

## Antipasti

<b>Lump Crab Cakes Wasabi</b> Lentil Bell Pepper Salad	12	<b>North Shore Clams Oreganata</b> Whole Top Necks alla Ruvo	9
<b>Imported Cheeses &amp; Dry Aged Meats ~ for two</b> 15 Warm Marinated Olives, Roasted Peppers, Marinated Long-Stem Artichokes, Pepperoncini		<b>Portobello Sandwich</b> Spinach, Goat Cheese, Roasted Peppers, Aged Balsamic Drizzle, Basil-Infused EVOO	10
<b>House-Made Mozzarella &amp; Sweet Roasted Peppers</b> Grilled Red Onion, Fresh Basil, Balsamic Vinaigrette	8	<b>Sautéed Jumbo Shrimp &amp; Shaved Brussel Sprouts</b> Pancetta, Toasted Pine Nuts, Shallot-Prosecco Sauce	13
<b>Zuppa di Mussels</b> Pinot Grigio & Tomato Broth, Garlic, Fresh Herbs	10	<b>Crispy Long-Stem Artichokes Oreganata</b> over White Bean-Kalamata Olive Salad with Roasted Garlic Aioli	10
<b>Calamari Fritti ~ for one or two</b> Spicy Marinara & Lemon Horseradish Remoulade	8/11		

## Soup

<b>Escarole &amp; White Bean</b>	6
<b>Potato-Leek</b> Crumbled Pancetta	6

## Salad

<b>Organic Greens</b> Pecorino Romano, Balsamic Vinaigrette	7
<b>Hearts of Romaine Caesar</b> Ciabatta Croutons, Cured Anchovies	8
<b>Slow-Roasted Beets with Baby Arugula</b> Goat Cheese, Toasted Walnuts	9
<b>Apple, Gorgonzola &amp; Candied Pecans</b> Dried Cherries, Organic Greens, Raspberry Vinaigrette	9

## Sides

Garlic Roasted/ Mashed Potato	5	Grandma D's Meatballs	7
Toasted Garlic Spinach/ Broccoli Rabe/ Escarole	7	House-Made Fennel Sausage	7

~ 18% gratuity will be added to parties of six or more  
~ \$5 entrée sharing charge

Executive Chef Joseph DeNicola  
Chef Anthony D'Amico

## Pasta

<b>Rigatoni &amp; Sautéed Shrimp</b>	22	<b>Potato Gnocchi alla Norma</b>	18
Kalamata Olives, Artichokes & Sun-dried Tomatoes, Basil Roasted Garlic Broth		Eggplant, Ricotta Salata, Tomato, Basil	
<b>Orecchiette, House-Made Hot &amp; Sweet Fennel Sausage &amp; Broccoli Rabe</b>	19	<b>Linguini Fini &amp; Gulf Shrimp Fra Diavolo</b>	22
Hot Cherry Peppers, Garlic, EVOO		<b>Orecchiette, Seared Diver Sea Scallops, Portobello &amp; Shitake</b>	22
<b>Penne alla Vodka</b>	17	Mascarpone, Prosciutto, Peas, Sweet Onion, Cream	
<i>with Charbroiled Chicken</i>	19	<b>Rigatoni Bolognese alla Ruvo</b>	18
<b>Linguini Fini &amp; Grandma D's Ragu</b>	17	<b>Linguini Fini &amp; North Shore Clams</b>	18
		<i>Red or White</i>	

## Entrées

<b>Veal Scaloppini Sorrentino</b>	22
Eggplant, Prosciutto, Mozzarella, Tomato-Pinot Grigio Sauce, Linguini Fini	
<b>Veal Scaloppini with Fresh Peas &amp; Braised Leeks</b>	22
Sun-Dried Tomato, Light Tomato White Wine Sauce, Linguini Fini	
<b>Herb-Crusted Rack of Lamb</b>	27
Smoked Paprika Eggplant Puree, Cipollini Onions, Aged Balsamic, Seasonal Vegetables, Roasted Potatoes	
<b>Grandma D's Chicken Scarpariello</b>	19
Hot & Sweet Sausage, Red Bell Peppers, Sweet Onions, Roasted Potatoes	
<b>Sole &amp; Shrimp Soffrito</b>	24
Celery, Onion & Red Bell Pepper with Toasted Bread Crumbs Oreganata, Israeli Couscous	
<b>Jumbo Shrimp &amp; Seared Diver Sea Scallops</b>	24
Vegetable Risotto, Garlic Saffron Broth	
<b>Pan Roasted Chilean Sea Bass</b>	27
Fresh Basil Aioli, Eggplant Caponata	
<b>Grilled New York Shell Steak Gorgonzola</b>	28
Chianti Portobello-Shitake Sauce, Seasonal Vegetables, Garlic Mashed Potatoes	
<b>Oven Roasted Long Island Duck</b>	25
Vin Santo Seasonal Fruit Sauce, Seasonal Vegetables, Garlic Mashed Potatoes	
<b>Grilled Pollo Milanese Salad</b>	20
Organic Greens, Roasted Peppers, Grilled Red Onion, Artichoke, Pine Nuts, Fresh Mozzarella, Balsamic Reduction	

## Classics

<b>Chicken Francese</b> <i>Seasonal Vegetables</i>	19	<b>Chicken Parmigiana</b>	18
<b>Shrimp Scampi</b> <i>Seasonal Vegetables</i>	22	<b>Veal Parmigiana</b>	21
<b>Eggplant Rollatini</b>	17	<b>Shrimp Parmigiana</b>	21
<b>Eggplant Parmigiana</b>	16	<i>* all Classics served with Linguini Fini</i>	