

antipasti

Polpette Meatballs 10

robert's recipe made w/veal, beef and pork /
marinara / ricotta / parmesan reggiano

Calamaretti Fritti 12

calamari lightly fried / marinara

Broccoli di Rabe 12

sautéed / evoo / homemade sweet
italian sausage / garlic

Carciofo Francese 12

artichoke hearts / egg battered /
sherry and lemon butter

Ostriche Rockefeller 15

ct. blue point oysters /fresh fennel /
spinach / parmesano reggiano

Polpette Ripiene Stuffed-Meatballs 12

robert's recipe made w/veal, beef and
pork /stuffed w /fresh mozzarella /panko /
baked /marinara

Calamaretti Amalfi 14

fried calamari / cherry peppers / cannelloni
beans / garlic / lemon / white wine

Involtini di Melanzane 12

eggplant rolled and stuffed / ricotta /
mozzarella / parma prosciutto / marinara

Zuppa di Vongole Casino 14

littleneck clams / garlic / evoo / pancetta /
cherry peppers / white wine and lemon

insalate

Beet Salad 12

gold & red beets /oven roasted /arugula /
fennel /tomatoes /almonds /gorgonzola /
white balsamic vinaigrette

Insalata di Caesar 9 / 16 for two the classic

Caprese alla Amalfi 12

fresh mozzarella / layered w/vine ripe
tomatoes / basil / evoo / balsamic reduction

Pear, Pecan & Gorgonzola Salad 12

mixed greens / poached pear / toasted pecans
gorgonzola / house made pear vinaigrette

Insalata di Rucola 9

fresh arugula / plum tomatoes / red onion /
olives / evoo / lemon / parmigiano-reggiano

Burrata Mozzarella 14

burrata /prosciutto di parma /sliced tomatoes /
basil infused evoo

**add grilled chicken 6 / three shrimp 9 / wild salmon 12 / grouper 12*

pasta

Penne alla Vodka 18

penne pasta / prosciutto / mushrooms /
san marzano tomatoes / vodka cream sauce

Linguine Vongole 24

littleneck clams / linguine / red / white or
fra diavolo

Cavatelli Barese 23

homemade ricotta cavatelli / broccoli rabe /
homemade sausage / evoo / garlic

Frutti di Mare 24

shrimp / clams / mussels / scallops /
fra diavolo / add linguini 4

Gamberi Amalfi 27

shrimp / evoo / garlic / lemon / kalamata
olives / capers / shallots / white wine
butter / parsley / linguine

Rigatoni Burrata 21

rigatoni / oven roasted tomatoes / garlic /
basil / burrata / evoo

Fettuccini Carbonara 21

homemade egg pasta / mascarpone cream /
pancetta / peas / parmigiano-reggiano

Cavatelli Bolognese 22

homemade ricotta cavatelli / veal /
pork and beef ragù

Ravioli Arogosta 26

lobster ravioli /sauteèd shrimp
vodka cream sauce

Fettuccini Arogosta 29

homemade egg pasta / maine lobster meat /
shrimp / peas / shallots / marinara / cream

vitello / pollo / maiale / pesce

Vitello o Pollo Amalfi 24 / 21
veal or chicken scaloppine / marsala /
touch of marinara / peas / pancetta /
eggplant / mozzarella / penne

Vitello Giovanni 26
veal scaloppine / shitake / pearl onions /
Neuske's bacon / chiv-a-lini sausage /
9 month aged manchego / penne

Vitello o Pollo Carciofo 24 / 21
veal or chicken scaloppine / artichoke
hearts / sun dried tomatoes / white wine /
asparagus / mozzarella / penne

Vitello o Pollo Marsala 24 / 21
veal or chicken scaloppine / mushrooms /
shallots / marsala wine / penne

Vitello o Pollo Parmigiano 24 / 21
breaded veal or chicken cutlet /
mozzarella / marinara / penne

Maiale (Pork Chop) 28
10oz prime pork chop / grilled / roasted
porcini butter / asparagus / scalloped
duck bacon potatoes

Gamberi Parmigiano Fra Diavlo 28
extra large gulf shrimp / breaded & baked /
mozzarella / fra diavlo / linguini

Lemon Sole Piccata 26
fresh Canadian filet of sole / egg battered /
white wine / capers / lemon / butter /
baby spinach

Zuppa di Pesce 36
clams / mussels / shrimp / scallops /
calamari / linguine

Vitello o Pollo Saltimbocca 24 / 21
veal or chicken scaloppine / touch of marinara
/ peas / sage / prosciutto /
mozzarella / penne

Vitello o Pollo Sorrento 24 / 21
breaded veal or chicken cutlet / prosciutto /
eggplant / mozzarella / marinara / penne

Vitello Pizzaiola 26
veal scaloppine / onions / capers / garlic /
basil / anchovies / butter / marinara /
mozzarella / penne

Vitello o Pollo Piccata 24 / 21
veal or chicken scaloppine / white wine /
capers / lemon / butter / baby spinach

Vitello o Pollo alla Pilar 24 / 21
veal or chicken breast / peas / prosciutto /
mushrooms / marsala / marinara / penne

Vitello o Pollo Vesuvio 24 / 21
veal or chicken scaloppine / prosciutto /
ricotta / eggplant / mushrooms /
marinara / prosecco / penne

Salmone 28
wild salmon / blackend or grilled / sauteed
w/spinach / pesto cream

Grouper Francese 32
fresh grouper / dipped in flour then egg /
sauteed w/shallots / sherry wine / lemon
& butter / served over linguine

Grouper Amalfi 32
fresh grouper / evoo / garlic / lemon / kalamata
olives / capers / shallots / white wine / butter /
parsley / linguine

costatas / steaks

16-oz. Prime Center-cut NY Strip 45 **22-oz. Prime Bone-in Ribeye** 49
8-oz. Center-cut Filet 39

20% Gratuity added to parties of 8 or more

\$8 Split Plate Fee

In order to accommodate all of our guests during our busy hours, we cannot be as flexible with substitutions and special requests. Using the freshest ingredients our kitchen prepares everything to order. Your patience is appreciated. Enjoy and taste the difference.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu Design by Certified Angus Beef LLC (6/14). www.certifiedangusbeef.com