

Linguini

BY THE SEA

zuppa e insalata

ITALIAN WEDDING SOUP 12

escarole, chicken consommé, mini meatballs

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

PANZANELLA 17

cherry tomato, watercress, red onion, croutons, basil, cucumber, pistachio, EVOO, balsamic glaze

ADD JUMBO LUMP CRAB 15

antipasti

BURRATA BOARD

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

31

COLD SEAFOOD PLATTER ^{GS} 75

oysters, shrimp, half maine lobster, jumbo lump crab (serves two)

CHILLED SHRIMP COCKTAIL ^{GS} 19

lemon, cocktail sauce

TUNA TARTARE 24

avocado, cucumber, rice pearls

BLUE POINT OYSTERS (4) ^{GS} 15

coriandolo mignonette

BAKED EGGPLANT 14

ricotta, fregula, roasted tomato

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, mozzarella, sage, marsala wine

primi

GNOCCHI CAPRESE 31

pomodoro, mozzarella di bufala, parmigiano, basil

SHRIMP SCAMPI 34

lemon, butter, white wine, linguini

LINGUINI & CLAMS 33

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

CASARECCE BOLOGNESE 33

beef ragu, ricotta, parmigiano

SPAGHETTI POMODORO & MEATBALLS 28

san marzano tomatoes, house-made meatballs, basil, parmigiano

SEAFOOD FRA DIAVOLO

lobster tail, shrimp, clams, mussels, pomodoro, chili flake

72

ADD JUMBO LUMP CRAB

24



gluten sensitive

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

carne

CHICKEN PARMIGIANA 32

pomodoro, mozzarella

CHICKEN MARSALA 32

wild mushroom, marsala demi-glace

LAMB CHOPS 56

cipollini onion, roasted fingerling potatoes, salsa verde

BERKSHIRE PORK CHOP 42

mashed potatoes, demi-glace, Fresno pepper

VEAL MILANESE 40

prosciutto, heirloom tomato, arugula, lemon, parmigiano

FILET MIGNON 68

gorgonzola, walnuts, demi-glace

SLOW BRAISED SHORT RIB 39

risotto Milanese

14 oz. NY STRIP 59

cipollini onion, demi-glace

ADD HALF LOBSTER 42

pesce

SEARED SALMON ^{GS} 34

sundried tomato, corn, capers, onions, relish

RED SNAPPER LIVORNESE 42

capers, olives, pomodoro sauce

GREY SOLE FRANCAISE 49

lump crabmeat, asparagus, beurre blanc

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



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

bottled beers

PERONI - lager 8

rome, italy

STELLA ARTOIS - pilsner 9

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 9

netherlands

HEINEKEN 0.0 - non-alcoholic pilsner 8

netherlands

specialty cocktails



BLUEBERRY BLUECOAT SMASH 16

bluecoat american dry gin, blueberry syrup, lemon juice, club soda

BERGAMOT SPRITZ 17

italicus rosolio di bergamoto, moscato d'asti

BLOOD ORANGE COSMO 17

wheatley vodka, stirrings blood orange, cointreau, aperol, lemon

APPLE BASIL SMASH 16

american harvest vodka, st-germain, basil, green apples

VENETIAN MARGARITA 17

corazon reposado tequila, orange, pineapple, grenadine, prosecco float

AFFUMICATO ALL'ANTICA 20

basil hayden bourbon, grand marnier, luxardo cherry, walnut bitters