cilantro

SEARED SCALLOPS ^{CS}
spaghetti squash, pine nuts, reduced white balsamic

42

contorni

ROASTED ASPARAGUS, lemon, olive oil 12

SPINACH, garlic, oil 12

BROCCOLI RABE, garlic, oil 12

ROASTED LONG HOT PEPPERS 10

OLIVE OIL WHIPPED POTATOES 12

ROASTED FINGERLING POTATOES, parmigiano 12

LINGUINI POMODORO, tomato, basil 12

carne

14 OZ. NY STRIP
cipollini onion agrodolce,
port wine demi, gorgonzola butter,
59

ADD HALF LOBSTER
42

ROASTED BONELESS HALF CHICKEN 33
scarpariello sauce, fennel sausage, roasted peppers

CHICKEN PARMIGIANA 32
pomodoro, mozzarella, parmigiano

CHICKEN MARSALA 32
wild mushrooms, marsala wine demi-glace

SLOW ROASTED OSSO BUCO 44
natural jus, gremolata

BERKSHIRE PORK CHOP 42
seared porchetta style, roasted long hots, pork jus

VEAL MILANESE 38
arugula, pear, red onion, brown butter

specialty cocktails

ITALICUS SPRITZ 16
italicus rosolio di bergamotto, moscato

VENETIAN MARGARITA 17
don julio reposado, orange, pineapple, grenadine, prosecco

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

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

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

SORRENTINO SIDECAR 17
hennessey, limoncello, orange

SMOKE ON THE WATER 17
casamigos reposado, casamigos mezcal, lemon, blueberry

AFFUMICATO ALL'ANTICA
basil hayden bourbon, grand marnier,
luxardo cherry, walnut bitters
20

bottled beers

PERONI - lager 8
rome, italy

STELLA ARTOIS - pilsner 8
leuven, belgium

BLUE MOON - wheat beer 8
golden, colorado

VOODOO RANGER - ipa 10
fort collins, colorado

BUD LIGHT - lager 8
st. louis, missouri

HEINEKEN - pilsner 8
netherlands

HEINEKEN 0.0 - non-alcoholic pilsner 8
netherlands