

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 90

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



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 

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
- SEEDS OF THE OCEAN - lager

11

atlantic city, new jersey
- 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 bergamotto, moscato d'asti
- LAMBRUSCO SPRITZ

16

st-germain elderflower, fonseca bin 27, lambrusco
- BLOOD ORANGE COSMO

17

wheatley vodka, stirrings blood orange, cointreau, aperol, lemon
- BASIL GIMLET

18

mr. finger's alibi gin, lime, basil
- VENETIAN MARGARITA

17

corazon reposado tequila, orange, pineapple, grenadine, prosecco float
- AFFUMICATO ALL'ANTICA

20

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