

**Antipasti:**

**Half Avocado Salad \$15**

Half avocado with grilled shrimps ,tomatoes & onions in lemon olive oil .

**Seafood Salad \$13**

Calamari, octopus ,shrimp ,peppers, onions, green olives , capers, marinated in lemon, garlic ,herbs olive oil.

**Grilled Octopus \$13**

Grilled Octopus on the bed of arugula, & red onions , lemon dressing.

**Buffalo Mozzarella Caprese \$13**

Buffalo mozzarella tomatoes roasted peppers and fresh basil drizzled with balsamic glazed vinegar.

**Secondi : Lobster Ravioli \$22**

Pink cognac sauce, roasted peppers & shitake mushrooms.

**Lobster Tail,Sea Scallops & Shrimp Oreganata \$34**

Sauteed in scampi sauce over linguine .

**Stuffed shrimp \$29**

Jumbo shrimps stuffed with crab meat and vegetables in scampi sauce over rice.

**Chilean Sea Bass Michelangelo \$36**

Chilean Sea Bass w/ shrimp, cherry tomato, cocktail onions, capers in lemon white wine sauce served over risotto or spinach.

**Grilled Chicken Mare & Terra \$26**

Grilled breast of chicken ,shrimps, scallops , asparagus, spinach and steamed peeled tomatoes in a lemon Beurre Blanc wine sauce.

**Branzino \$32**

Grilled Mediterranean Sea bass served with mashed potatoes and spinach..

**Sole Marechiara \$25**

File of Sole with fresh tomatoes,garlic,oil in light wine sauce w/mussels &clams served with linguine in the same sauce.

**New Zealand Baby Lamb Chops \$34**

Grilled lamb chops in port wine reduction sauce served w/mash potatoe &spinach.

**Zucchini Linguine con Gamberry \$24**

Shredded zucchini with shrimps in garlic & oil sauce.

**Veal Ossobucco\$28**

Veal Ossobuco,gremmolade sauce over homemade gnocchi or risotto.

**Veal Chop Milanese \$34**

Pounded slightly breaded served w/chopped arugula tomatoes and red onions.

**Soft Shell Crabs Francese \$26**

Soft shell crabs dipped in egg in lemon white sauce over sauted spinach.

**Italian Trio \$24**

Veal, chicken & shrimp parmigiana served with spaghetti.