

Linguini

BY THE SEA

zuppa e insalata

WHITE BEAN & ESCAROLE SOUP GS 12
sausage, parmesan

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

HEARTS OF ROMAINE 16
focaccia croutons, caesar dressing, parmigiano

9TH STREET CHOPPED SALAD GS 17
romaine and arugula, red onion, olives, cucumbers,
pickled carrots, gorgonzola, white balsamic vinaigrette

antipasti

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

75

CHILLED SHRIMP COCKTAIL GS 19
lemon, cocktail sauce

TUNA TARTARE 24
avocado, cucumber, rice pearls

BLUE POINT OYSTERS (4) GS 15
coriandolo mignonette

EGGPLANT POLPETTE 14
ricotta, pomodoro

BAKED STUFFED CLAMS 16
crispy bacon, bread crumb, herbs

SAUTÉED P.E.I. MUSSELS GS 16
roasted red pepper wine sauce, crostini

FRITTO MISTO 22
calamari, shrimp, artichokes, smoked remoulade

HOUSE-MADE MEATBALLS 16
pomodoro, sweet garlic ricotta

PROSCIUTTO SALTIMBOCCA 14
prosciutto, sage, marsala wine

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

31

primi

SHRIMP SCAMPI 34
lemon, butter white wine, linguini

LINGUINI & CLAMS 33
littleneck clams, garlic white wine sauce, lemon,
calabrian chili

SEAFOOD FRA DIAVOLO
lobster tail, shrimp, clams, mussels,
pomodoro, chili flake

72

ADD JUMBO LUMP CRABMEAT
24

GEMELLI BOSCAIOLA 33
mushrooms, peas, cream pomodoro, crisp pancetta

SPAGHETTI POMODORO & MEATBALLS 28
san marzano tomatoes, house-made meatballs, basil,
parmigiano

PACHERI BOLOGNESE 33
meat ragu, ricotta, parmigiano

pesce e crostacei

- SEARED SALMON 

34

wilted spinach, black garlic, lemon, tomato
- BRANZINO

42

fennel, cipollini, peppers, pomodoro
- GREY SOLE FRANCAISE

49

lump crabmeat, asparagus, beurre blanc

carne

- CHICKEN PARMIGIANA

32

pomodoro, mozzarella
- CHICKEN MARSALA

32

wild mushroom, marsala demi-glace
- LAMB CHOPS

56

cipollini onion, roasted fingerling potatoes, salsa verde
- GRILLED BERKSHIRE PORK CHOP

42

seared porchetta style, pork jus
- VEAL MILANESE

40

prosciutto, heirloom tomato, arugula, lemon, parmigiano
- FILET MIGNON

68

trumpet mushroom, gorgonzola, crisp pancetta
- SHORT RIBS

39

risotto Milanese
- 14 OZ. NY STRIP

59

cipollini onion agrodolce, port wine demi, gorgonzola butter,
- ADD HALF LOBSTER

42

contorni

- ROASTED ASPARAGUS

12

lemon, olive oil
- SAUTÉED SPINACH

12
- ROASTED BRUSSELS SPROUTS

14

honey, balsamic reduction, crisp pancetta
- LINGUINI POMODORO

12

tomato, basil
- ROASTED FINGERLING POTATOES

12
- OLIVE OIL WHIPPED POTATOES

12

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

specialty cocktails

- AFFUMICATO ALL'ANTICA

20

basil hayden bourbon, grand marnier, luxardo cherry, walnut bitters
- ITALICUS SPRITZ

16

bergamotto italicus, 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

negroni selections

- CLASSICO

18

malfy original gin, carpano antica formula, campari
- BIANCO

17

bluecoat gin, lillet blanc, suze
- BOULEVARDIER

17

buffalo trace bourbon, carpano antica formula, campari
- MEZCAL

18

los vecinos mezcal, lillet rosé, italicus, campari