

FATHER'S DAY MENU

APPETIZERS

SHRIMP & COCONUT ARANCINI

crispy fried risotto balls, chipotle lime aioli *11.99*

MUSSELS ZUPPA

pinot grigio, oregano, crushed red pepper, extra virgin olive oil, garlic crostini. red or white *11.99*

BURRATA CAPRESE

vine ripe tomatoes, extra virgin olive oil, balsamic vinegar, fresh basil, pickled cipollini onions *9.99*

ANTIPASTI BOARD

parma prosciutto, salami, sweet capicola, provolone, reggiano parmesan, mostarda, olives, grapes, pickled vegetables, crostini *15.99*

HOT ITALIAN BUNS

beef, veal and pork meatballs in house focaccia bread. served with marinara sauce, ricotta cheese *9.99*

CALAMARI

lightly fried tube and tentacle calamari tossed with banana peppers, garlic butter, lemon and parsley. served with marinara sauce
single 9.99 table 14.99

MARGHERITA PIZZA

crushed valoroso tomatoes, fresh mozzarella, parmesan cheese, fresh basil, extra virgin olive oil *13.99*

MEDITERRANEAN SPINACH PIZZA

roasted red pepper, artichoke hearts, kalamata olives, feta and parmesan cheese, garlic alfredo *14.99*

SOUPS & SALADS

CHICKEN ESCAROLE SOUP

savory vegetables, cannellini beans, ditalini pasta, parmesan crostini *5.99*

NEW ENGLAND LOBSTER-CLAM CHOWDER

surf clams, lobster meat, corn, vidalia onion, sweet and Idaho potatoes *8.99*

TOMATO SOUP

goat cheese bruschetta *5.99*

7 GREENS SALAD

artisanal baby lettuce, red flame grapes, vine ripe tomatoes, prosecco vinaigrette *7.99*

CAESAR SALAD

romaine lettuce, light garlic croutons, shaved reggiano parmesan *8.99*
add italian white anchovy 2.00

CLEOPATRA SALAD

bibb lettuce, strawberries, sundried pomegranate, Vermont goat cheese, sliced almonds, pomegranate vinaigrette *9.99*

RAW BAR

local littleneck clams* *1.50*

regional oysters* *3.50*

cocktail shrimp *3.50*

**These items are raw or under cooked, or may contain raw or under cooked ingredients.*

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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PASTAS

PENNE VODKA WITH GRILLED CHICKEN

house pink vodka cream sauce, reggiano parmesan 23.99

FOUR CHEESE TORTELLONI CARBONARA

sautéed chicken, prosciutto, peas, carbonara sauce 23.99

RIGATONI ALLA BOLOGNESE

veal, beef and pork, valoroso tomatoes, garden vegetables, reggiano parmesan cheese 23.99

LOBSTER RAVIOLI

light lemon cream sauce, farmstand vegetables, half lobster tail 29.99

ENTRÉES

CRACKED PEPPER CRUSTED 16 OZ. BEEF RIBEYE

brandy Dijon sauce, house smashed potatoes, grilled asparagus 39.99

10 OZ BEEF TENDERLOIN BORDELAISE

house smashed potatoes, Italian green beans 39.99

STEAK & CAKE

6 oz filet of beef tenderloin, crab cake, lemon aioli,
baby heirloom tomatoes, chives, sautéed spinach 32.99

SUMMER ALE BRAISED BEEF SHORT RIBS

sweet corn polenta cake, asparagus and fresh tomato saute, gorgonzola 34.99

16 OZ VEAL CHOP

garlic herb butter, pickled peppers,
house smashed potatoes, grilled asparagus *Market Price*

VEAL OR CHICKEN MARSALA

marsala mushroom sauce, house smashed potatoes,
Italian green beans *veal 28.99 chicken 21.99*

VEAL OR CHICKEN PICCATA

capers, lemon, white wine, butter, parsley, house smashed potatoes,
Italian green beans *veal 28.99 chicken 21.99*

GRILLED SWORDFISH

lemon basil butter sauce, heirloom tomato compote,
parsley creamer potatoes, grilled asparagus 35.99

SEAFOOD STUFFED FILET OF SOLE

shrimp and scallop stuffing, lobster sauce,
parsley creamer potatoes, garlicky spinach 26.99

CRISPY MEDITERRANEAN SALMON

olive tapenade, baby spinach, artichoke hearts,
roasted red pepper, olives, preserved lemon
scented beluga lentils 28.99

PRIME LOBSTER

steamed or baked stuffed. Served with parsley creamer
potatoes and sautéed garlicky spinach *Market Price*