



ITALIAN RESTAURANT • NIGHTCLUB

BASKETS \$9

ASSORTED BREADS

Croissants, Brioche, Crostini, Grissini

ASSORTED PASTRIES

Danishes, Muffins, Scones, Biscuits

REMEDIES \$14

WHITE PEACH BELLINI

MIMOSA COSMOPOLITAN

CHAMPAGNE COCKTAIL

HOT AND SPICY BLOODY MARY

PROSECCO RASPBERRY FIZZ

BRUNCH

TWO EGGS ANY STYLE \$10

MAKE YOUR OWN OMELET \$15

Choose Any Three- Spinach, Tomato, Onion, Mozzarella, Bacon, Goat Cheese, Roasted Peppers

WHITE POLENTA PANCAKES \$16

Toasted Hazelnuts, Wildflower Honey Apricot Jam

FRITTATA CAMPANIA \$16

Potatoes, Peppers, Zucchini, Basil

ALMOND CRUSTED FRENCH TOAST \$16

Cinnamon, Pantone, Fresh Berries, Bananas

CLASSIC EGGS BENEDICT \$17

Canadian Bacon, Hollandaise, English Muffin

LEMON RICOTTA WAFFLES \$17

Glazed Apples, Dark Raisins, Whipped Yogurt

EGGS FLORENTINE \$19

Sautéed Spinach, Pancetta, Poached Eggs, Hollandaise

MILANESE OMELET \$19

Artichokes, Tomato, Bufala Mozzarella

RAW BAR

CLAMS ON THE HALF SHELL

\$15 HALF DOZEN

\$28 DOZEN

Cherrystones or Little Necks

OYSTERS ON THE HALF SHELL

\$17 HALF DOZEN

\$32 DOZEN

Daily Selection

JUMBO SHRIMP COCKTAIL

\$7 PER PIECE

Jumbo Shrimp, Spicy Cocktail Sauce, Lemon

MAINE LOBSTER COCKTAIL

\$22

Chilled Lobster, Fingerling Potato Chips, Garlic Aioli

SEAFOOD PLATEAU PICCOLO

\$70

4 Jumbo Shrimp, 4 Oysters, 4 Little Neck Clams,

SEAFOOD PLATEAU GRANDE

\$125

6 Jumbo Shrimp, 8 Oysters, 8 Little Neck Clams,

CEREALS

ORGANIC CORN FLAKES \$7

HOMEMADE GRANOLA \$9

WHITE POLENTA PORRIDGE \$9

STEEL CUT OATMEAL \$10

YOGURT AND FRUIT WITH GRANOLA

\$13

TRIMMINGS \$10

SAUTÉED SPINACH

CRISPY FRIES

HOME FRIES

SAUTÉED ASPARAGUS

HASH BROWNS

CHERRY WOOD SMOKED BACON

GRILLED SAUSAGE

MIXED WILD MUSHROOMS



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PIZZA – PANINI

GRILLED VEGETABLE PANINI \$14

Zucchini Asparagus, Wild Mushroom, Taleggio Cheese

KOBE MEATBALL PANINI \$14

Mozzarella Cheese, Arugula, Onion Focaccia

CHICKEN PARMAIGINO CIABATTA \$16

Fresh Mozzarella, Romano Cheese, Marinara Sauce

MARGARITA PIZZA \$18

Tomato, Basil, Fresh Mozzarella

BREAKFAST PIZZA \$18

Fried Eggs, Onions, Smoked Salmon, Goat Cheese

ENTREE

RIGATONI FRESH TOMATO AND BASIL \$24

Light Tomato, Garlic, Oil

OVEN ROASTED SALMON \$24

Seasoned Bread Crumbs, Lemon, White Wine, Garlic Butter

PENNE SEAFOOD ALFREDO \$28

Light Cream Sauce, Shrimp, Scallops, Lobster Butter

PARMIGIANO CLASSICO

EGGPLANT \$20 CHICKEN \$28 VEAL \$29

SPAGHETTI WITH KOBE MEATBALLS \$34

Fresh Ricotta and Parmesan Cheese

GRILLED TUNA WITH ROASTED ARTICHOKES \$32

Yellow Fin Tuna, Oven Roasted Tomatoes, Lemon Vinaigrette

8 OZ. CENTER CUT FILET MIGNON \$38

Green Peppercorn Sauce, Spicy Fries

14 OZ. NEW YORK STRIP STEAK \$46

Dry-Aged, Truffle Sauce, Spicy Fries

SALADS

ORGANIC MIXED GREEN SALAD \$14 *Radicchio, Pears, Sherry Vinaigrette*

ROASTED BEET SALAD \$16 *Goat Cheese, Toasted Almonds, Sun Dried Tomato Vinaigrette*

CAESAR SALAD \$17 *Romaine Lettuce, Parmagiano Cheese, Garlic Croutons*

SUN RIPENED TOMATO BUFALA MOZZARELLA \$18 *Sliced Tomato, Red Onion, Fig Balsamic*

CHOPPED “LOUIE” SALAD \$19 *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette*

ADD

GRILLED CHICKEN \$4

SEARED TUNA \$6

BROILED STEAK \$9